

Sensory Analysis (I002722)

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

Credits 5.0 **Study time 150 h**

Course offerings and teaching methods in academic year 2024-2025

A (semester 1)	English	Gent	group work
			lecture
			practical

Lecturers in academic year 2024-2025

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

Offered in the following programmes in 2024-2025

	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 Discriminative 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 research 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

Group work, Lecture, Practical

Extra information on the teaching methods

Theory: oral lectures

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

Study material

Type: Syllabus

Name: Course Sensory Analysis

Indicative price: Free or paid by faculty

Optional: no

Language : English

Number of Pages : 390

Available on Ufora : Yes

Online Available : Yes

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**

Oral assessment, Peer and/or self assessment, Assignment

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