

# SYLLABUS

## *Bachelor Degree in Culinary and Gastronomic Sciences*

Code- Course	054230 – Sensory Analysis		
Thematic Area	Origin of the culinary products	Year	Fourth
Course Type	Mandatory	Credits	6
In-class Hours	60	Hours of Individual work	90

### BRIEF COURSE DESCRIPTION

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In this subject, the theoretical basis of sensory analysis will be explained, as well as the basic methodology to apply it in a practical way in the different types of sensory tests. It also includes the sensory description of important products of gastronomy.

### GENERAL SKILLS

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GS8- Formulating hypotheses, collecting and interpreting information following the scientific method.

### SPECIFIC SKILLS

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SS09- Recognizing the organoleptic properties of food, for their interaction and combination in the gastronomic application.

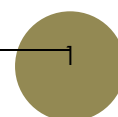
SS10- Identifying the geographical origin of the food and the influence of local factors on its production.

### THEMATIC CONTENTS

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#### Theory

1. Introduction to sensory analysis
2. The sensory attributes and their perception
3. Methodology: Good practices in sensory analysis. Test Types
4. Introduction to statistics for sensory analysis



5. Difference and ordering tests
6. Descriptive tests. Choice of attributes. The panel of tasters.
7. Sensory analysis of consumers. Acceptance and preference tests

### Training

1. Recognition and detection of the taste threshold. Recognition of odors. Description of the texture.
2. Triangular and ordination test. Statistical analysis of the data.
3. Descriptive sensory analysis: choice of attributes, references, training and sensory test. Statistical analysis of the data
4. Describing sensorially a culinary elaboration

### Products

5. Main sensory characteristics related to the quality of: Bread, oil, cheese, honey, coffee and chocolate

## LEARNING METHODOLOGY

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Theoretical classes will be held with the whole group (Big Group) combined with practical classes, sometimes with half a group (Average group) or sometimes with small groups (Small group). Because it is a clearly methodological subject every day (except for the first day of class) there will be a theoretical part and a practical part that will vary, in schedule and type of group, depending on the contents. On the first day of class, a calendar with all the activities and schedules of each group of students will be delivered.

The training will include tasting sessions, with the design of the tests, the data collection, the statistical analysis of the data and the preparation of the corresponding report.

During the whole course, the students will develop a task in a team on a culinary preparation, this work will be guided by the teachers in some mentoring hours that will be included in the calendar of the subject. Each work group will have to go through at least two mentoring sessions.

## ASSESSMENT SYSTEM

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The assessment is the process of evaluation of the degree of assimilation of the learning by the student in relation to the competences of this subject.

In this sense, the student may choose to be assessed continuously during the course or through a single assessment at the end of the established period.

**Continuous Assessment:** this consists of the evaluation of the teaching-learning process from the continuous monitoring during the course of work carried out by the student and the learning incorporated.

**Final Assessment:** this consists of the evaluation of this process at the end of the established period, for all students who, for justified reasons, cannot attend classes regularly. This assessment is made based on the evidence that this subject has designed for these purposes.

Assessment systems	Continuous	Final
<b>Deliveries</b>		
Practice I ( N1)	10 %	-
Practice II (N2)	5 %	-
Panel practice (N3)	20 %	-
Work on culinary elaboration (N4)	25 %	20 %
Work on descriptive sensory analysis	-	20 %
<b>TESTS</b>		
Test on sensory analysis theory (N5)	20 %	-
Exam sensory characteristics of the products (N6)	20 %	-
Theoretical exam	-	30 %
Practical exam	-	30 %

### **Review and Reassessment of the Course**

The student has the right to review all the evidences that have been designed for the assessment of learning.

If a student fails to achieve the learning objectives of the course, in order to opt for the reassessment of the course and submit a new reassessment task, it will be mandatory to fulfil one of these conditions:

A) Students must have been awarded a mean grade of 5.0 or higher in relation to the activities carried out throughout the semester without taking into account the final exam/s (both continuous assessment and single assessment) and having attended the final exam.

B) Students must have been awarded a final minimum grade of 4.0 in the overall course.

After the reassessment, the maximum grade is 5.0 in the overall course.

### **SOURCES OF BASIC INFORMATION**

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Chamorro MC and Losada M. (2002). The sensory analysis of cheeses. Ed. Mundi Prensas. Madrid.

Ibáñez FC and Barcina Y., coordinators. (2001) Sensory Food Analysis. Methods and Applications. Springer-Verlag Ibérica. Barcelona.

Morgado I. (2012). How we perceive the world An exploration of the mind and the senses. Ariel: Barcelona.

Meilgaard, M., Civille, GV and Carr, BT (2007) Sensory evaluation techniques. 4<sup>th</sup> Edition. New York. CRC Press.

Normes ISO I AENOR per l'anàlisi sensi

Sancho J., Bota E. and Castro JJ (1999). Introduction to sensory analysis of food. Edicions University of Barcelona.