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:	2
6	Semester:	4
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:	be successful in "Laboratory Techniques" course
12	Language:	Turkish
13	Mode of Delivery:	Face to face
14	Course Coordinator:	Öğr. Gör. Pınar AYDINOL SÖNMEZ
15	Course Lecturers:	
16	Contact information of the Course Coordinator:	sennur1966@gmail.com 05066896008 Uludağ üni.Karacabey MYO KARACABEY/BURSA
17	Website:	
18	Objective of the Course:	The objective of this lesson is to qualify the sensory analysis techniques and sensory evaluation in accordance with the legislation and analysis methods.
19	Contribution of the Course to Professional Development:	
20	Learning Outcomes:	

		1	be able to determine the sensory characteristics of food by using the senses.
		2	be able to measurement and evaluation by using most appropriate method from sensory analysis.
		3	be able to use sensory analysis techniques effectivly.
		4	be able to design,measure and interpret the result of sensory analysis
		5	be able to realize a problem and solve it by using proper analysis
		6	be able to report theresult of sensory analysis.
		7	be able to provide appropriate laboratory conditions for sensory analysis
		8	be able to choose the rigt person for sensory analysis.
		9	
		10	

21	Course Content:	

Course Content:	

Week	Theoretical	Practice
1	the input of sensory analysis and the principles of sensory analysis	Sensory analysis lab presentation

2	Sensory perceptions and detection mechanisms.	Development of sensory perception
3	the definition of sensory analysis,its history,importance and pusposes of use in industry.	Development of sensory perception
4	Sensory analysis laboratory, product and panel controls	the preparation of the laboratory and Sensory analysis samples
5	the panelist selection, training and the size of the panel in Sensory analysis.	the preparation of the laboratory and Sensory analysis samples
6	difference tests: comparison, double- triple, triangle, sequencing, scoring	Application and evaluation
7	descriptive tests and appreciation of consumer tests	Application and evaluation
8	Repeating courses and midterm exam	Repeating courses and midterm exam
9	scales used for sensory analysis.	Application and evaluation
10	Analysis of Taste and Smell	Application and evaluation
11	Color and appearance analysis	Application and evaluation
12	Texture profile analysis	Application and evaluation
13	İmplemention of the sensory evaluation program in food industry	Application and evaluation
14	The statistical evaluation of the findins of sensory analysis .	Application and evaluation

Activites	Number	Duration (hour)	Total Work Load (hour)
Theoretical	Engineering Publications 14	1.00	14.00
Practicals/Labs	14	2.00	28.00
Self study and preperation	14	2.00	28.00
Homeworks	1	6.00	6.00
Projects	0	0.00	0.00
Field Studies	0	0.00	0.00
Home work-project	1	4.00	4.00
Others	1	4.00	4.00
Final Exams	1	6.00	6.00
Total Work Load			90.00
Total work load/ 30 hr			3.00
ECTS Credit of the Course			3.00

TERM LEARNING ACTIVITIES	NUMBE	WEIGHT
Midterm Exam	1	30.00
Midterm exams	1	10.00
Total	4	100.00
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	1	1	5	2	2	3	2	5	3	2	2	2	0	0	0	0
ÖK2	1	2	5	2	2	3	2	5	3	2	2	2	0	0	0	0

ÖK3	1	2	5	2	2	3	2	5	3	2	2	2	0	0	0	0
ÖK4	1	3	5	2	2	3	2	5	3	2	2	2	0	0	0	0
ÖK5	1	4	5	2	2	3	2	5	3	2	2	2	0	0	0	0
ÖK6	1	4	5	2	2	3	2	5	3	2	2	2	0	0	0	0
ÖK7	1	4	5	2	2	3	2	5	3	2	2	2	0	0	0	0
ÖK8	1	3	5	2	2	3	2	5	3	2	2	2	0	0	0	0

LO: Learning Objectives   PQ: Program Qualifications

Contribution Level:	**1 very low**	**2 low**	**3 Medium**	**4 High**	**5 Very High**