



Australian Government

Assessment Requirements for MSL975038

Conduct sensory analysis

Release: 1

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Modification History

Release	Comments
Release 1	This version was released in <i>MSL Laboratory Operations Training Package Release 2.0</i>. Supersedes and equivalent to MSL975005 Conduct sensory analysis. Foundation skill information added. Range of conditions removed. Assessment requirements amended.

Performance Evidence

There must be evidence the candidate has completed the tasks outlined in the elements and performance criteria of this unit, and:

- established and coordinated at least 1 sensory analysis test that includes a minimum of 5 panellists.

Knowledge Evidence

There must be evidence the candidate has knowledge of:

- anatomy, physiology and functions of taste and smell to determine sample appearance, texture, aroma and flavour
- the primary flavour characteristics of sweet/sour, umamic and bitter/salty
- interaction of sensory activity, such as the interaction between taste and smell, and effect of temperature on samples
- associated characteristics of mouth feel and appearance
- consumer research methods
- information used to select suitable panellists
- principles of descriptive, discriminative and affective sensory analysis methods
- principles of effective control of the sensory testing environment, such as conditions that can dull sensitivity
- principles and purpose of test methods implemented (why they are used and what they demonstrate)
- attributes of panellists which could affect the results, such as:
 - age, gender and ethnicity
 - smoking
 - medications

- qualifications and trained/untrained
- random panel
- cultural food preferences/food styles
- likely causes of variation in results and their control
- typical samples include:
 - raw materials, ingredients, final products, packaging materials, and materials which come in contact with the product
 - materials at stages of production
 - process aids and adjuncts
- common testing methods:
 - triangular test, duo-trio test, ranking test, paired comparison test and blending test
 - flavour profile
 - threshold analysis
 - discriminative testing, descriptive testing and affective testing
- typical uses of the results obtained from the sensory analysis:
 - marketing studies
 - purchasing requirements
 - quality assurance at various stages of production
 - quality control and troubleshooting
 - research and development of new products
 - customer returns
 - product recalls
- awareness of environmental sustainability issues as they relate to the work task
- legal, ethical and work health and safety (WHS) requirements specific to the work task including traceability, confidentiality and security requirements of all client information, and laboratory data and records.

Assessment Conditions

Skills must have been demonstrated in the workplace or in a simulated environment that reflects workplace conditions and contingencies. The following conditions must be met for this unit:

- use of suitable facilities, equipment and resources, including:
 - statistical data sheets and charts, logbooks and scientific calculators
 - relevant ISO Standards and Australian Standards
 - a sensory evaluation panel room and group of panellists.

Assessors must satisfy the NVR/AQTF mandatory competency requirements for assessors.

Links

Training Package Companion Volumes -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5c63a03b-4a6b-4ae5-9560-1e3c5f462baa>