



**AYDIN ADNAN MENDERES UNIVERSITY
GRADUATE SCHOOL OF HEALTH SCIENCES
VETERINARY FOOD HYGIENE AND TECHNOLOGY
FOOD HYGIENE AND TECHNOLOGY (VETERINARY)
FOOD HYGIENE AND TECHNOLOGY (VETERINARY) MASTER
COURSE INFORMATION FORM**

Course Title	Sensory Analysis in Animal Origin Foods								
Course Code	VBH556	Course Level		Second Cycle (Master's Degree)					
ECTS Credit	3	Workload	75 (Hours)	Theory	1	Practice	0	Laboratory	0
Objectives of the Course	To teach the sensory analysis techniques of animal origin foods.								
Course Content	Sensory analysis techniques, their applications								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Discussion								
Name of Lecturer(s)									

Assessment Methods and Criteria		
Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	60

Recommended or Required Reading	
1	Varham and Sutherland, Meat and Meat Products.
2	Handbook of Meat, Poultry and Seafood Quality

Week	Weekly Detailed Course Contents	
1	Theoretical	Introduction
2	Theoretical	Definition of sensory analysis techniques and a sum of their features
3	Theoretical	Sensory organs and the mechanism of sense.
4	Theoretical	Smell and taste
5	Theoretical	Taste and aroma
6	Theoretical	Texture
7	Theoretical	Panel evaluation
8	Intermediate Exam	Midterm exam
9	Theoretical	Panellists and their trainings
10	Theoretical	Basic tests used in sensory analysis
11	Theoretical	Dual comparison tests
12	Theoretical	Triangle test
13	Theoretical	Hedonic scale rating test
14	Theoretical	Evaluation of test results
15	Theoretical	Discussion
16	Final Exam	Final exam

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	1	14
Reading	14	0	2	28
Midterm Examination	1	10	1	11
Final Examination	1	21	1	22
Total Workload (Hours)				75
[Total Workload (Hours) / 25*] = ECTS				3
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes	
1	To learn sensory analysis parameters and features.



2	To have sufficient knowledge related with panellist and test panel terminologies
3	To know sensory analysis techniques and their applications.
4	To learn assessment of sensory analysis results
5	Identify and use resources to increase knowledge of the subject

Programme Outcomes (Food Hygiene and Technology (Veterinary) Master)

1
2
3
4
5
6
7
8
9
10
11
12
13

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

	L1	L2	L3	L4	L5
P1	5	5	5	5	5
P2	1	2	2		
P3	2	2	2	4	5
P4	5	4	5	4	5
P5	4	4	4	4	5
P6	5	5	5	5	5
P7	4	4	4	4	
P8	4	4	4	4	5
P9	4	4	4	4	5
P10	3	3	3	3	5
P11	4	4	4	4	4
P12	2	2	4		
P13	5	5	5	5	5

