SYLLABUS

1. Course title:

SENSORY ANALYSIS

2. Code:

3. Cycle of study:

1

4. ECTS credits:

4

5. Type of course:

(•) Mandatory ( ) Elective

6. Prerequisites:

-

7. Class restrictions:

-

8. Duration / semester:

1 7

9. Weekly contact hours:

9.1. Lectures: 2

9.2. Seminars: 0

9.3. Laboratory/Practice classes: 1

10. Faculty:

FACULTY OF TECHNOLOGY

11. Department/study program:

Food Technology/Food Quality and Safety

12. Lecturer:

Assoc. prof. Milica Vilušić, PhD

13. Lecturer's e-mail:

milica.vilusic@untz.ba

14. Web site:

www.tf.untz.ba

15. Course aims:

Training of students to work in sensory analysis by getting acquainted with the techniques of work, preparation of examiners and space.

16. Learning outcomes:

Knowledge and understanding of problems, engineering problem analysis, engineering approach to problem solving, preparation for research, engineering practice.

17. Course content:

ntroduction to sensory analysis, definition, development and application.
Physiological and psychological aspects of sensory analysis; Sensory quality parameters (taste, smell, texture, appearance, sound).
Organization and implementation of sensory analysis - choice of respondents, training panels, monitoring of the performance and motivation of examiners,
A space for conducting a sensory test.
Sensory analysis in quality control.
Tests for conducting sensory analysis - analytical, consumer testing, differential, descriptive, scoring.
Consumer Testing - Selection of Testimonials, Tests, Place of Implementation.
Tests for selection and training of sensor analysts; The application of discriminatory tests, descriptive methods, Hedonistic scales and scoring systems for various food industry products.

18. Learning methods:

Lectures.
Consultations.
Laboratory and practice classes

19. Assessment methods:

Students put 2 partial tests: the first half of the semester, which includes the material that was then shed and the other at the end of the semester with the remaining material after the first partial test. Tests consist of 10 questions, each correct answer is 2 points. Both tests put all the students on the subject at the same time, thereby achieving the level of knowledge that is being tested and the conditions under which the student takes the exam. The final exam is oral. At the final exam, the students draw out the cards on which the 5 questions from the curriculum program are handled in the lectures. Each correct answer is scored in the range of 10 points, depending on the demonstrated knowledge. The final exam can be passed if the student has won 26 points. The maximum number of points a student can earn on an oral exam is 50.

20. Assessment components:

The assessment of the exam is based on the total number of points the student has achieved by fulfilling the pre-requisites and passing the exam, according to the quality of the acquired knowledge and skills, and contains a maximum of 100 points and is determined according to the following scale (points):

Presentation of lectures 4
Presentation of practice 6
Tests 40
Total prepayments 50
Final Exam 26-50

21. Required reading list:

1. Grujić, S. (2015.), Senzorna ocjena kvaliteta i prihvatljivost prehrambenih proizvoda, Univerzitet u Banja Luci, Tehnološki fakultet Banja Luka
2. Moskowitz, H. (2000), Applied Sensory Analysis of Food, CRC Press, Inc., Boca Raton, Florida.

22. Web sources:

23. Applicable starting from the academic year:

2015/16

24. Adopted in the Faculty/Academy session: