

University of Pretoria Yearbook 2017

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 Module is presented in 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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