

Course Title: **Sensory Evaluation**

Course Code: **FOOD705**

Descriptor Start Date: **01/01/2025**

POINTS: **15.00**

LEVEL: **7**

PREREQUISITE/S: **STAT500 or STAT502**

COREQUISITE/S:

RESTRICTION/S:

## LEARNING HOURS

Hours may include lectures, tutorials, online forums, laboratories. Refer to your timetable and course information in Canvas for detailed information.

**Total learning hours: 150**

## PRESCRIPTOR

Provides an overview of sensory evaluation. Covers special senses, as well as control of test room, samples and panel. Reviews discriminative, descriptive and affective sensory methodologies used to measure human perception and preference. Description and measurement of the sensory characteristics of food products.

## LEARNING OUTCOMES

1. Evaluate how flavour, colour, and texture of food are perceived and measured.
2. Demonstrate the appropriate use of consumer testing to assess food acceptability and preference.
3. Demonstrate the appropriate use of descriptive analysis for sensory characterization of food.
4. Demonstrate competency and safety in practical work.

## CONTENT

- Food flavour perception
- Food colour and texture perception
- Food acceptability
- Descriptive analysis
- Difference tests

**Disclaimer: Course descriptors may be amended between teaching periods/semesters**

## LEARNING & TEACHING STRATEGIES

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This course will be offered as a combination of structured lectures and practical laboratories, and self-directed learning in the form of laboratory reports, an investigation topic essay, independent study and tests.

## ASSESSMENT PLAN

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Assessment Event	Weighting %	Learning Outcomes
Written Assessment (1500 words)	35.00	LO1, LO2
Test (90 minutes)	35.00	LO1, LO2, LO3
Laboratory Report (2000 words)	30.00	LO1, LO2, LO3, LO4

<b>Grade Map</b>	<b>MAP1</b>
	A+ A A- Pass with Distinction
	B+ B B- Pass with Merit
	C+ C C- Pass
	D Fail

### Overall requirement/s to pass the course:

Students must achieve of a minimum overall grade of C- to achieve a passing grade in the course.

## LEARNING RESOURCES

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**For further information, contact:** Te Ara Hauora A Putaiao - Faculty of Health & Environmental Science

**Principal Programme:** HA1041, Bachelor of Science

**Related Programme/s:** AK1041 Bachelor of Science

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