

## Sensorial analysis (I<sup>st</sup> Year of study, II<sup>nd</sup> Semester)

Credit value (ECTS) 3

### Course category

Domain (Imposed)

### Course holder:

Lecturer. PhD Marius CIOBANU

### Discipline objectives (course and practicum)

The aim of the course is to provide students the information necessary in understanding the basic principles of sensory analysis and to enable students to develop their skills in applying sensory methods to product development and communicating sensory messages.

The practical training seeks to develop of laboratory skills in quantitative and qualitative sensory analysis methods and to familiarize students with planning perform and evaluate sensory methods used in food industry.

### Contents (syllabus)

Course (chapters/subchapters)
<b>The role of sensory analysis in quality food production and effective utilization of foods.</b>
<b>Sensory attributes and their perceptions.</b>
<b>Physiological and psychological factors which influence the sensory analysis of foods.</b>
<b>Good practice for the organization and conduct sensory analysis.</b>
<b>Methods of sensory analysis.</b>
<b>Instrumental methods of sensory analysis of foods.</b>
<b>The interpretation and use of the information obtained by sensory analysis of foods.</b>

Practicum
<b>Organization of laboratory</b> (explain course objectives, targeted skills, working methods addressed in the laboratory and the criteria and methods used for evaluation of the practical activities).
<b>Selection of sensory panel members - evaluation of sensory acuity tests aiming to identify some specific sensorial attributes and the ability to identify some specific samples of food on the basis of their specific sensory characteristics.</b>
<b>Organize and conduct sensory analysis tests - descriptive tests</b> (descriptive test organization, vocabulary specific terms of general characteristics relating to sensory vocabulary - bakery, vegetable products, animal products; scaling techniques).
<b>The organization and carrying out sensory analysis tests - discriminatory tests</b> (assessment of the organization of the hedonic test, the triangle test; pairs comparison test, the duo-trio test, ranking techniques).
<b>Organizing and conducting sensory analysis tests - hedonic tests</b> (organization of the hedonic test, analysis questionnaire development, interview techniques).

<b>Design and development of a project on a topic determined sensory analysis.</b>
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<b>Assessment of the knowledge - practical evaluation.</b>
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### References

1. **Croitoru Constantin** 2013 Analiza senzorială a produselor agroalimentare vol. 1 Elemente metrologice, metodologice și statistice. Editura Agir, București.
2. **Croitoru Constantin** 2013 Analiza senzorială a produselor agroalimentare vol. 2 Evaluatorii și vocabularul. Editura Agir, București.
4. **Lawless, H.T., Heymann, H. 2010.** Sensory Evaluation of Foods. Principles and Practices. 2nd ed. Springer New York, NY, USA.
5. **Meilgaard, M., Civile, G.V., Carr, B.T.** 2016. Sensory Evaluation Technique. 5th Ed. CRC Press, Boca Raton FL, USA.
6. **Poste, L.M., Mackie, D.A., Butler, G., Larmond, E.** 1991. Laboratory Methods for Sensory Analysis of Foods. Canada Communication Group, Pub. Centre, Ottawa, Canada

### Evaluation

Evaluation form	Evaluation Methods	Percentage of the final grade
Exam	Written Test	60%
Appreciation of the activity during the semester	Oral assessment during the semester, verification tests and final practical test.	40%

### Contact

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