

SENSORY ANALYSIS TECHNIQUES

1	Course Title:	SENSORY ANALYSIS TECHNIQUES	
2	Course Code:	GIDS114	
3	Type of Course:	Optional	
4	Level of Course:	Short Cycle	
5	Year of Study:	1	
6	Semester:	2	
7	ECTS Credits Allocated:	3.00	
8	Theoretical (hour/week):	1.00	
9	Practice (hour/week):	2.00	
10	Laboratory (hour/week):	0	
11	Prerequisites:	There is no prerequisites	
12	Language:	Turkish	
13	Mode of Delivery:	Face to face	
14	Course Coordinator:	Öğr. Gör. Dr. Pınar AYDINOL SÖNMEZ	
15	Course Lecturers:		
16	Contact information of the Course Coordinator:	paydinol@uludag.edu.tr Uludağ Üniversitesi Mustafa Kemal Paşa Meslek Yüksekokulu Mustafa Kemal Paşa/BURSA (224)613 3102/61511	
17	Website:		
18	Objective of the Course:	To train students who follow innovation, know the path to reach the correct information, create a pioneering and innovative staff to the Turkish food industry.	
19	Contribution of the Course to Professional Development:		
20	Learning Outcomes:		
		1	Select the appropriate method of sensory analysis
		2	Apply the selected method to different foods
		3	To analyse color and odor in foods
		4	To analyse the texture of foods
		5	To evaluate the analysis
		6	Be able to team work in groups
		7	Determine the suitability of the Turkish Food Codex of Foods
		8	Keep records of the analysis
		9	To gain professional and social ethics
		10	Develop new products
21	Course Content:		
		Course Content:	

Week	Theoretical	Practice		
1	Principles of sensory analysis	Application of sensory evaluation		
2	Structure of sense organs and their roles of the perception	Learning to operate the sensory organs to the sensory evaluation		
3	Facilities required to bear of panelist and panel places	Creation of conditions for sensory evaluation		
4	Selection and training of panelist	Determination of panelists for sensory evaluation		
5	The selection of different methods of sensory analysis and the application of them in food	To determine the Analysis techniques to applied the specified foods		
6	Prepare the appropriate forms and scoring	Preparation of statements of sensory analysis		
7	Determination of the threshold value	Preparation of statements of sensory analysis		
8	Repeating Courses and Midterm exams			
9	Texture analysis	Application of structural analysis		
10	Colour and appearance analysis	Analysis of colour and appearance		
11	Accepted and choice methods of analysis	Determination of acceptance criteria		
Activites		Number	Duration (hour)	Total Work Load (hour)
Theoretical		14	1.00	14.00
13	Descriptive analysis and the use of them in	Development of new products		
Practicals/Labs		14	2.00	28.00
Self study and preperation		4	2.00	8.00
14	Advanced in techniques for sensory analysis	Implementation of new analysis techniques		
Homeworks		0	0.00	0.00
Projects		0	0.00	0.00
25	Textbooks, References and/or Other	Altuğ, T. ve Elmacı, Y. 2005, Gıdalarda Duyusal		
Field Studies		0	0.00	0.00
26	Midterm Assessment	1	10.00	10.00
Others		7	2.00	14.00
Final Exams		1	15.00	15.00
Midterm Exam		1	30.00	
Total Work Load				99.00
Scale				
Total work load/ 30 hr				2.97
Home work project		0	0.00	
ECTS Credit of the Course				3.00
Final Exam		1	00.00	
Total		3	100.00	
Contribution of Term (Year) Learning Activities to Success Grade		40.00		
Contribution of Final Exam to Success Grade		60.00		
Total		100.00		
Measurement and Evaluation Techniques Used in the Course				
24	ECTS / WORK LOAD TABLE			

25	CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS															
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ10	PQ11	PQ12	PQ13	PQ14	PQ15	PQ16
ÖK1	4	0	4	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK2	0	0	3	4	0	4	0	0	4	0	0	0	0	0	0	0
ÖK3	3	0	4	4	0	0	0	0	0	0	4	0	0	0	0	0
ÖK4	3	0	4	4	0	0	0	0	5	0	4	0	0	0	0	0
ÖK5	0	4	4	4	0	3	0	0	4	5	4	5	0	0	0	0
ÖK6	0	0	0	5	0	0	0	0	5	0	0	5	0	0	0	0
ÖK7	3	5	0	0	3	0	0	0	4	0	0	0	0	0	0	0
ÖK8	0	0	0	0	0	0	0	0	0	4	4	5	0	0	0	0
ÖK9	0	0	0	4	0	0	0	0	5	0	0	0	0	0	0	0
ÖK10	4	4	0	5	5	0	0	0	4	0	5	0	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contribution Level:	1 very low			2 low			3 Medium			4 High			5 Very High			