

General information	
Academic subject	Sensory analysis and consumer science (I.C. Food technologies, sensory analysis and packaging)
Degree course	Food Science and Technology
ECTS credits	3 ECTS (2 ECTS of Lectures + 1 ECTS of laboratory or field classes)
Compulsory attendance	No
Teaching language	Italian

Subject teacher	Name Surname	Mail address
	Giuseppe Gambacorta	giuseppe.gambacorta@uniba.it

ECTS credits details	
	2 ECTS Lectures
	1 ECTS Laboratory or field classes

Class schedule	
Period	II Semester
Course year	First
Type of class	Lectures, workshops

Time management	
Hours	75
In-class study hours	30
Out-of-class study hours	45

Academic calendar	
Class begins	March 1 st , 2022
Class ends	June 17 th , 2021

Syllabus	
Prerequisites/requirements	
Expected learning outcomes	<p><i>Knowledge and understanding</i></p> <ul style="list-style-type: none"> ○ Knowledge and understanding of the sensory physiology and sensory analysis methods. ○ Knowledge and understanding of the consumer science techniques. <p><i>Applying knowledge and understanding</i></p> <ul style="list-style-type: none"> ○ Ability to identify and apply with autonomy the sensory analysis methods in function of the set goals. ○ Ability to identify and apply preference tests in consumer science. <p><i>Making informed judgements and choices</i></p> <ul style="list-style-type: none"> ○ Ability to interpret the results of sensory analysis and consumer science aimed to assessment the quality of foods and the preferences of consumers. <p><i>Communicating knowledge and understanding</i></p> <ul style="list-style-type: none"> ○ Ability to communicate the importance of food quality from a sensory point of view. ○ Ability to use the technical language of consumer science. <p><i>Capacities to continue learning</i></p> <ul style="list-style-type: none"> ○ Ability to update and deepen the knowledge of sensory analysis and consumer science methods through the study of scientific publications in the field of food science and technology.
Contents	<ul style="list-style-type: none"> • Aims and applications of sensory analysis. • Factors affecting the sensory evaluation of food. • Recruitment, selection and training of judges.

	<ul style="list-style-type: none"> • Tests discriminating quality: test of difference, pair wise comparison, triangular, duo-trio and two out of five tests. • Test order. The scales of measurement. • Descriptive tests: flavour profile method (FPM), descriptive analysis (QDA). • Applications of descriptive analysis: study cases. • Sensory analysis of the main food of the territory. Statistical analysis of data and graphical representations. • Innovative instrumental analysis for sensory analysis: olfactometric techniques, electronic nose and electronic tongue. • Different tests used by consumer science and comparative evaluation of strengths and weaknesses and how to apply them.
--	---

Cours program	
Reference books	<ul style="list-style-type: none"> • Note of the lecture distributed during the course. • Teaching material available and downloaded from social e-learning platform Edmodo during the course. • Pagliarini E. – Valutazione sensoriale: aspetti teorici, pratici e metodologici. Hoepli editore, Milano, 2002. • Cabras P., Tuberoso C.I.G. “Analisi dei prodotti alimentari” Piccin Nuova Libreria S.p.A. editore, Padova, 2014. • Stone H., Sidel J.L.. Sensory Evaluation Practices, 2nd ed. Academic Press, S. Diego, CA, 1993. • S.Porretta – Analisi sensoriale & consumer science. Chiriotti editori, Pinerolo, 2000. • Ramon Viader Guixa – Vino Corpo e Cervello: riflessione critica sull’utilizzo dei nostrisensi nella conoscenza del vino. AEB group, 2005. • M. Marconi, D. Fajner, G. Benevelli, G. Vicoli – Dentro al gusto: arte, scienza e piacere nella degustazione. Edagricole, Bologna, 2007.
Notes	
Teaching methods	The course topics will be treated with the help of Power Point presentations, case studies discussion, exercises in the classroom and laboratory, educational visits to sensory analysis laboratories. Lecture notes and educational supplies will be provided by means of a mailing list or online platforms (i.e.: Edmodo, Google Drive...)
Evaluation methods	<p>The exam consists of an oral dissertation on the topics developed during the theoretical and theoretical-practical lectures in the classroom and in the laboratory/production plants, as reported in the Academic Regulations for the Master Degree in Food Science and Technology (article 9) and in the study plan (Annex A). Students attending at the lectures may have a middle-term preliminary exam, consisting of a written test, relative to the first part of the program, which will concur to the final evaluation and will be considered valid for a year.</p> <p>The evaluation of the preparation of the student occurs on the basis of established criteria, as detailed in Annex B of the Academic Regulations for the Master Degree in Food Science and Technology. Non-Italian students may be examined in English language, according to the aforesaid procedures.</p>
Evaluation criteria	<p>Knowledge and understanding</p> <ul style="list-style-type: none"> o Describe the physiology of the senses, the procedure for the creation of a sensory panel and the discriminating and descriptive sensory analysis methods

	<ul style="list-style-type: none"> o Describe the methods of consumer science for the assessment of consumer preferences. <p><i>Applying knowledge and understanding</i></p> <ul style="list-style-type: none"> o Describe the most appropriate sensory analysis tests and consumer science to apply to foods in accordance with the predetermined goals. <p><i>Making informed judgements and choices</i></p> <ul style="list-style-type: none"> o Interpret the results of sensory analysis and consumer science to establish the quality and preference of foods. <p><i>Communicating knowledge and understanding</i></p> <ul style="list-style-type: none"> o Illustrate the qualitative characteristics of foods through their sensory descriptors. <p><i>Capacities to continue learning</i></p> <ul style="list-style-type: none"> o Study and propose new sensory methods for the assessment of quality and preference of foods.
Receiving times	Tuesday-Friday by appointment only