

## 3105 Carry out organoleptic testing in a food business

**SQA Unit Code**

**H3GY 04**

**Level 3**

**SCQF Level 6**

**Credit value 5**

### Unit Summary

This standard is about the skills needed for you to carry out organoleptic testing in a food business. Organoleptic testing involves the assessment of flavour, odour, appearance and mouthfeel of a food product. The organoleptic testing of food products is essential in ensuring products comply with organisational and customer requirements. Organoleptic testing can be carried out during the development of a new product or as part of the daily, on-going quality assurance of a food product; the exact method of sampling and testing can vary depending on the product. The testing of food 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 business.

In order to be assessed as competent you must demonstrate to your assessor that you can consistently perform to the requirements set out below. Your performance evidence must include at least one observation by your assessor.

You must be able to:	You need to show:
<p>1. Prepare to carry out testing</p> <p>This means you:</p> <p>Identify the product to be tested</p> <p>Label the product clearly and uniquely with an identification code</p> <p>Prepare the product for testing following preparation and cooking instructions where appropriate</p> <p>Ensure testing area is prepared for testing and is clean and free from sensory distractions</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <b><i>bold italics</i></b></p> <p>Evidence of preparing to carry out testing in accordance with workplace procedures and taking effective action in response to two operating problems</p>

<p>Ensure the correct equipment is available for use</p> <p>Prepare organisational and/or customer recording documentation, using the unique identification codes</p> <p>Present the food product, ensuring directions relating to the appearance of the product are adhered to.</p>	
<p>2. Assess food products</p> <p>This means you:</p> <p>Use the appropriate methods for sampling and testing of the food</p> <p>Adhere to organisational and customer requirements for the recording of test results</p> <p>Collate and record results accurately and legibly feedback information gathered from the taste test results to relevant people.</p>	<p>Evidence of assessing food products in accordance with workplace procedures and taking effective action in response to two operating problems</p>

<p>Evidence of knowledge and understanding should be collected during observation of performance in the workplace. Where it cannot be collected by observing performance, other assessment methods should be used.</p>
<p>You need to know and understand:</p> <ol style="list-style-type: none"> <li>1. the organisational and regulatory requirements relating to the organoleptic testing of food products</li> <li>2. how to ensure the correct food product is being tested</li> <li>3. why it is important to clearly and uniquely label the food product</li> <li>4. why it is important to adhere to preparation and cooking instructions</li> <li>5. what the requirements are for the presentation of the food product and why it is important to adhere to them</li> <li>6. how to prepare the testing area including cleanliness and equipment requirements</li> <li>7. why it is important the testing area is free from sensory distractions</li> <li>8. the organisational methods of communication and information technology and how to use them</li> <li>9. how to sample the food product</li> <li>10. how to carry out the organoleptic test</li> <li>11. the different methods possible for the sampling and testing of the food product flavour, aroma, odour and mouth feel</li> <li>12. what the organisational requirements are for the recording and reporting of test results</li> <li>13. why it is important to adhere to organisational requirements for the protection of intellectual property and knowledge information</li> <li>14. how to collate and evaluate results</li> <li>15. the relative importance of feedback comments compared to more systematic, number</li> </ol>

- 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. collate results
  18. feedback information gathered from the taste test results to relevant people

Evidence of performance may employ examples of the following assessment:

- observation
- written and oral questioning;
- evidence from company systems (e.g. Food Safety Management System)
- reviewing the outcomes of work
- checking any records of documents completed
- checking accounts of work that the candidate or others have written