



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.

The information published here is subject to change and may be amended after the publication of this information. The [General Regulations \(G Regulations\)](#) apply to all faculties of the University of Pretoria. It is expected of students to familiarise themselves well with these regulations as well as with the information contained in the [General Rules](#) section. Ignorance concerning these regulations and rules will not be accepted as an excuse for any transgression.