

MODULE DOCUMENTATION

Applied Sensory Analysis

HOSP08024

Mandatory

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Full Title	Applied Sensory Analysis		
Status	Uploaded to Banner	Start Term	2017
NFQ Level	08	ECTS Credits	05
Module Code	HOSP08024	Duration	Semester - (13 Weeks)
Grading Mode		Department	Culinary Arts
Module Author	Clare Gilsenan		

Module Description

This module builds on the knowledge gained in earlier food science, culinary arts and gastronomy modules. This module critically evaluates sensory analysis concepts and theories. This module provides graduates with an opportunity to develop novel and innovative sensory concepts for food product development evaluations.

Learning Outcomes

☰ **On completion of this module the learner will/should be able to:**

1. Critically evaluate the role of sensory analysis concepts and theories to the food service and food manufacturing sectors.
2. Appraise the inter-relationship between food science, culinary arts and gastronomy underpinning the stages involved in sensory analysis.
3. Appraise sensory research from a variety of sources to identify potential food product development opportunities.
4. Identify, critically evaluate and apply the key elements and procedures associated with sensory analysis testing, and analyse the implications of the results achieved.
5. Experience group decision making, team roles, and cross functional co-operation.
6. Write present and defend material that articulates ideas, insights and analysis.

Indicative Syllabus

1. Sensory Assessment
 - 1.1 Professional conduct in sensory testing: legal considerations
 - 1.2 Good working and laboratory practices
 - 1.3 Factors affecting sensory assessment
2. Sensory Test Methods: Selecting the Correct Test
 - 2.1 Descriptive Test Methods
 - 2.2 Discriminative Test Methods
 - 2.3 Affective Test Methods
- 3.1 Panel Selection and Recruitment
- 3.2 Prescreening Questionnaires
- 3.3 Interpretation of Results
- 3.4 Panel Performance and Motivation

- 4.Data Analysis
- 4.1 Statistical Test Methods
- 4.2 Presentation of Results
- 4.3 Guidelines for compiling reports

Teaching and Learning Strategy

The teaching and learning strategies utilised in this module incorporate lecture led practical labs supported with lecture notes and moodle to provide students with strong grounding in sensory analysis. Theoretical knowledge is delivered in a classroom setting.

Assessment Strategy

There are two forms of assessment utilised in this module, namely a terminal written exam which is assessed out of 50% and one applied group project which is assessed out of 50%. The choice of project allows the students to apply their knowledge to real life a scenario. The project outlines the critical evaluation of two food concepts. They will undertake a research article as part of their project, comprising of a literature review, methodology, results and discussion as well as a conclusion and recommendation section. Students are required to present their findings to academic staff.

Repeat Assessment Strategies

Repeat theoretical exam

Indicative Coursework and Continuous Assessment:		50 %		
Form	Title	Percent	Week (Indicative)	Learning Outcomes
Assignment	Sensory Report	50 %	Week 12	3,4,5,6

End of Semester / Year Formal Exam:		50 %		
Form	Title	Percent	Week (Indicative)	Learning Outcomes
Closed Book Exam	Final Exam	50 %	End of Semester	1,2,3,4

Full Time Delivery Mode Average Weekly Workload:			4.00 Hours		
Type	Description	Location	Hours	Frequency	Weekly Avg
Practical	Practical	Kitchen	3	Weekly	3.00
Lecture	Theoretical Lecture	Lecture Theatre	1	Weekly	1.00

Recommended Reading Book List

(2016). *A Handbook For Sensory And Consumer-Driven New Product Development, Innovative Technologies for the*. ISBN 0081003528 ISBN-13 9780081003527

(2010). *Sensory Analysis for Food and Beverage Quality Control: A Practical Guide (Woodhead Publishing Series in Food Science, Technology and Nutrition)*. Woodhead Publishing.

Civille, G., (2015). *Sensory Evaluation Techniques, Fifth Edition*. CRC Press.

(2016). *Flavour: From Food to Perception*. Wiley-Blackwell.

Literary Resources

Burdock, G.A (2002) *Handbook of Flavour Ingredients*. (4th ed.). London: CRC Press

Fisher, C. and Scott, T.R. (1997). *Food Flavours: Biology and Chemistry*. Cambridge: Royal Society of Chemistry.

Heath H.B. and Reineccius, G. (1986). *Flavour chemistry and technology*. London: Macmillan.

Heymann, H., and Lawless H.T. (1997). *Sensory evaluation of food: Principals and practices*. New York: Chapman and Hall.

Kemp, S.E., Hollowood, T. and Hort, J. (2009) *Sensory Evaluation A Practical Handbook* Oxford:Wiley-Blackwell.

Meilgaard, M.C., Civille, G.V. and Carr, B.T. (2007). *Sensory Evaluation Techniques*, (4th ed). Boca Raton: CRC Press.

Reineccius, G. (2006). *Flavour Chemistry and Technology* (2nd ed). Boca Raton: Taylor and Francis Group.

Taylor, A.J. and Roberts, D.D. (2004). *Flavour Perception*. Oxford: Blackwell Publishing.

Online Resources

<http://sensoryfoodnetworkireland.ie/>

<http://www.irishfoodawards.com/>

<https://www.barry-callebaut.com/>

www.puratos.com

www.bordbia.ie

www.safefood.eu

Other Resources

ISO 8589: Sensory analysis–General guidance for the design of test rooms. (2007). Geneva: International Organisation for Standardization

ISO 4120: Sensory analysis - Methodology - Triangle Test. (2004). Geneva: International Organisation for Standardization

ISO 8586-1: Sensory analysis- general guidance for the selection, training and monitoring of assessors. (1993). Geneva: International Organisation for Standardization

ISO 5492: Sensory analysis- Glossary of terms relating to sensory analysis. (1992). Geneva: International Organisation for Standardization

ISO 6564:85: Sensory analysis- Flavour profile method. (1985) Geneva: International Organisation for Standardization.

Additional Information

none

Programme Membership

GA_OFIEG_H08 201800 Bachelor of Business (Honours) in Food Innovation and Enterprise

GA_OCGSG_H08 202000 Bachelor of Arts (Honours) in Culinary and Gastronomic Sciences