

SENSORY EVALUATION

LEVEL: MASTER 1

PERIOD: SEMESTER 2

LANGUAGE: EN

ECTS: 3

TEACHER/COORDINATOR: LAUREEN SIMON



1-Main objectives

This course is dedicated to students interested in Quality, R&D and Marketing departments of food companies.

Knowing the different categories of sensory tests, their methodology and their applications in food industry

2-Skills developed

- › Conducting a sensory test from A-to-Z
- › Analyzing and interpreting sensory data with statistical tools
- › Reporting sensory results in a professional style

3-General content

Sensory evaluation is a unique discipline, today integrated in the decision making of many food and non-food companies. It is used to study the consumers' preferences, to describe a market. The sensory characteristics of a product and/or its presentation need to be considered from its conception, and then followed during production to guarantee the quality and the success of the product. The knowledge of sensory properties is regarded as a major control key of the quality perceived by the consumers.

Lectures, Practicals/Tutorials, Group project on:

- › Fundamental principles of sensory evaluation
- › Basics of sensory physiology
- › Setting up of sensory evaluation: sensory lab, assessors, sample presentation
- › Discriminative tests: triangular test, duo-trio, etc.
- › Descriptive tests: QDA profile, alternative methods (Flash, CATA, tri, etc.)
- › Consumer tests
- › Preference mapping

4- Evaluation

Group written report – Group oral presentation – Individual exam