



COURSE SYLLABUS

General information

Course title:	SENSORY EVALUATION OF FOOD PRODUCTS
ISVU course code:	38340
Course instructor:	
Course assistant:	
Study programme and specialization in which the course is taught:	Undergraduate Professional Study of Food Technology
ECTS credits:	4.0
Semester of the course execution:	V.
Exam prerequisites:	None
Course objectives:	The aim is to equip students with specific knowledge of sensory analysis, encompassing an understanding of the physiology and psychology of sensory perception, comprehension of the significance of sensory properties, the ability to plan and conduct sensory analyses, as well as process and interpret the results.

Course structure

Teaching mode	Number of contact hours per semester:	Student's requirements per teaching mode
Lectures:	30	Completed with at least 80% attendance
Exercises (auditory, linguistics):	10	Completed with at least 80% attendance
Exercises (laboratory, practical):	20	Completed with at least 80% attendance
Field work:		
Other:		
TOTAL:	60	

Monitoring of students' work and knowledge evaluation during the course

OUTCOMES		Written exam	Oral exam	Practical work	Total	Pass	Time frame for the recognition of the outcome
Outcome 1	Describe the sensory properties of food products and the basic senses by which they are evaluated.	10%	2%	2%	14%	7%	End of the first examination period
Outcome 2	Apply specialized terminology in evaluating the sensory properties of food products.	15%	2%	2%	19%	9,5%	End of the first examination period
Outcome 3	Select and prepare a panel of assessors and a space for sensory analysis of food products.	10%	2%	2%	14%	7%	End of the first examination period



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Outcome 4	Describe and apply tests and methods of sensory evaluation on given food products.	10%	4%	5%	19%	9,5%	End of the first examination period
Outcome 5	Describe the principles of instrumental methods for sensory evaluation of food products	15%	2%	2%	19%	9,5%	End of the first examination period
Outcome 6	Interpret and discuss the results of sensory analysis of food products.	10%	2%	2%	14%	7%	End of the first examination period
Total % grade points		70%	15%	15%	100%	50%	
Share in ECTS		2,8	0,6	0,6	4		

Knowledge evaluation on exams

Exam prerequisites					
OUTCOMES		Written exam	Oral exam	Total	Pass
Outcome 1	Describe the sensory properties of food products and the basic senses by which they are evaluated.	10%	5%	15%	7,5%
Outcome 2	Apply specialized terminology in evaluating the sensory properties of food products.	15%	5%	20%	10%
Outcome 3	Select and prepare a panel of assessors and a space for sensory analysis of food products.	10%	5%	15%	7,5%
Outcome 4	Describe and apply tests and methods of sensory evaluation on given food products.	10%	5%	20%	10%
Outcome 5	Describe the principles of instrumental methods for sensory evaluation of food products	15%	5%	15%	7,5%
Outcome 6	Interpret and discuss the results of sensory analysis of food products.	10%	5%	15%	7,5%
Total % of grade points		70%	30%	100%	50%
Share in ECTS		2,8	1,2	4	

Review of units per week with associated learning outcomes

Week	Lecture course content and learning outcomes:	Outcome	Exercises course content and learning outcomes:	Outcome
1.	Introduction to Sensory Analysis	01, 02	Introduction, General Instructions, and Initial Assessor Training	01, 02
2.	Food Properties and Basic Senses	01, 02	Identification Test of Basic Taste and Odor Types; Sensitivity Threshold Testing	01, 02



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3.	Basic Terminology of Sensory Evaluation of Food	01, 02	Comparison Test (Odor/Taste)	01, 02
4.	Sensory Evaluation of Food Products in Quality Control (QC)	01, 02, 03	Differences Test of Model Solutions of Basic Tastes using Triangle Test	01, 02
5.	Selection and Training of Panel Members	02, 03	Ranking Test	01, 02
6.	Factors Influencing Sensory Evaluation of Food Products	02, 03	Intensity Scaling Test	01, 02
7.	Selection and Preparation of Samples for Sensory Analysis	02, 03	Two-out-of-Five Test; Paired Comparison Test	03, 04
8.	Appearance and Equipment of Sensory Analysis Space	03	Descriptive Panel Training	03, 04
9.	Methods for Sensory Quality Control of Food Products	03, 04	Acceptability Test – Hedonic Scale	03, 04
10.	Tests and Selection Guide for Sensory Analyses	03, 04	Determining the Quality of Basic Types of Bread	03, 04
11.	Interpretation of Results of Sensory Evaluation of Food Products	04, 05, 06	Sensory Evaluation of Selected Confectionery Products	03, 04
12.	Sensory Evaluation of Selected Food Products	05	Sensory Evaluation of Selected Types of Oils	05, 06
13.	Sensory Evaluation in the Brewing Industry	05, 06	Sensory Evaluation of Beer	05, 06
14.	Sensory Evaluation of Milk and Dairy Products	05, 06	Sensory Evaluation of Milk and Dairy Products	05, 06
15.	Contemporary Methods of Sensory Evaluation of Food Products	06	Sensory Evaluation of Fruit Juices	05, 06

References (compulsory / additional)

Compulsory literature:	
1. Mandić, M.L. (2005). Osnove senzorske procjene hrane, Prehrambeno tehnološki fakultet, Osijek.	
Additional literature:	
2. Kilcast, D. (2010). Sensory analysis for food and beverage quality control: A Practical Guide, Woodhead Publishing Limited, Oxford: Cambridge. ISBN: 978-1-84569-476-0	
3. Moskowitz H.R., Beckley J.H., Resurreccion A.V.A. (2006): Sensory and Consumer Research in Food Product Design and Development, Blackwell Publishing and the Institute of Food Technologist, Iowa.	
4. Meilgaard M., Civille G.V., Carr B.T. (2000): Sensory Evaluation Techniques, CRC Press, New York.	