

Sensory analysis (IInd Year of study, IIIrd Semester)

Credit value (ECTS) 5

Course category

Domain (Imposed)

Course holder:

PhD. Assist Ștefan Tudose-Sandu-Ville

Discipline objectives (course and practical works)

- Awareness of the role and importance of food.
- Knowledge of: the chemical content of food and the role of various substances in the human body
- Determining the nutritional value of food
- Studying the biological value of food proteins and calculating protein mixtures with the maximum possible biological value
- Knowledge of the specifics of food contaminants
- Knowledge of specialized terminology and basal metabolism and the need to differentiate by categories of activities, age and sex
- Learning the techniques of sensory evaluation..

Contents (syllabus)

Course (chapters/subchapters)
1. Introduction; Terminology; Senses, Sensory Acuity
2. The specific vocabulary used in the tasting conditions
3. Organizing the tasting
4. Sensory evaluation of wines
5. Sensory evaluation of coffee
6. Sensory evaluation of chocolate
7. Sensory evaluation of bee honey
8. Sensory evaluation of beer
9. Sensory evaluation of cheeses
10. Sensory evaluation of vegetables and fruits
11. Sensory evaluation of water

Practicum
1. Labor protection. Introductory notions in sensory evaluation
2. Identify and recognize the main sensory descriptors
3. Demonstrative hedonic wine tasting
4 Closed tasting of quiet and sparkling wines
5. Coffee tasting
6 Chocolate tasting
7. Beer tasting
8 Cheese tasting
9 Tasting of vegetables and fruits
10. Tasting of flat and effervescent waters
11. Honey tasting
12 Final laboratory test

References

1. Cotea d.V, Tudose-Sandu-Ville Ş, 2020, *Tehnologia și controlul în industria berii și a distilatelor*, Note de curs, USAMV Iași.
2. Mihalca A, Fluieraș I, et colab 2004, *Aprecierea calității vinurilor-inițiere pentru amatori*. Editura Multimedia Internațional, Arad..
3. **Tudose-Sandu-Ville Ş, 2019. Analize senzoriale-note de curs și lucrări de laborator**

Evaluation

Evaluation form	Evaluation Methods	Percentage of the final grade
Exam	Written and oral examination	70%
Appreciation of the activity during the semester	TEST	30%

Contact

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