Instructor: Dr. Beverly J. Tepper
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Office Hours by Appointment

I. Overview of sensory analysis of foods; anatomy and physiology of basic tastes and olfaction
II. Taste mechanisms; psychophysics
III. Trigeminal, texture and other sensations
IV. Exam
V. Taste genetics; development & aging; guidelines for oral critique
VI. Difference testing; scaling techniques
VII. Difference testing/scaling lab (meets in Sensory Lab)

<<< SPRING BREAK >>>

VIII. Descriptive analysis methods; panel selection, training and maintenance
IX. Descriptive analysis lab (meets in sensory lab)
X. Basic statistical methods; consumer testing
XI. Multivariate statistical techniques; Oral critiques of assigned papers (4)
XII. Oral critiques of assigned papers (4); Guest lecture: Ivy Koelliker, M.S., Sensory Spectrum; Workshop on descriptive analysis – an industry perspective
XIII. Oral critiques of assigned papers (6)

Grading: In-class exam 30 points
2 Lab reports (10 pts each) 20 
Oral critique of an assigned paper 10
Critical review paper 40 
TOTAL 100 points
Learning Outcomes: At the end of this course, students are expected to obtain the following skills and competencies

- Demonstrate a working knowledge of chemosensory theory
- Demonstrate an understanding of the major classes of sensory test methodologies
- Gain skills analyzing and interpreting data from sensory tests
- Develop oral and written communication skills
- Gain skills in critically reviewing and evaluating published research studies in chemosensory science