



## AYDIN ADNAN MENDERES UNIVERSITY 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)		Prof. Ergün Ömer GÖKSOY							

### 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 Medicine) Master*)

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**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

