

# University of Pretoria Yearbook 2018

## Sensory evaluation 412 (FST 412)

<b>Qualification</b>	Undergraduate
<b>Faculty</b>	<a href="#">Faculty of Natural and Agricultural Sciences</a>
<b>Module credits</b>	10.00
<b>Programmes</b>	<a href="#">BConSci Food Retail Management</a> <a href="#">BSc Culinary Science</a>
<b>Prerequisites</b>	FST 260, FST 351 and FST 352 or TDH
<b>Contact time</b>	12 discussion classes, 6 practicals per semester
<b>Language of tuition</b>	Module is presented in English
<b>Department</b>	Food Science
<b>Period of presentation</b>	Semester 1

### Module content

Principles and applications of sensory evaluation. Types of panels, tests and test conditions and their functions. Selection and training of panellists for descriptive sensory evaluation. Instrumental sensory quality measurements. Statistical analysis and interpretation of data. Practicals: Practical aspects and execution of sensory evaluation techniques, analysis and interpretation of data. Instrumental sensory quality measurements.

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