Universidad Zaragoza

63004 - Sensory analysis of foods

Información del Plan Docente

Academic Year	2018/19
Subject	63004 - Sensory analysis of foods
Faculty / School	105 - Facultad de Veterinaria
Degree	566 - Master's in Food Quality, Safety and Technology
ECTS	3.0
Year	1
Semester	First semester
Subject Type	Optional
Module	---

1.General information

1.1.Aims of the course

1.2.Context and importance of this course in the degree

1.3.Recommendations to take this course

2.Learning goals

2.1.Competences

2.2.Learning goals

2.3.Importance of learning goals

3.Assessment (1st and 2nd call)

3.1.Assessment tasks (description of tasks, marking system and assessment criteria)

4.Methodology, learning tasks, syllabus and resources

4.1.Methodological overview

The learning process that is designed for this course is based on the following: First presentation of theoretical content, supported by case studies for each of the phases and techniques of sensory analysis. Immediately after each lecture, there are scheduled 2 or 3 hours of practice session. It consists on a real drill in the computer room, the tasting room, the kitchen and/or laboratory, to apply the previously acquired knowledge. In practice sessions, and to a lesser extent in lectures, students are actively involved, not only in performing, but above all in the critical analysis that is done, its foundations and its applications. In carrying out the monograph of a case study, students are supervised by the course's teachers, to guide, correct or complement what they are doing to reach the final presentation. All students will present and defend their work in seminars with the participation of students and teachers. Thus, a much more enriching learning process is encouraged.

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4.2.Learning tasks

The course includes the following learning tasks:

- A) Lectures (10 hours of one-hour sessions).
- B) Practice sessions (16 contact hours). They are organized into sessions of 2 or 3 hours. It involves exercises and assignments in the tasting room, related to the contents previously explained in the lecture.
- C) Monograph (45 hours). Students will prepare a monograph (case study) on a real or fictitious item, related to the design, planning, implementation and interpretation of sensory analysis of food due to a food industry requirement, or a research project. It will be presented in a seminar and discussed with the teachers and students. The presentation time will be of 15 minutes plus 5 minutes of defense and discussion. Consequently, the time spent on seminars will vary depending on the number of students, between 4 and 6 hours.
- D) The final grade will be based on the evaluation of the monograph (70%) and the degree of involvement and learning progress throughout the course sessions (lectures, practice sessions and seminars) (30%).

4.3.Syllabus

The course will address the following topics:

Lectures. 10 hours (1-hour sessions):

1. Introduction. The use of Sensory analysis. General basis.

2. Conditions for the implementation of sensory analysis.

3. Technical testing and sensory analysis: discriminatory, descriptive and quantitative order, hedonic and quality.

4. The screening and selection candidates for a panel of trained tasters.

5. Experimental and statistical design.

6. General training.

7. Specific training.

8. Development of specific profiles. "Focus group".

9. Hedonic sensory analysis.

10. Analysis of consumers. Beliefs and attitudes.

Practice sessions. 16 hours (sessions of 2 or 3 hours)

1. Pre-selection and selection candidates.

2. Experimental and statistical design.

3. General Training.

4. Specific training.

5. Development of specific profiles. Focus group.

6. Work with specific profiles; practical cases.

4.4.Course planning and calendar

The calendar of lectures and practice sessionsis published throughout the month of September on the website of the Faculty of Veterinary http://veterinaria.unizar.es/

4.5.Bibliography and recommended resources