

University of Pretoria Yearbook 2020

Sensory evaluation 412 (FST 412)

Qualification Undergraduate

Faculty [Faculty of Natural and Agricultural Sciences](#)

Module credits 10.00

Programmes [BConSci Food Retail Management](#)
[BSc Culinary Science](#)

Prerequisites FST 260, FST 351 and FST 352 or permission from the HOD.

Contact time 12 discussion classes, 6 practicals per semester

Language of tuition Module is presented in English

Department Consumer and Food Sciences

Period of presentation 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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