

SARDAR PATEL UNIVERSITY
Programme: B.Sc (Home Science)
Semester: I
Syllabus with effect from: June-2011

Objectives:-

To Enable Students

- To understand different aspects of sensory science & evaluation & their applications
- To evaluate the products by appearances example evaluation of package products
- To carry out sensory evaluation by various tests

Theory

Paper Code: UH01CVFN13	Total Credit: 2
Title Of Paper: Sensory Evaluation	

Unit	Description in detail	Weighting (%)
I	Definitions of sensory evaluation importance of sensory evaluation. Factors affecting food acceptance, sensory psychological & physiological	20%
II	Sensory Assessment of food quality Appearance of food – visual perception, colour of foods Flavor Taste Odour & Aroma – perception of odour, sniffing, van skramlik test. Texture	20%
III	Considerations for testing sensory evaluation Testing area Testing setup Lighting Testing schedule Preparation of samples Cooling & order of Presentation Choosing & Training panel Types pf Panels – consumer & trained panels	20%
IV	Sensory Testing of foods Threshold tests Differences test Ranking Scoring – Numerical; Composite Hedonic scale Acceptance & Preference tests	30%
V	Data analysis – Concept of mean, mode, median & Standard Deviation	10%

Basic Text & Reference Books

- Brich G; Brennan J., & Parker K.J.(1977) “ Sensory Properties of Foods ” applied Science Publisher
- Charley H., ‘Food Science’; Mcmillan Publishing Company.
- Lawlers H.T., & Heymann . ‘Evaluation of food principle & Practice’. Chapman & Hall.
- Mahony M., Sensory Evaluation of food, Statistical methods & procedure.
- Srilakhshmi B.,(2000) ‘Food Science’ New Age International (p) Ltd. Publishers..
- Swaminathan M., Food Sciencem, Chemistry & Experimental Foods. Bappco, Ganesh & Company, Madras.

