

Overview

This standard is about the skills and knowledge needed for you to carry out organoleptic testing in a food and drink business. Organoleptic testing involves the assessment of flavour, odour, appearance and mouthfeel of a food and drink product. The organoleptic testing of food and drink products is essential in ensuring products comply with organisational and customer requirements. Organoleptic testing can be carried out at early test kitchen product development stage before and after factory line trials, during the development of a new product or as part of the daily, on-going quality assurance of a food and drink product; the exact method of sampling and testing can vary depending on the product. The testing of food and drink products using the two spoon method is important to the maintenance of food safety.

You must be able to prepare to carry out organoleptic testing, carry out the test using the most appropriate method. You must also be able to collate information and data relating to the test and feed back to the relevant people adhering to organisational and customer requirements.

This standard is for you if you work in food and drink manufacture and/or supply operations and are involved in carrying out organoleptic testing in a food and drink business.

Performance criteria

You must be able to:

Prepare to carry out testing

1. identify the product to be tested
2. label the product with an identification code
3. prepare the product for testing following preparation and cooking instructions where appropriate
4. prepare testing area and ensure it is clean and free from sensory distractions
5. check the correct equipment is available for use
6. prepare organisational and/or customer recording documentation, using the unique identification codes
7. present the product, ensuring directions relating to the appearance of the product are adhered to

Assess food products

8. sample and test product according to organisational procedures
9. record test results according to organisational procedures and customer needs
10. collate and record results in accordance with organisation standards
11. feedback information gathered from the taste test results to relevant people

Knowledge and understanding

You need to know and understand:

1. the organisational and regulatory requirements relating to the organoleptic testing of food and food products
2. how to ensure the correct food and drink product is being tested
3. why it is important to label the food and drink product according to procedures
4. why it is important to adhere to preparation and cooking instructions
5. what the requirements are for the presentation of the food and drink product and why it is important to adhere to them
6. how to prepare the testing area including cleanliness and equipment requirements
7. why it is important the testing area is free from sensory distractions
8. the organisational methods of communication and information technology and how to use them
9. how to sample the food and drink product
10. how to carry out the organoleptic test
11. the different methods possible for the sampling and testing of the food and drink product flavour, aroma, odour and mouth feel
12. what the organisational requirements are for the recording and reporting of test results
13. why it is important to adhere to organisational requirements for the protection of intellectual property and knowledge information
14. how to collate and evaluate results
15. the relative importance of feedback comments compared to more systematic, number based methods of testing
16. what the organisational requirements are for the reporting of test results and why it is important to adhere to them
17. how to feedback information gathered from the taste test results to relevant people

Carry out organoleptic testing in a food and drink business

Developed by	NSAFD
Version Number	3
Date Approved	January 2019
Indicative Review Date	January 2023
Validity	Current
Status	Original
Originating Organisation	Improve
Original URN	IMPPD128S
Relevant Occupations	Plant and Machine Operatives; Process Operatives; Process, Plant and Machine Operatives; Manufacturing technologies
Suite	Product Development in Food Manufacture
Keywords	Organoleptic testing; food and drink; two spoon method; flavour; taste; odour; mouth feel
