

University of Pretoria Yearbook 2017

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 TDH
Contact time	12 discussion classes, 6 practicals per semester
Language of tuition	Module is presented in English
Academic organisation	Food Science
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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