Principles of appearance and texture in food technology

Overview

This standard is about understanding the principles of appearance and texture in food technology and in the food and drink sector.

This standard applies to you if you are a technician, manager or consultant who has responsibility for monitoring and maintaining the appearance and texture of food and drink products. It is expected that you will control and support others in respect to data collection and analysis.

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Performance criteria

You must be able to:
See

IMPFT112S Manage facilities for the sensory assessment of food and drink

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Knowledge and understanding

You need to know and understand:

1 the role of appearance and texture in food and drink products

2 the factors that influence appearance and texture

3 the importance of appearance to consumer acceptance

4 sensory methods used to assess appearance and texture

5 organisational appearance and texture standards

6 how product appearance and texture is influenced by different components

7 how raw material quality can influence appearance and texture of food and drink products

8 how processing activities influence the appearance and texture of food and drink products

9 the processes, facilities and equipment that are required to assess the appearance and texture of food and drink products

10 common quality problems that can occur with product appearance and texture

11 how appearance and texture quality problems can be rectified

12 the role of appearance and texture assessment in quality assurance systems

13 how to record and display assessment data

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