GHENT UNIVERSITY

Course Specifications

From the academic year 2020-2021 up to and including the academic year

Sensory Analysis (I002722)

Course size *(nominal values; actual values may depend on programme)*

Credits 5.0 **Study time 150 h** **Contact hrs** 50.0h

Course offerings and teaching methods in academic year 2022-2023

A (semester 1)	English	Gent	group work	20.0h
			lecture	15.0h
			practicum	15.0h

Lecturers in academic year 2022-2023

Gellynck, Xavier	LA27	lecturer-in-charge
Dewettinck, Koen	LA23	co-lecturer
Schouteten, Joachim	LA27	co-lecturer

Offered in the following programmes in 2022-2023	crdts	offering
Master of Science in Bioscience Engineering: Food Science and Nutrition	5	A
Master of Science in Food Technology	5	A
Exchange Programme in Bioscience Engineering: Agricultural Sciences (master's level)	5	A
Exchange Programme in Bioscience Engineering: Food Science and Nutrition (master's level)	5	A

Teaching languages

English

Keywords

Sensory: taste, texture, odour, colour, hearing

Position of the course

Sensory analysis concentrates on the use of human senses and instruments for the measurement of sensory characteristics of foodstuffs and their effect on final food acceptance. The course is intended for both students interested in technical and marketing issues of food stuffs. The interaction between the R&D and marketing departments is gaining importance in food companies.

Contents

1 Introduction
2 Disciminative and descriptive analysis
3 Consumer sensory evaluation
4 Instrumental measurements
5 Introduction to Sensometrics
6 Descriptive statistics
7 Univariate statistics
8 Multivariate statistics
9 Analysis of recent sensory techniques

Initial competences

no specific requirements

Final competences

1 Describe sensory methodology on a correct way
2 Identification of a sensory problem
3 Designing a scientific reserach methodology to collect data, analyze and interpret the results on a sensory question.
4 Acknowledge the importance of sensory analysis in the food industry

Conditions for credit contract

Access to this course unit via a credit contract is determined after successful competences assessment

Conditions for exam contract

This course unit cannot be taken via an exam contract

Teaching methods

Practicum, Group work, Lecture

Extra information on the teaching methods

Theory: oral lectures
Exercises: workshops/labwork and the final project (in groups)

Learning materials and price

Syllabus and slides are available on the electronic learning environment.

References

Stone, H. & Sidel J.L. and Bleibaum (2012). Sensory Evaluation Practices. Fourth Edition, Academic Press: London.
Morten C. Meilgaard, B. Thomas Carr, Gail Vance Civille (2007). Sensory evaluation techniques. Fourth edition, CRC Press: Boca Raton.
Ares, G. & Varela,P. Methods in consumer research, volume 1 (2018). First edition, Woodhead Publishing: Duxford.
Ares, G. & Varela,P. Methods in consumer research, volume 2 (2018). First edition, Woodhead Publishing: Duxford.

Course content-related study coaching

Academic Assistant Personnel is available.

Assessment moments

continuous assessment

Examination methods in case of periodic assessment during the first examination period

Examination methods in case of periodic assessment during the second examination period

Examination methods in case of permanent assessment

Report, Oral examination, Peer assessment

Possibilities of retake in case of permanent assessment

examination during the second examination period is possible in modified form

Extra information on the examination methods

Theory: non-period aligned evaluation
Exercises: non-period aligned evaluation
Students who do not fulfill requirements in period aligned and/or non-period aligned evaluations for this course unit may be failed by the examiner.
The groupwork after peer assessment counts for 100%. The teacher remains responsible for the final mark and has the right to adjust the peer assessment score or to even neglect the peer assessment score when determining the scores of the individual students on the group work.

Calculation of the examination mark

Final project presentation (100%) with peer assessment