

## Overview

This standard is about the underpinning knowledge associated with sensory tests. It covers the background knowledge needed to manage and develop sensory assessment projects in a food environment.

This standard is for you if your role requires you to have an understanding of the technical and scientific principles behind sensory assessment.

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## Performance criteria

You must be able to:      See  
IMPFT112S Manage facilities for the sensory assessment of food and drink

## Knowledge and understanding

You need to know and understand:

- 1 the principles of visual perception in relation to food and drink, including the role of colour in influencing consumer reactions
- 2 the different flavour sensations and their respective receptors
- 3 the physiological processes associated with taste detection
- 4 how different tastes interact when combined
- 5 how flavour is broken down into components
- 6 how mouthfeel influences the perception of food products
- 7 the different textures associated with food and drink products
- 8 the psychological and physiological factors that can impact on sensory tests

## Principles of sensory testing in food technology

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