Course Descriptor

FSHNF312 FOOD SENSORY EVALUATION

Proposed Academic Year	2021	Last Reviewed Academic Year	
Course Code	FSHNF312	Course Title	Sensory Analysis of Food
Credit hours	03 (2+1)	Level of study	Bachelor of Science
College / Centre	CAHS	Department	FSHN
Co-requisites		Pre-requisites	Student must have completed 80 credit hours

1.   COURSE OUTLINE

Food is a complex mixture of chemical components that play a vital role on sensory (taste and aroma) properties of food. The role of sensory evaluation in marketing of food and beverages, physiological and psychological factors affecting sensory perception, relationships between sensory properties and product acceptability, measurement of sensory perception, design and conduct of sensory evaluation experiments, difference testing, preference testing, panel selection procedures, taste and aroma profiling, texture profiling, shelf life determination, sensory quality control, product development and optimization, strategies for developing sensory evaluation programs.

2.   AIMS

This course is designed to provide students a clear understanding of basic principles related to sensory analysis of food. The senses-organs anatomy and physiology factors are included to get a better understanding of human perception. Students should develop their ability to plan and carry out sensory tests and to analyze, interpret and present sensory data. Students should understand the solutions to problems related to the sensory analysis of food and to apply and expand upon the theoretical concepts.

3.   LEARNING OUTCOMES, TEACHING, LEARNING and ASSESSMENT METHODS (Indicative)

Learning Outcomes (Definitive) Upon successful completion of this course, students will be able to:	Teaching and Learning methods (Indicative)	Assessment (Indicative)
1. Demonstrate ability to identify solutions to problems related to the sensory analysis of food and to apply and expand upon the theoretical concepts presented in lectures.	Class lectures, Power Point presentations.	*quiz /mid-term test / Final exam*
2. Demonstrated familiarity and competence with the practical skills and techniques used to analyze the sensory properties of food.	Class lectures, Power Point presentations	*Assignment/quiz /mid-term test /Final exam*
3. Use terminology, appropriate to the field of sensory analysis, correctly and contextually.	Class lectures, Power Point presentations, Demonstration in	*Assignment/quiz /mid-term test /Final exam*

		Laboratory sessions.	
4.	Explain the benefits and limitations (scientific and ethical) of the sensory evaluation of food and be able to recommend, justify and critique commonly used methods of sensory analysis.	Class lectures, power point Presentations, discussions, problem based learning through food sample preparation in lab Sessions.	*quiz /mid-term test /Final exam*
5.	Formulate foods that meet specified sensory requirements and which are intended to contribute to reducing community health concerns.	Class lectures, power point presentations, discussions, problem based learning & Demonstration in Laboratory sessions.	*Assignment/quiz /mid-term test /Final exam*

4. ASSESSMENT WEIGHTING

Assessment	Percentage of final mark (%)
Quizzes	10%
Assignment/Project	20%
Mid-term Examination	25%
Final Examination	45%
TOTAL	**100%**

5. ACHIEVING A PASS

Students will achieve **3** credit hours (including 1 credit hour of Laboratory Experiments) for this course by passing **ALL** of the course assessments and achieving a **minimum overall score of 50%.**

6. COURSE CONTENT (Indicative)

WEEK	LECTURE TOPIC	TIME (HOURS)
1	Overview of sensory evaluation	3
2	Physiological aspects of sensory evaluation	3
3	Physiological aspects of sensory evaluation	3
4	Principals of Good practices for sensory evaluation	3
5	Factors affecting sensory testing	3
6	Factors affecting sensory testing	3
7	Discrimination testing	3
8	Measuring responses	3
9	Acceptance and preference testing	3
10	Descriptive Sensory analysis	3
11	Descriptive Sensory analysis	3
12	Sensory thresholds	3
13	Sensory thresholds	3

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6.	COURSE CONTENT (Indicative)	
WEEK	**LECTURE TOPIC**	**TIME (HOURS)**
14, 15	Advanced statistical techniques	3+3
16 & 17	**FINAL EXAM WEEK**	
1 - 14	**TOTAL HOURS**	**45**
	Plus **RECOMMENDED INDEPENDENT STUDY HOURS**	**30**
	TOTAL COURSE HOURS	**58**

7. RECOMMENDED READING

Textbook:

1. Sensory Evaluation of Food: Principles and Practices, 2nd Edition. H.T. Lawless and H. Heymann. Springer, 2010. ISBN 978-1441964878.
2. Sensory Evaluation Techniques, 4th Edition. M.C. Meilgaard, G.V. Civille, and B.T. Carr. CRC Press, 2007. ISBN 978-0849338397
3. Laboratory Exercises for Sensory Evaluation, H.T. Lawless, Springer 2012, ISBN 9781461456827

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