



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Sensory Analysis Techniques in Foods							
Course Code		LBT222		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	52 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		The aim of this course is to give students information about sensory testing methods used in different stages of food production. Also, within the scope of the course, the student will gain the ability to start and execute a program related to sensory evaluation in a business.							
Course Content		Definition and importance of sensory evaluation, intended use in foods, sampling and sample preparation, presentation of samples to the panel, panelist selection and training, factors affecting sensory properties of foods, scales used in quality grading, preparation of evaluation forms, sensory test methods.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Individual Study					
Name of Lecturer(s)									

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	60

Recommended or Required Reading

1	Altuğ Onoğur, T. ve Elmacı, Y, 2011. Gıdalarda Duyusal Değerlendirme. Sidaş Medya Ltd. Şti. Yayın No. 010-1B
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Week	Weekly Detailed Course Contents	
1	Theoretical	The history and importance of sensory evaluation
2	Theoretical	Food quality and sensory quality characteristics
3	Theoretical	Sampling, sample preparation and sample presentations
4	Theoretical	Sampling, sample preparation and sample presentations
5	Theoretical	Difference tests and evaluation
6	Theoretical	Flavor and texture analysis profile
7	Theoretical	Scales used in sensory evaluation
8	Intermediate Exam	Midterm Exam
9	Theoretical	Use of sensory tests in consumer preference studies
10	Theoretical	Observing taste, texture, smell, image and sensory analysis in the laboratory, assessment of bitter, sweet, sour, salty taste in different concentrations
11	Theoretical	Observing taste, texture, smell, image and sensory analysis in the laboratory, assessment of bitter, sweet, sour, salty taste in different concentrations
12	Theoretical	Establishment of sensory evaluation laboratory and layout
13	Theoretical	Establishment of sensory evaluation laboratory and layout
14	Theoretical	Factors affecting panelist selection and panel size in sensory evaluation
15	Theoretical	Classification of techniques used in sensory evaluation
16	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Individual Work	14	0	1	14
Midterm Examination	1	3	1	4
Final Examination	1	5	1	6
Total Workload (Hours)				52
[Total Workload (Hours) / 25*] = ECTS				2

*25 hour workload is accepted as 1 ECTS



Learning Outcomes

1	To have the ability to determine sensory method in accordance with the purpose
2	To have the ability to create a scale that can be used in sensory analysis
3	To have information about laboratory controls during sensory analysis
4	To have knowledge about the importance of sensory analysis of foods in terms of food quality
5	To have the ability to interpret sensory analysis results

Programme Outcomes (Laboratory Technology)

1	To be able to comprehend social, cultural and social responsibilities, to be able to follow national and international contemporary problems and developments
2	Atatürk is bound to Atatürk nationalism in the direction of principles and reforms; Adopting the national, moral, spiritual and cultural values of the Turkish people, open to universal and contemporary developments, the Turkish language is a rich, rooted and productive language; Have a love of language and a consciousness; To have the ability to use as much of a foreign language as he would need to read, taste and habit and professionally.
3	To be able to recognize the basic hardware units and operating systems of a computer, having information about internet usage and preparing documents, spreadsheets and presentations on computer by using office programs.
4	Acquires theoretical and practical knowledge at the basic level in mathematics, science and vocational field.
5	With the knowledge of laboratory technology in the field, he knows and analyzes problems, brings interpretation of data and suggests solutions.
6	In laboratories, according to the prepared business plan and program, necessary work can be done to obtain the desired quality products.
7	To have professional and ethical responsibility in business life.
8	Development and change are open, follow scientific social and cultural innovations, and develop themselves constantly.

Contribution of Learning Outcomes to Programme Outcomes 1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High

	L1	L2	L3	L4	L5
P4					5
P5	5	5	5	5	5
P6	5	5	5	5	5

