



Syllabus

METHODOLOGY OF SENSORY EVALUATION OF FOOD - 71451

Last update 07-10-2016

HU Credits: 1

Responsible Department: biochemistry & food sciences

Academic year: 0

Semester: 1st Semester

Teaching Languages: Hebrew

Campus: Rehovot

Course/Module Coordinator: Prof. Masha Niv

Coordinator Email: Masha.Niv@mail.huji.ac.il

Coordinator Office Hours: Sunday 10:30-12:00

*Teaching Staff:
Prof Masha Niv*

Course/Module description:

The role of sensory research for nutrition and food science, methods of sensory evaluation, interpretation of tests results.

Role of taste in food choice, physiological basis of taste perception and psychophysical functions and effects. Parametric tests (hedonic tests), and non-parametric tests, such as preference and difference tests.

Questions that may be explored, the optimal sensory tests and judges to answer them, the design of the questionnaires, and interpretation of results.

Course/Module aims:

The goal of the course is to introduce the physiology of the chemical senses, and to describe main sensory tests and their importance for food science and nutrition. The course will present the parametric and non-parametric tests that are used in sensory evaluation.

Learning outcomes - On successful completion of this module, students should be able to:

Upon successful completion of the course, the students will be able to describe the chemical senses and the receptors that mediate the basic taste modalities, and the psychological effects relevant for sensory evaluation. The students will be able to match sensory tests to research questions and to use the suitable statistical tests.

Attendance requirements(%):

100

Teaching arrangement and method of instruction: lectures

Course/Module Content:

1. Why and for whom it is important to perform sensory tests

The importance of food acceptance while choosing Food

Sense of taste

2. Olfactory sense interaction between senses. Physiological and psychological background of sensing

3. Sensory tests, threshold tests

Double Test

4. Scales and tests a.

No parametric tests

5. Scales and tests b.

Parametric tests

6. Scales and tests c.

Matching the test to the hypothesis, types of panels

7. Short presentations on taste, genes and mood and summary of taste tests by 71450 students

Exact program will be available via moodle

Required Reading:

Meilgaard M, Civille GV, and Carr BT. *Sensory Evaluation Techniques*. Boca Raton, FL: CRC Press, Inc., 1991.

O'Mahony M. *Sensory Evaluation of Food*: Marcel Dekker, Inc., 1986.

Stone H and Sidel JI. *Sensory Evaluation Practices*. San Diego: Academic Press, Inc., 1993, p. 338.

and links that appear in Moodle

Additional Reading Material:

links in moodle

Course/Module evaluation:

End of year written/oral examination 100 %

Presentation 0 %

Participation in Tutorials 0 %

Project work 0 %

Assignments 0 %

Reports 0 %

Research project 0 %

Quizzes 0 %

Other 0 %

Additional information:

Bonus will be given based on cumulative moodle quizzes grade. The option to answer each quizz is limited in time.