

Modification history

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 5.0

FBPOPR3XX2	Participate in sensory analyses
Application	<p>This unit of competency describes the skills and knowledge required to participate in sensory analyses of food products and ingredients.</p> <p>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.</p> <p>All work must be carried out to comply with workplace procedures, in accordance with State/Territory work health and safety legislation that apply to the workplace.</p> <p>No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
Prerequisite Unit	Nil
Unit Sector	Operational (OPR)

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 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	
<i>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.</i>	
Skill	Description
Reading	<ul style="list-style-type: none"> Interpret standard operating procedures (SOPs), specifications and sampling plans
Writing	<ul style="list-style-type: none"> Complete sampling records using electronic, digital and/or paper-based formats
Oral communication	<ul style="list-style-type: none"> 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
FBPOPR3XX2 Participate in sensory analyses	FBPOPR2014 Participate in sensory analyses	<p>AQF identifier in unit code updated to better match complexity of work task</p> <p>Minor changes to Performance Criteria to clarify intent</p> <p>Foundation skills refined</p> <p>Performance Evidence clarified</p> <p>Minor changes to Knowledge Evidence and Assessment Conditions</p>	Equivalent unit

Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4
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TITLE	Assessment requirements for FBPOPR3XX2 Participate in sensory analyses
Performance Evidence	
<p>An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.</p> <p>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:</p> <ul style="list-style-type: none"> • describing the products using appropriate industry terminology, against set criteria • identifying product faults • declaring any personal blind spots. 	
Knowledge Evidence	
<p>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:</p> <ul style="list-style-type: none"> • health and safety hazards and controls, including the purpose and limitations of protective clothing and equipment • 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, environment and state of individual participants can affect the outcome • procedures and responsibility for recording and reporting sensory analysis information. 	
Assessment Conditions	
<p>Assessment of skills must take place under the following conditions:</p> <ul style="list-style-type: none"> • physical conditions: <ul style="list-style-type: none"> • a workplace or an environment that accurately represents workplace conditions • resources, equipment and materials: <ul style="list-style-type: none"> • recording and reporting media • products or ingredients to be sampled • specifications: <ul style="list-style-type: none"> • work instruction, sensory analysis criteria. <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	
Links	<p>Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4</p>