

## Course Syllabus

### 1. Name of Curriculum

Bachelor of Science (Food Science & Technology), Mahidol University International College

### 2. Course Code: ICFS 432

**Course Title:** Sensory Evaluation of Food Products

### 3. Number of Credits: 4 (Lecture/Lab) (4-0)

### 4. Prerequisite(s): ICBI 212

### 5. Type of Course: Required

### 6. Trimester / Academic Year: 3<sup>rd</sup> trimester / 2003-04

### 7. Course Description

Basic discrimination/difference tests, data analysis and interpretation of results; basic scaling procedures such as ranking, interval scaling and magnitude estimation; descriptive analysis; analytical instrumental methods of sensory evaluation and correlation with consumer sensory evaluation; anatomy and physiology of the sensory systems (sight, taste, smell, touch, and hearing); physiological and psychological factors that affect performance on sensory tests.

### 8. Course Objectives

1. To familiarize students with the test methods involved in discrimination, descriptive analysis and consumer sensory testing of food products;
2. To examine the types of statistical analyses used to summarize sensory data, and to draw conclusions and make recommendations about product characteristics;
3. To understand principles of physiology, psychology and measurement upon which methods of sensory testing are based;
4. To understand how a sensory evaluation program provides important information in the product development process;
5. To enhance scientific and business communication skills.

## 9. Course Outline

Week	Topics			Instructor	
	Lecture/Seminar	Hour	Lab		Hour
1	Introduction, Definition and Subject Management	4			Dr. Visith Chavasit
2	Power's Law, Stability, Video on Human Senses	4			Dr. Visith Chavasit
3	Test Strategy	4			Dr. Visith Chavasit
4	Scaling Technique and Experimental Design	4			Dr. Visith Chavasit
5	Acceptability Test	4	Laboratory on Acceptability Test	4	Dr. Visith Chavasit
6	Midterm Examination	2			
7	Discrimination Test	4	Laboratory on Discrimination Test	4	Dr. Visith Chavasit
8	Descriptive Test and Expert Panel	4	Laboratory on Descriptive Test	4	Dr. Visith Chavasit
9	Sensory Test for Specific Products	4			Dr. Visith Chavasit
	Total	42			

## 10. Teaching Methods

1. Lecture
2. Practical exercises

## 11. Teaching Media

1. Overheads
2. Videos

## 12. Course Achievement

Assessment made from the stated criteria- students who receive more than 90% of the total points will receive a grade A.

**13. Course Evaluation**

<b>Components</b>	<b>%</b>
Attendance	10
Quizzes/ Lab reports	15
Midterm Exam	35
Final Exam	40
<b>Total</b>	100

**14. References**

1. *Sensory Evaluation of Foods: Principles and Practices*. Harry Lawless and Hildegard Heymann. New York:Chapman and Hall. 1998.
2. Meilgaard, Civille, and Carr. 1999. *Sensory Evaluation Techniques*, 3<sup>rd</sup> EditionCRC Press, Boca Raton, FL
3. *Food Chemistry*. 1996. Owen R. Fennema (ed). Marcel Dekker, Inc, New York, USA.

**15. Instructor**

TBA

**16. Course Coordinator**

Dr. Visith Chavasit