



# Statement of Participate in Sensory Analyses

## Course description:

TAFE NSW is pleased to offer this nationally accredited sensory analysis training program, developed in collaboration with the Royal Agricultural Society of NSW.

This training program is focused on developing the skills required to analyse fine food products and ingredients using taste, texture, appearance and smell and meets the requirements of the national unit of competency FBPOPR3009 Participate in sensory analyses

## This course provides:

- Access to a dedicated Learning Management System (LMS) where you will be able to view videos and other relevant resources. A separate virtual session will be advised for you to access this platform.
- A specially designed training manual to download and use as a personal reference
- 1 full day of practical training that includes access to the TAFE NSW preparation laboratory and use of equipment such as disposable lab coats, hats and gloves, food preparation and sensory training booths, and computers and printers



Royal Agricultural Society of NSW



## Location:

TAFE NSW Ultimo Campus

## Course name:

Statement of Attainment in Participate in Sensory Analyses

**Note:** This training is nationally accredited that means there are assessment requirements. Each successful participant will receive a Statement of Attainment from TAFE NSW.

For more information on the course please contact:

Ann-Marie Skelton at

[ann-marie.skelton@tafensw.edu.au](mailto:ann-marie.skelton@tafensw.edu.au)

## DURATION

1 day on campus + 1-hour virtual session to enable access to the pre-reading and orientation

## TRAINING DATE:

Thursday 18/06/2026, For Pre Training

Thursday 25/06/2026, For Face-to-face Session

To register your interest please contact Melissa Beech via email [mbeech@rasnsw.com.au](mailto:mbeech@rasnsw.com.au)

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