

SENSORY ANALYSIS OF BEVERAGES: TECHNOLOGY AND QUALITY CONTROL OF BEVERAGES, SECOND YEAR, 3RD SEMESTER

Credit value (ECTS):8

Course category: mandatory

Course holder: University assistant Ștefan TUDOSE SANDU VILLE

Discipline objectives (course and practical works)

The Sensory Analysis course aims to provide students with up-to-date information on the various techniques used in the appreciation and characterization of beverages, technological and terroir influences, as well as other information to help the professional training of the future master's graduate.

Contents (syllabus)

Course (chapters/subchapters)
1. Definition and purpose of the tasting process.
2. Classification of beverages.
3. Stages of the tasting process - Visual perceptions.
4. Stages of the tasting process - Olfactory perceptions.
5. Stages of the tasting process - Taste perceptions.
6. Quantitative evaluation of drinks.
7. Qualitative evaluation of beverages.

Practical works
1. Work safety.
2. Testing visual, olfactory and taste sensitivity.
3. Color perception and evaluation. Defects.
4. The olfactory system. Odorants and olfactory stimulation.
5. Evaluation of olfactory sensations through the tasting process. Odor defects.
6. Taste and taste sensations.
7. Evaluation of taste sensations through the tasting process. Taste defects.

Bibliography

1. Băducă, Cîmpeanu, C., Degustarea vinului, Ed. Sitech, Craiova, 2008
2. Cotea, V.D., Cotea V.V. Tehnologii de producere a vinurilor, Ed. Academiei Române București, 2006.
3. Cotea, V.D., Pomohaci, N., Gheorghiuță, M., Oenologie, Editura Didactică și Pedagogică, București, 1982.
4. Cotea, V.D., Tratat de oenologie, vol. 1, Ed. Ceres, București, 1985.
5. Croitoru, C., Analiza senzoriala a produselor agroalimentare, Vol. II, Ed. Agir, București, 2015.

6. Croitoru, C., Analiza senzoriala a produselor agroalimentare, Vol. III, Ed. Agir, București, 2016.
7. Tudose-Sandu-Ville Ș – Note de curs, 2019
8. *** Legea nr. 164 din 24 iunie 2015 a viei și vinului în sistemul organizării comune a pieței vitivinicole, Monitorul Oficial nr. 472.
9. ***OIV – Compendium of International Methods of Analysis – OIV, 18, rue D’Aguesseau - 75008 Paris, 2016.
10. ***OIV – International Code of Oenological Practices, OIV - 18, rue D’Aguesseau - 75008 Paris, 2016.
11. ***OIV – International Oenological Codex – OIV, 18, rue D’Aguesseau - 75008 Paris, 2016.

Evaluation

Evaluation form	Evaluation Methods	Percentage of the final grade
Course	Exam	50%
	presence	10%
Practical works	Tests	40%

Contact

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