

University of Pretoria Yearbook 2016

Sensory evaluation 712 (FST 712)

Qualification	Postgraduate
Faculty	Faculty of Natural and Agricultural Sciences
Module credits	10.00
Programmes	BScHons Food Science BScHons Nutrition and Food Science
Prerequisites	No prerequisites.
Contact time	6 practicals per semester, 12 discussion classes
Language of tuition	English
Academic organisation	Food Science
Period of presentation	Semester 1

Module content

Lectures: 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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