

COURSE OUTLINE

Advanced Food Sensory Science (16:400:530) COURSE OUTLINE – Spring 2014

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	<u>40 "</u>
		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