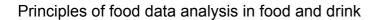Principles of food data analysis in food and drink

Overview

This standard is about the principles of food data analysis in food and drink. It is about understanding data analysis and its application in support of the management of production performance. It involves being able to acquire data, analyse data and effectively communicate the results to others.

This standard applies to you if you are a manager or consultant who has responsibility for maintaining and assessing the performance of processing operations within a food or drink business. It is expected that you will control and support others in respect to data collection and analysis.
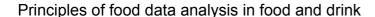
Principles of food data analysis in food and drink

Performance criteria

You must be able to:
See
IMPPM101S Manage and evaluate production performance in food manufacture

Principles of food data analysis in food and drink

Knowledge and understanding

You need to know and understand:

1 the purpose of data analysis in the food and drink sector

2 what is reliable primary and secondary technological food data

3 the characteristics of primary and secondary technological food data

4 how to source primary data from food processing operations

5 how to source secondary data from food processing operations

6 the processes, facilities and equipment that are required to collect and record technological food data

7 how to ensure the reliability and quality of both primary and secondary data in terms of currency, authenticity, accuracy and balance

8 how to create, structure and present data sets

9 what quantitative data is and its application in food processing

10 what qualitative data is and its application in food processing

11 how to record, code and store technological food data

12 data classifications – categorical, discrete and continuous

13 how to display food data

14 how to summarise data using measures of central tendency, dispersion and exploratory data analysis

15 how to fit and apply curves to support the analysis of technological food data

16 the resources required to support the effective collection, storage and analysis of data

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