



Sensory analysis of food

ECTS: 1.00

SUBJECT MATTER CONTENT

LECTURE

Conditions for conducting a sensory analysis. Physiological determinants of food choice. Terminology in sensory analysis. Selection and training of the assessment team. Sensory minimum. Factors influencing the course and results of sensory analysis. Application of sensory analysis and goals that can be achieved with its use.

CLASSES

Study of individual sensory sensitivity. Preparation of samples of food of animal origin for sensory analysis. Selection of appropriate research methods for the task to be assessed. Differential methods and their application in the quality assessment of food products - evaluation of selected products. Methods with the use of scales and categories - application in food quality assessment. The use of descriptive methods in the quality assessment of food products. The use of computer technology in the sensory analysis of food. Development of research sheets. Planning, preparation and carrying out of the experiment by students. Development of research results in the form of a report, presenting them in the form of presentation and their interpretation.

TEACHING OBJECTIVE

Gaining knowledge and skills in the field of selected research methods used in sensory analysis of food and the possibility of using them in the evaluation of animal products.

DESCRIPTION OF THE LEARNING OUTCOMES OF THE COURSE IN RELATION TO THE DESCRIPTION OF THE CHARACTERISTICS OF THE SECOND LEVEL LEARNING OUTCOMES FOR QUALIFICATIONS AT LEVELS 6-8 OF THE POLISH QUALIFICATION FRAMEWORK IN RELATION TO THE SCIENTIFIC DISCIPLINES AND THE EFFECTS FOR FIELDS OF STUDY:

Symbols for outcomes related to the discipline:

R/WA_P7S+++

Symbols for outcomes related to the field of study:

B.W16. +, B.U18. +, K.1.+ , A.U15. +, A.U19. +, B.W20. +, K.11.+ , K.4.+ , B.W17. +, K.5+ , K.2.+

LEARNING OUTCOMES:

Knowledge:

W1 – He knows the rules of operation of the Veterinary Inspection in terms of public health and the rules of consumer health protection provided by the proper supervision of the production of foodstuffs of animal origin. He knows the conditions of hygiene and animal production technology and their impact on the broadly understood quality of foodstuffs, especially the sensory quality.

Skills:

Legal acts specifying learning outcomes:
682/2020
Disciplines: Veterinary science
Status of the course: Fakultatywny
Group of courses: B - przedmioty kierunkowe
Code: ISCED 0841
Field of study: Veterinary Medicine
Scope of education:
Profile of education: General academic
Form of studies: full-time
Level of studies: uniform master's studies
Year/semester: 4/8

Types of classes: Classes, Lecture
Number of hours in semester: Classes: 10.00, Lecture: 5.00
Language of instruction: Polish
Introductory subject: Hygiene of Slaughter Animals and Meat
Prerequisites: Knowledge of issues from the introductory subject. No aversion to animal products.

Name of the organisational unit conducting the course: Katedra Weterynaryjnej Ochrony Zdrowia Publicznego
Person responsible for the realization of the course: dr wet. Małgorzata Gomółka-Pawlicka
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Additional remarks: lack

U1 – Demonstrates the ability to work in a multidisciplinary team. Can use professional skills to improve the quality of veterinary care, animal welfare and public health. Can assess the quality of animal products, with particular emphasis on their sensory quality.

Social competence:

K1 – Demonstrates responsibility for decisions made towards people and animals. Adheres to ethical principles. Shows tolerance for attitudes and behaviors resulting from different social and cultural conditions. Has the habit of constantly expanding knowledge and improving skills. Uses objective sources of information. He cooperates with representatives of other professions in the field of public health protection. Formulates conclusions from his own measurements or observations.

TEACHING FORMS AND METHODS:

Classes(W1;U1;K1;):Exercises in the sensory lab

Lecture(W1;U1;K1;):Multimedia presentation

FORM AND CONDITIONS OF VERIFYING LEARNING OUTCOMES:

Classes (Colloquium practical) - Evaluation of work and cooperation in a team: - planning, preparing and conducting the experiment by students - presentation of the research working report - development of research results in the form of a presentation and their presentation along with interpretation and discussion. During the final credit, you must obtain not less than 65% of the possible points. Gradation of grades is based on fixed score thresholds, i.e. assigning grades to a specific range percentage of points available. These thresholds are as follows: 94-100%, rating: very good (5.0); 87-93%, good plus rating (4.5); 80-86%, rating: good (4.0); 73-79%, rating: sufficient plus (3.5); 66-72%, rating: satisfactory (3.0); 65%, rating: unsatisfactory (2.0). The student may take the final credit twice. In the event of a top-down suspension of face-to-face classes and the need for remote teaching, the methods of verifying the achievement of learning outcomes declared in the syllabus, i.e. the forms of passing the exam and exercises, may be changed in a manner adequate to the situation. -

Lecture (Colloquium practical) - Evaluation of the knowledge of the content of the lectures during the practical colloquium. Evaluation of work and cooperation in a team: - planning, preparing and conducting the experiment by students - presentation of the research working report - development of research results in the form of a presentation and their presentation along with interpretation and discussion. During the final credit, you must obtain not less than 65% of the possible points. Gradation of grades is based on fixed score thresholds, i.e. assigning grades to a specific range percentage of points available. These thresholds are as follows: 94-100%, rating: very good (5.0); 87-93%, good plus rating (4.5); 80-86%, rating: good (4.0); 73-79%, rating: sufficient plus (3.5); 66-72%, rating: satisfactory (3.0); 65%, rating: unsatisfactory (2.0). The student may take the final credit twice. In the event of a top-down suspension of face-to-face classes and the need for remote teaching, the methods of verifying the achievement of learning outcomes declared in the syllabus, i.e. the forms of passing the exam and exercises, may be changed in a manner adequate to the situation. -

BASIC LITERATURE:

1. Gawęcki J., Jędryka T., „*Analiza sensoryczna. Wybrane metody i przykłady zastosowań*”, Wyd. Wyd. Akademia Ekonomiczna w Poznaniu, R. 2001
2. Baryłko-Pikielna N., Matuszewska I., „*Sensoryczne badania żywności. Podstawy-Metody-Zastosowania*”, Wyd. Wydawnictwo Naukowe PTTŻ, Kraków, R. 2009
3. Jędryka T., „*Metody sensoryczne*”, Wyd. Wyd. Akademia Ekonomiczna w Krakowie, R. 2001

SUPPLEMENTARY LITERATURE: