

Southwest University

Graduate Course Syllabus

Course Unit: School of Food Science

Course No.	1108320023			Course name	Sensory analysis of food						
Course category (√)	Compulsory courses (√) Elective courses ()	Credit hour	2	Total class hour	40	Lectures hours	28	Discussion hours	4	Experiment hours	8
Lecturer	Huarong Tong	Job title Degree	Professor Master degree		Specialties		Food and tea science				
Range of application by majors: food and tea science											
Prerequisite courses: Experimental design and statistical analysis											
Teaching objectives and requirements: Understanding the physiological and sensory basis of sensory measurement, control and analysis; Application of appropriate sensory analysis methods to food specific problems; Understand the application of experimental design and statistical methods in sensory studies; Correlation between sensory analysis data and instrumental and chemical determination; Familiar with the literature in the field of sensory science.											
Teaching and testing methods (it's need to be conducive to cultivating the innovative thinking and ability of graduate students) 1. Course teaching is the main method, and student discussion is the supplementary method. There will also be experimental class to consolidate and deepen the content of the course. 2. Testing methods: written test; students need to submit a course report. The score of the report will be one of the usual test score according to the adequacy of data collection, the incisiveness of analysis and the innovation of academic point of view.											

Course contents and course hours allocation

Class teaching (28 hours)

Introduction (1 hour)

Chapter I Measurement of sensory basis and sensory experience (3 class hours)

Chapter II The selection and training of observers (2 class hours)

Chapter III Laboratory technology for sensory evaluation of food (2 class hours)

Chapter IV Difference determination (3 class hours)

Chapter V Sensory threshold (2 class hours)

Chapter VI Food sensory analysis experiment design and statistical analysis (2 class hours)

Chapter VII Food flavor description analysis (5 class hours)

Chapter VIII Time-Intensity analysis (2 class hours)

Chapter IX Sensory evaluation and quality control (2 class hours)

Chapter X Sensory analysis & physical and chemical analysis (2 class hours)

Chapter XI Consumer evaluation (3 class hours)

Experiments

Experiment I Taste test

Experiment II Olfactory test

Experiment III Evaluation of juice flavor description

Experiment IV Evaluation of apple tissue description

Experiment V Measuring threshold by constant stimulus method

Experiment VI Paired comparison method

Experiment VII Establishment of flavor intensity equation

Experiment VIII Category scale assessment of acceptability

Experiment IX Sensory evaluation and formulation optimization

The Catalog for main reference book (periodicals):

No.	Author	Books and Periodicals' name	Press
1	Harry.T.Lawless	Sensory Evaluation of Food: Principles and Practices	China Light Industry Press
2	Hong Zhu etc..	Introduction to food sensory analysis	China Light Industry Press
3	Michael O'Mahony	Sensory Evaluation of Food, Statistical methods and procedures	Marcel Dekker,Inc
4	Morten C. Meilgaard; Gail Vance Civile; B. Thomas Carr	Sensory Evaluation techniques, Third Edition	CRC Press
5	Piggott, J.R.	Statistical procedure in food research	Elsevier Applied Science
6	Society of Chemical Industry	Journal of the Science of Food and Agriculture	John Wiley & Sons Ltd.
7		Journal of Agricultural and Food Chemistry	American Chemical Society
8	The Society of food Science and Technology	Journal of Food Science	Institute of Food Technologists

Review Comments of School (Institute, Center):

Signature (Date)

Review Comments of Student Committee:

Signature (Date)

Review Comments of Graduate School

Signature (Date)