

Course Title: **Advanced Sensory Analysis of Foods**

Course Code: **FOOD805**

Descriptor Start Date: **24/02/2020**

POINTS: **15.00**

LEVEL: **8**

PREREQUISITE/S: **SCIE805 or SCIE807 or equivalent**

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

An overview of recent and more advanced sensory testing methods applied to understand consumer perception of food.

LEARNING OUTCOMES

1. Evaluate methods used in advanced sensory testing of foods.
2. Plan and carry out descriptive sensory analysis and consumer sensory testing of a selected food.
3. Critically evaluate literature on recent trends in advanced sensory testing of food.
4. Present work at the appropriate academic standard.

CONTENT

- Sensory analysis using trained panels and consumer panels
- Descriptive sensory analysis techniques
- Design and implementation of advanced sensory testing methods
- Examine the relative strengths and weaknesses of different advanced sensory testing methods

LEARNING & TEACHING STRATEGIES

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

This course will be offered as a combination of any of the following: formal or semi-formal lectures, class discussions, written work, independent study, and student presentations. An emphasis of this course is on furthering student skills in independent study and scholarship. The student is expected to conduct considerable independent study. Lecturers will be available for consultation outside scheduled times to assist students with individual topics.

ASSESSMENT PLAN

Assessment Event	Learning Outcomes
Literature review	LO1, LO3, LO4
Report	LO2, LO4

Grade Map	MAP1
	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 all learning outcomes in order to pass this course.

LEARNING RESOURCES

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

Principal Programme: AK1037, Master of Science (Research)

Related Programme/s: AK1037 Master of Science (Research)
AK2037 Master of Science

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