



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Food Sensory Analysis							
Course Code		GT258		Couse Level		Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	75 (Hours)	Theory	3	Practice	0	Laboratory	0
Objectives of the Course		The learning of food sensory characteristics and sensory analysis methods for the students.							
Course Content		Food sensory characteristics, history af sensory analysis, the puprose os sensory analysis, panalists selection and panel formation, the preparation of panel sample, the sensory analysis methods, difference tests, quality-quantity tests							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration, Discussion, Case Study, Individual Study					
Name of Lecturer(s)		Assoc. Prof. Engin YARALI							

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

Recommended or Required Reading

1	Gıdalarda Duyusal Değerlendirme. Tomris Altuğ, T, Elmacı, Y. 2011. Sidas Medya Ltd. Şti. İzmir. ISBN:978-9944-5660-8-7.
2	Milli Eğitim bakanlığı ders notları. Duyusal Test Teknikleri. 2014. http://hbogm.meb.gov.tr/modulerprogramlar/kursprogramlari/gida/m oduller/DuyusalTestTeknikleri.pdf .
4	Duyusal değerlendirmede sonuca güveni etkileyen faktörler. Gönül, M. 1983. Gıda Dergisi, No:6. Kasım-Aralık, 287-295.
5	Lecturer Notes (Öğr.Gör.Dr.Engin YARALI)

Week	Weekly Detailed Course Contents	
1	Theoretical	The food sensory characteristics
2	Theoretical	The food appearance, kinesthetic and flavor characteristics
3	Theoretical	The history of sensory analysis and the purpose of sensory analysis
4	Theoretical	The panel leader and selection of panelists
5	Theoretical	Factors affecting the decisions of the panelists
6	Theoretical	The identifying the four basic tastes
7	Theoretical	The preparation of panel samples
8	Intermediate Exam	Midterm exam
9	Theoretical	The sensory analysis methods
10	Theoretical	The one sample evaluation. The difference test
11	Theoretical	The Dual test. Dual-triple test. Paired comparison test.
12	Theoretical	Triangle tests. Quality-quantity tests.
13	Theoretical	The ranking and scoring tests
14	Theoretical	The Hedonic scale test. Profile tests
15	Theoretical	Tissue and lezet profile tests. Robinson packaging test.
16	Final Exam	Final exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	3	0	14	42
Assignment	3	0	5	15
Reading	3	0	5	15
Quiz	1	0	1	1
Midterm Examination	1	0	1	1



Final Examination	1	0	1	1
Total Workload (Hours)				75
[Total Workload (Hours) / 25*] = ECTS				3
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	To understand the importance of food sensory characteristics
2	To understand the selection and teaching of panelists
3	To understand the importance of consumers' emotional preferences in buying food
4	To know the preparation of panel samples
5	Knows the sensory analysis methods
6	Knows to report sensory test results

Programme Outcomes (Food Quality Control and Analysis)

1	Having basic knowledge about food products
2	Having knowledge for Production and hygiene in food products, preservation, microbiology, quality control and analysis
3	Having skills and discipline for working in the laboratory and using laboratory materials,
4	Developing positive attitudes about learning and knowledge and lifelong learning in the field.
5	Using the information and communication technologies at the level required by the work areas
6	Act in accordance with scientific, cultural and ethical values
7	Having sufficient consciousness about environmental protection, occupational health and safety issues.

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

	L1	L3	L5
P1	5		4
P2		3	

