

Course title: SENSORY ANALYSIS

ECTS credit allocation (and other scores): 2

Semester: spring

Level of study: ISCED-6 - first-cycle programmes (EQF-6)

Branch of science: Agricultural sciences

Language: English

Number of hours per semester: 20

Course coordinator/ Department and e-mail: Dr inż. Marta Czarnowska-Kujawska/ Department of Commodity Science and Food Analysis/ marta.czarnowska@uwm.edu.pl

Type of classes: classes

Substantive content

CLASSES: The principle and organization of work in a sensory workshop. Requirements for the sensory laboratory. Assessment of sensory sensitivity of evaluators. Classification and characteristics of methods used in sensory evaluation of food products. Evaluation of food quality using various sensory analysis methods. Developing ability to interpret results and cooperate in a group.

Learning purpose: Gain the knowledge on sensory analysis as a method of food quality assessment.

On completion of the study programme the graduate will gain:

Knowledge: The graduate knows and understands the basic terms of sensory analysis, methods of sensory sensitivity testing of assessors and methods of sensory evaluation of products.

Skills: The graduate is able to perform practical tests for sensory sensitivity testing, perform sensory evaluation of products by selected methods and interpret test results.

Social Competencies: The graduate is ready to cooperate with the team in reporting and organizing the sensory workshop after completing the task.

Basic literature:

Kemp S.E., Hollowood T., Hort J., Sensory Evaluation. A Practical Handbook. 2009. Willey-Blackwell United Kingdom.

ISO 8586:2012 Sensory analysis — General guidelines for the selection, training and monitoring of selected assessors and expert sensory assessors.

ISO 8589:2007 Sensory analysis — General guidance for the design of test rooms.

ISO 10399:2017 Sensory analysis — Methodology — Duo-trio test.

ISO 4120:2004 Sensory analysis — Methodology — Triangle test.

ISO 5495:2005 Sensory analysis — Methodology — Paired comparison test.

Supplementary literature: selected articles from scientific journals.

The allocated number of ECTS points consists of:

Contact hours with an academic teacher: 20



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Student's independent work: 30