IMPFT117K

Principles of rheological food characteristics in food technology

Overview

This standard is about the principles of rheological food characteristics in food technology. It is about understanding the role of rheology 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 rheology of food and drink products. It is expected that you will control and support others in respect to data collection and analysis.

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 definition of rheology
2 rheology and its importance within food and drink processing
3 the factors that influence the rheology of food and drink products
4 the importance of rheology to consumer acceptance
5 the methods used to assess the rheological characteristics of food and drink products
6 how raw material quality can influence the rheological characteristics of food and drink products
7 how processing activities influence the rheological characteristics of food and drink products
8 how rheological characteristics are incorporated into organisational food standards and specifications
9 what the characteristics of elasticity are
10 why elastic deformation is reversible
11 what the characteristics of plastic flow are
12 why plastic flow is non-reversible
13 what the characteristics of viscous flow are
14 how rheological characteristics of foods can be measured
15 the uses of texturometer, viscosimeter and jelmeter, shortometer and penetrometer
16 the uses of compressimeter and hand held pressure tester

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