
Overview

This standard is about the skills and knowledge needed in setting up and managing facilities for the sensory assessment of food and drink products.

It includes what you need to be able to do in order to prepare an area for sensory testing, present samples and clear the testing area in a manner that is safe and effective.

This standard is for you if your role requires you to set up and clear sensory testing facilities.

Performance criteria

You must be able to:

1. set up and manage facilities for the sensory assessment of food and drink
2. set up facilities following the assessment schedule and in accordance with organisational procedures for each sensory session
3. remove all undesirable sensory distractions from the testing facility
4. apply problem solving techniques to managing the sensory testing process
5. rectify any problems and record actions taken in accordance with organisational procedures
6. transport the test samples from the preparation area to the testing facility and store in accordance with organisational procedures
7. label and group required test samples in accordance with organisational procedures
8. present and lay out all test samples, ensuring samples are accessible to participants and using organisational procedures
9. provide all paperwork, prompt sheets and feedback sheets to participants using organisational procedures
10. clear facilities in accordance with operational instructions and organisational procedures
11. communicate with colleagues and participants in accordance with organisational requirements
12. collect results and data for further evaluation and forward to the appropriate member of staff
13. dispose of discarded or left over samples in accordance with organisational procedures
14. remove waste products from the testing facilities with all work areas left clean and ready for use

Knowledge and understanding

You need to know and understand:

1. how to set up and manage a testing area according to specifications
2. how to correctly group and/or label the products being tested and why it is important to do so
3. the sense being focused on for each test
4. the importance of blocking sensory distractions and how this can be achieved
5. the impact of environmental factors on sensory testing
6. the importance of communication and listening during sensory testing
7. what data recording systems participants will need to complete the test
8. what materials can be disposed of after the test is completed and the company procedures for doing this

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Set up and manage facilities for the sensory assessment of food and drink



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