DAIRY LABORATORY METHODOLOGY
Perform sensory evaluation of milk powder products in the dairy industry

level: 4
credit: 6
planned review date: December 2009
sub-field: Dairy Manufacturing

purpose:
People credited with this unit standard are, for milk powder products, able to: explain the principles of sensory evaluation; perform sensory evaluation; consolidate and report evaluation results; and troubleshoot abnormal situations and results from sensory evaluation, in the dairy industry.

entry information: Open.

accreditation option: Evaluation of documentation and visit by NZQA and industry.

moderation option: A centrally established and directed national moderation system has been set up by the Primary Industry Training Organisation.

special notes:
1 Performance must be demonstrated and assessed in accordance with organisational requirements.

2 Organisational requirements refers to instructions to staff on policy and procedures (including the application of legislation to work site situations) which are formally documented or generally accepted at the work site. This may include legislation; industry standards and methods; national and international standards and methods; standards and methods published in internationally recognised reputable texts; customer/organisation developed methods, standard operating procedures, specifications, manuals, and manufacturer’s information.

Milk powder products may include but are not limited to: Whole Milk Powder, Butter Milk Powder, Skim Milk Powder. Evidence for a minimum of one type of milk powder product is required.

Elements and Performance Criteria

element 1

Explain the principles of sensory evaluation of milk powder products.

performance criteria

1.1 The requirement for evaluation is explained.
1.2 The critical factors of the evaluation process are explained.

Range: may include but is not limited to – storage stability, sample temperature, major and minor attributes, equilibration of product, reconstitution rates.

1.3 The sampling procedures are explained.

Range: may include but is not limited to – sampling rate, sampling technique, sampling procedure.
1.4 The evaluation procedures are explained.

Range: may include but is not limited to – storage conditions, evaluation technique, criteria for evaluation.

1.5 Quality assurance of the test is explained.

Range: may include but is not limited to – calibration of evaluators, evaluation environment.

element 2

Perform sensory evaluation of milk powder products.

performance criteria

2.1 Sampling environment and equipment are prepared.

2.2 Samples are extracted and prepared.

2.3 Calibration of evaluators is performed.

2.4 Evaluation is conducted according to process and procedures identified in Element 1.

2.5 Evaluation equipment is cleaned, and samples stored appropriately.

element 3

Consolidate and report evaluation results of milk powder products.

performance criteria

3.1 Results are consolidated and recorded accurately.
element 4

Troubleshoot abnormal evaluation situations and results.

performance criteria

4.1 Troubleshooting abnormal evaluation situations identifies the nature of the problem, uses effective problem solving techniques and reaches a valid solution.

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Comments on this unit standard

Please contact Primary Industry Training Organisation standards@primaryito.ac.nz if you wish to suggest changes to the content of this unit standard.

Please Note

Providers must be accredited by the Qualifications Authority or a delegated inter-institutional body before they can register credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be accredited by the Qualifications Authority before they can register credits from assessment against unit standards.

Accredited providers and Industry Training Organisations assessing against unit standards must engage with the moderation system that applies to those standards.

Accreditation requirements and an outline of the moderation system that applies to this standard are outlined in the Accreditation and Moderation Action Plan (AMAP). The AMAP also includes useful information about special requirements for providers wishing to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.

This unit standard is covered by AMAP 0022 which can be accessed at http://www.nzqa.govt.nz/site/framework/search.html.