
	PROCESO PARA EL DESARROLLO DE LAS ENSEÑANZAS DE LA ESCUELA DE INGENIERÍAS AGRARIAS	 Escuela de Ingenierías Agrarias
	CÓDIGO: P/CL009_EIA_D002	

Programme in Sensory Analysis of Food

Academic course: 2018-2019

Identification and characteristics of the subject					
Code	502235			Créditos ECTS	6
Name (Spanish)	Evaluación Sensorial de los Alimentos				
Name (English)	Sensory Analysis of Food				
Degree	Food Science and Technology Degree				
Center	Agricultural Engineering School				
Semester	Second (8º)	Type	Elective		
Module	Elective				
Subject	Sensory Analysis of Food				
Language	Spanish				
Professors					
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Field of knowledge	Food Technology				
Department	PACAL				
Coordinator (if there is more than one professor)	María Jesús Petrón Testón				

Lessons and contents
Syllabus
Lesson 1: Introduction. Sensory Analysis of Food: definition.
Lesson 2: The five senses. Taste, sight, touch, smell, hearing.
Lesson 3: The sensory properties. Appearance, aroma, flavour, texture, sound.
Lesson 4: Application of sensory analysis on food.

Lesson 5: The testers.

Lesson 6: Tasting rooms.

Lesson 7: Samples presentation.

Lesson 8: Planning a sensory study.

Lesson 9: Types of scales.

Lesson 10: Methods of sensory analysis. Difference, descriptive and preference tests.

Lesson 11: Difference tests. Simple Difference Paired Comparison Test. Directional Paired Comparison Test. Triangle Test. Duo-Trio Test.

Lesson 12: Descriptive tests. Structured and unstructured scales.

Lesson 13: Instrumental and sensory analysis of food.

Lesson 14: Basic statistical concepts for sensory evaluation.

Lesson 15: Regression and correlation applied to sensory evaluation.