

## SYLLABUS

### 1. COURSE DESCRIPTION

|                       |  |
|-----------------------|--|
| <b>Degree:</b>        | <b>Nutrition and Dietetics</b>                       |
| <b>Course:</b>        | <b>Sensory Analysis of Foods</b>                     |
| <b>Module:</b>        | <b>Food Science</b>                                  |
| <b>Department:</b>    | <b>Molecular Biology and Biochemical Engineering</b> |
| <b>Academic Year:</b> | <b>2017-18</b>                                       |
| <b>Term:</b>          | <b>First</b>   |
| <b>ECTS credits:</b>  | <b>4.5</b>   |
| <b>Year:</b>          | <b>4<sup>th</sup> year</b>                           |
| <b>Type:</b>          | <b>Optional</b>                                      |
| <b>Language:</b>      | <b>Spanish</b>                                       |

|                                     |           |             |
|-------------------------------------|-----------|-------------|
| <b>Course Model:</b>                | <b>C1</b> |             |
| <b>a. Basic learning (EB):</b>      |           | <b>50 %</b> |
| <b>b. Practical learning (EPD):</b> |           | <b>50 %</b> |



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### 2. LECTURERS

|                      |   |
|----------------------|---|
| <b>Coordinator</b>   |   |
| <b>Name:</b>         | <b>José Manuel Monje Moreno</b>                         |
| <b>School:</b>       | <b>School of Experimental Sciences</b>                  |
| <b>Department:</b>   | <b>Molecular Biology and Biochemical Engineering</b>    |
| <b>Area:</b>         | <b>Nutrition and Bromatology</b>                        |
| <b>Office Hours:</b> | <b>Mondays: 09.00-12.00<br/>Wednesdays: 09.00-12.00</b> |
| <b>Office:</b>       | <b>22.2.01.G</b>  |
| <b>E-mail:</b>       | <b>jmmonmor@upo.es</b>                                  |
| <b>Phone:</b>        | <b>954 97 78 93</b>                                     |

## SYLLABUS

### 3. TOPICS

#### BASIC LEARNING (EB):

##### 1. FOUNDATIONS ON SENSORY ANALYSIS

Unit 1. Sensory analysis of foods.

Unit 2. Sense of sight: physiology of the eye.

Unit 3. Sense of taste and sense of smell.

Unit 4. Sense of touch and sense of hearing.

##### 2. TASTING AND SENSORY ANALYSIS BOARD

Unit 5. Terminology of sensory analysis.

Unit 6. Types of sensory tests.

##### 3. STATISTICAL ANALYSIS AND DATA PRESENTATION. TECHNICAL HEALTH REGULATIONS AND REGULATIONS ON THE CERTIFICATION OF LABORATORIES FOR SENSORY ANALYSIS.

Unit 7. 'Sensometry.'

Unit 8. Certification of laboratories for sensory analysis.

#### PRACTICAL LEARNING (EPD):

Practice 1. Determination of the perception threshold of each student.

Practice 2. Tests to estimate and / or improve the discriminative capacity or differentiator (triangular test, intensity classification test, others), use of scales (scales of "acidity" categories, mechanical and physical scales).

Practice 3. Flavor Profile. Descriptive tests. Conventional descriptive tests.

Practice 4. Sensory analysis of oils.

Practice 5. Tasting of red, white, rosé and Cava wine. Pairing and relationship with senses. Sensory evaluation of beer.

Practice 6. Data collection for sensory analysis work.