

Syllabus

Course description

Course title	Sensory Evaluation of Food
Course code	43052
Scientific sector	AGR/15
Degree	Bachelor in Agricultural and Agro-environmental sciences
Semester	II
Year	I, II, III
Academic year	2016/17
Credits	3
Modular	Yes / no

Total lecturing hours	18
Total lab hours	
Total exercise hours	12
Attendance	
Prerequisites	Basic knowledge of chemistry
Course page	

Specific educational objectives	<p>Please indicate</p> <ul style="list-style-type: none"> • the type of course (area di base, area caratterizzante, area affine integrativa) Optional Course • the scientific area • whether the course is part of a curriculum within the study programme <p>The course both gives a general overview of scientific contents and is designed for acquiring professional skills and knowledge</p> <p>Educational objectives (a) provide an adequate knowledge and critical approach to develop projects related to the sensory evaluation of food products and beverages with conventional and innovative techniques; (b) provide adequate knowledge of the compositional aspects related to the sensory properties of food products and beverages.</p>
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Lecturer	Emanuele Boselli, BZ L5.00, emanuele.boselli@unibz.it, +39 0471 017217, https://www.unibz.it/en/faculties/sciencetechnology/academic-staff/person/37607-emanuele-boselli
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Scientific sector of the lecturer	AGR/15 Food Science and Technology
Teaching language	English
Office hours	Before and/or after the lectures
Teaching assistant (if any)	-
Office hours	
List of topics covered	Descriptive analysis; recruitment and qualification of judges; training; experimental design; variability of food products and beverages; sampling procedures; physiological and psychological errors; statistical data analysis. Sensory evaluation of specific food products: wine, virgin olive oil, beer, coffee, tea, dairy products, meat products.
Teaching format	Frontal lectures, exercises, projects

Learning outcomes	<p>The learning outcomes need to refer to the Dublin Descriptors:</p> <p>Knowledge and understanding (a) adequate knowledge and understanding about the development of projects related to the sensory evaluation of specific food products and beverages; (b) adequate knowledge of the relationships between processing technology and sensory properties of food products and beverages</p> <p>Applying knowledge and understanding (a) developing the capability of integration of information, both in horizontal way (technological, chemical, biological, and regulatory aspects related to the sensory evaluation of food products and beverages) and in vertical way (reasonable sequence of processes affecting the sensory properties of food products and beverages); (b) capability of carrying out strategies for the optimization of a sensory evaluation method for a specific food product or beverage; (c) capability of evaluating the potentiality of innovative techniques used in the sensory analysis.</p> <p>Making judgments capability of identify the information be needed to improve the efficiency of the processes of sensory evaluation of food products and beverages;</p> <p>Communication skills capability of clearly and exhaustively communicate notions, ideas, problems and technical solutions for the sensory evaluation of food products and beverages to interlocutors, either professional or not, representative of the various and specific competencies in the food supply chain (agronomist, engineers, biologists, chemists, nutritionists, administrators)</p>
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	<p>Learning skills</p> <p>To get the learning skills that are necessary to continue to undertake further study in the sector of the sensory evaluation of food products and beverages with a good level of autonomy.</p>
Assessment	<p>Indicate the types of assessment (according to the table) and check the coherence with the Dublin descriptors. The final mark is attributed in thirtieths.</p> <ul style="list-style-type: none"> • Written and project work: written exam with review questions and written project report done in groups on a topic related to the sensory evaluation of food products and beverages
Assessment language	English
Evaluation criteria and criteria for awarding marks	<p>Successful completion of the examination will lead to grades ranging from 18 to 30 with honors (50% written and 50% project work).</p> <ul style="list-style-type: none"> • relevant for written exam: clarity of answers, mastery of language (also with respect to teaching language), ability to summarize, evaluate, and establish relationships between topics; • relevant for project work: ability to work in a team, creativity, skills in critical thinking, ability to summarize in own words
Required readings	Keynotes by the lecturer
Supplementary readings	<p>Sensory evaluation of Food, H.T. Lawless, H. Heymann, Springer, ISBN 978-1-4419-6488-5</p> <p>Atlante sensoriale dei prodotti alimentari-Società italiana di Scienze Sensoriali - Tecniche Nuove ISBN: 978-88-481-2841-4;</p>