1 Course Code: 2 Course Code: 3 Type of Course: 4 Level of Course: 5 Year of Study: 5 Semester: 7 ECTS Credits Allocated: 8 Theoretical (hour/week): 9 Practice (hour/week): 10 Prerequisites: 11 Prerequisites: 12 Language: 13 Mode of Delivery: 15 Course Lecturers: 16 Contact information of the Course Coordinator: 17 Website: 18 Objective of the Course: 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 5 To evaluate the analysis 6 Be able to team work in groups 7 Develop new products 10 Develop new products 10 Develop new products 10 Develop new products 10 Course Content: 10 Course Content:	SENSORY ANALYSIS TECHNIQUES										
Type of Course: Type of Course: Optional	1	Course Title:	SENSORY ANALYSIS TECHNIQUES								
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 Prerequisites: There is no prerequisities 11 Prerequisites: There is no prerequisities 12 Language: Turkish 13 Mode of Delivery: Face to face 14 Course Coordinator: Oğr. Gör. Dr. Pinar AYDINOL SONMEZ 15 Course Lecturers: Contact information of the Course Coordinator: Uludag Universitesi Mustafa Kemal Paga Meslek Yüksekokulu Mustafa Kemal P	2	Course Code:	GIDS114								
Semester: 2 2 2 3.00	3	Type of Course:	Optional								
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15 Course Lecturers: 16 Contact information of the Course Coordinator: 17 Website: 18 Objective of the Course: 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	13	Mode of Delivery:	Face to f	face							
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9 To gain professional and social ethics 10 Develop new products 21 Course Content:			7								
10 Develop new products 21 Course Content:			8	Keep records of the analysis							
21 Course Content:			9	To gain professional and social ethics							
			10	Develop new products							
Course Content:	21	Course Content:									
			Co	ourse Content:							

Week	Theoretical		Practice							
1	Principles of sensory analysis		Application of sensory evaluation							
2	Structure of sense organs and their ro the perception		Learning to operate the sensory organs to the sensory evaluation							
3	Facilities required to bear of panelist a panel places	ınd	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 sanalysis and the application of them in		To determine the Analysis techniques to applied the specified foods							
6	Prepare the appropriate forms and sco	oring	Preparation of statements of sensory analysis							
7	Determination of the threshold value		Preparation of statemen	ts of sensory analy	sis					
8	Repeating Courses and Midterm exam	ns								
9	Texture analysis		Application of structural	analysis						
10	Colour and appearance analysis		Analysis of colour and a	ppearance						
11	Accepted and choice methods of analy	ysis	Determination of acceptance criteria							
Activit	es		Number	Duration (hour)	Total Work Load (hour)					
Theore	Descriptive analysis and the use of the	am in	Development of new pro	1,00	14.00					
	als/Labs	3111 111	14	2.00	28.00					
Self stu	dy and preperation Advanced in techniques for sensory as	nalysis	14 Implementation of new a	2.00 nalysis techniques	8.00					
Homew			0	0.00						
Project	B Taythooks References and/or Other		Altuă T ve Elmacı V 20	0.00 05 Gidalarda Duy	0.00					
Field S			0	0.00	0.00					
Mi 213 ern	148% as a same of the same of		1	10.00	10.00					
Others			7	2.00	14.00					
Final E	xams	1	30.00	15.00	15.00					
	/ork Load				99.00					
Total w	ork load/ 30 hr	<u>'</u>	0.00		2.97					
	Credit of the Course		AIAA		3.00					
T		1	400.00							
Total			100.00							
	oution of Term (Year) Learning Activities as Grade	s to	40.00							
Contrib	ution of Final Exam to Success Grade		60.00							
Total			100.00							
Measur Course	Т	ed in the								
24	ECTS / WORK LOAD TABLE									

25	CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS															
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ1 0	PQ11	PQ12	PQ1 3	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																
Contrib 1 very low ution Level:			2 low			3	3 Medium		4 High				5 Very High			