

<b>Title</b>	<b>Principles of sensory assessment in food technology</b>				
<b>Ofqual unit ref</b>	<b>Y/502/7496</b>				
<b>Level</b>	<b>3</b>	<b>Credit value</b>	<b>3</b>	<b>GLH</b>	<b>22</b>
<b>Learning Outcomes</b>			<b>Assessment Criteria</b>		
The learner will:			The learner can:		
<p>1 Understand the physiological and psychological factors influencing sensory assessments</p> <p>2 Understand the importance of flavour in the sensory assessment of food and drink products</p>			<p>1.1 Explain the principles of visual perception in relation to food and drink</p> <p>1.2 Describe the role of colour in influencing consumer reactions</p> <p>1.3 Outline the physiological processes associated with taste detection</p> <p>1.4 Detail the psychological and physiological factors that can impact on sensory tests.</p> <p>2.1 Explain the different flavour sensations and their respective receptors</p> <p>2.2 Describe how different tastes interact when combined</p> <p>2.3 Identify the various flavour components</p> <p>2.4 Describe how flavour is broken down into components</p> <p>2.5 Describe how mouthfeel influences the perception of food products</p> <p>2.6 Explain the different textures associated with food and drink products.</p>		

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Unit purpose and aim(s)	<p>This unit is designed to assess the underpinning knowledge and understanding of learners in the workplace context, for understanding the principles of sensory testing in food technology. It can be assessed on or off the job. The learner must demonstrate their current knowledge and understanding, to meet all assessment criteria. Assessment methods appropriate to the needs of the learner must be used to generate satisfactory evidence of knowledge and understanding. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p>	