



Australian Government

FBPOPR3009 Participate in sensory analyses

Release: 1

FBPOPR3009 Participate in sensory analyses

Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0.

Application

This unit of competency describes the skills and knowledge required to participate in sensory analyses of food products and ingredients.

This unit applies to individuals who work in the food processing industry within a team. It covers analyses of food product or ingredients using taste, texture, appearance and smell.

All work must be carried out to comply with workplace procedures according to state/territory health and safety regulations, legislation and standards that apply to the workplace.

No licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Operational (OPR)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare to conduct sensory analysis	1.1 Interpret work instructions from supervisor and clarify where required 1.2 Identify health and safety hazards and ensure controls are in place 1.3 Wear appropriate personal protective clothing and equipment and ensure correct fit 1.4 Ensure that personal conduct and the test environment are

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	appropriate to conducting sensory analysis 1.5 Recognise any personal sensory blind spots
2. Conduct sensory analysis	2.1 Ensure that samples are available for analysis 2.2 Use the correct method and criteria for sampling according to workplace procedures and requirements 2.3 Analyse samples using analysis criteria 2.4 Identify and report defects or abnormalities in sample 2.5 Record results according to workplace procedures

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	Interpret standard operating procedures (SOPs), specifications and sampling plans
Writing	Complete sampling records using electronic, digital and/or paper-based formats
Oral communication	Use industry terminology to describe sensory properties of samples

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR3009 Participate in sensory analyses	FBPOPR2014 Participate in sensory analyses	Unit code updated to better match complexity of work task Minor changes to Performance Criteria to	Equivalent

Code and title current version	Code and title previous version	Comments	Equivalence status
		clarify intent Foundation Skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions	

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>

Assessment Requirements for FBPOPR3009 Participate in sensory analyses

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Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has participated in sensory analyses of food and/or beverage products and ingredients to analyse at least three different products, including:

- describing the products using appropriate industry terminology, against set criteria
- identifying product faults
- declaring any personal blind spots.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- health and safety hazards and controls, including the purpose and limitations of personal protective equipment (PPE) and clothing
- principles of sensory analysis, including attributes that can be detected by taste and smell, how these different tastes are detected, and an understanding of attributes detected by mouth feel and appearance
- sensory analysis system and procedures
- specific criteria used to evaluate material/product samples, and the associated descriptions
- sample preparation requirements, including the effect of sample temperature on sensory analysis
- the effect of personal conduct on analytical ability, including stimuli and conditions that can dull sensitivity
- requirements of the environment appropriate to conducting sensory analyses
- the components of material/product sampled that contribute to flavour, aroma, appearance and texture
- the likely causes of variation in results, including typical variation that can occur in the material/product, and how these occur, as well as how the method of analysis, the environment and the state of individual participants can affect the outcome

- procedures and responsibility for recording and reporting sensory analysis information.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - a workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective clothing and equipment
 - recording and reporting media
 - products or ingredients to be sampled
- specifications:
 - work instruction, sensory analysis criteria.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

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