



# *The Hebrew University of Jerusalem*

## *Syllabus*

### **LAB IN SENSORY EVALUATION - 71450**

*Last update 07-10-2016*

*HU Credits:* 2.5

*Degree/Cycle:* 1st degree (Bachelor)

*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](mailto:Masha.Niv@mail.huji.ac.il)

*Coordinator Office Hours:* thursday 10:00-11:00

*Teaching Staff:*

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Prof Masha Niv  
Ms. Nitzan Dubovski  
Ms.

Course/Module description:

Design and practice of sensory tests. Application of different scales (ratio, interval, ranking, nominal), computational analysis and interpretation of the results. Determination of detection and recognition thresholds of tastants and perceived strength. Planning and execution of duo-trio, triangle, two-choice tests etc, hedonic parametric tests for food items. Participation in tasting labs and in computer exercises is mandatory.

Course/Module aims:

Practice the design, performance and interpretation of sensory evaluation tests.

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 match a suitable sensory test to a food manufacturer's question (for example: is the sweetness of the product agreeable? Can the product be distinguished from the same product by the competitor, etc.) to plan and carry out the test, to analyze the results and integrate the results into recommendation for the food manufacturer.

Attendance requirements(%):

Participation is mandatory

Teaching arrangement and method of instruction: labs, exercises and lectures

Course/Module Content:

- \*Detection and sensing threshold
- \*Data processing and taste tests

Required Reading:

Appears in moodle

Additional Reading Material:

Links on moodle of 71451 course

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Course/Module evaluation:

End of year written/oral examination 0 %  
Presentation 5 %  
Participation in Tutorials 15 %  
Project work 0 %  
Assignments 0 %  
Reports 45 %  
Research project 0 %  
Quizzes 20 %  
Other 15 %  
colloquium

Additional information:

Please pay attention to the exact dates of laboratory practices as appears in the detailed syllabus in moodle.