

Liverpool John Moores University

Title: SENSORY EVALUATION OF FOOD AND CONSUMER GOODS
Status: Definitive
Code: **5033TEF** (103807)
Version Start Date: 01-08-2016

Owning School/Faculty: Sports Studies, Leisure and Nutrition
Teaching School/Faculty: Sports Studies, Leisure and Nutrition

Team	Leader
Ann Jackson	Y

Academic Level: FHEQ5
Credit Value: 12
Total Delivered Hours: 30
Total Learning Hours: 120
Private Study: 90

Delivery Options

Course typically offered: Semester 2

Component	Contact Hours
Lecture	10
Practical	15
Workshop	5

Grading Basis: 40 %

Assessment Details

Category	Short Description	Description	Weighting (%)	Exam Duration
Report	AS1	Group Report (4000 words minimum, 5000 words maximum)	100	

Aims

To develop a range of skills needed to design, conduct, evaluate and interpret a range of sensory evaluation techniques widely used with food and consumer products.

Learning Outcomes

After completing the module the student should be able to:

- 1 Evaluate the role of sensory testing in the development of food and consumer products;
- 2 Apply the principles of experimental design to sensory testing;
- 3 Design and execute sensory tests on food and consumer products;
- 4 Select relevant tests for sensory evaluation
- 5 Apply statistical procedures to sensory evaluation tests, produce statistical data in diagrammatic form, and interpret statistical data from sensory evaluation tests

Learning Outcomes of Assessments

The assessment item list is assessed via the learning outcomes listed:

Group Report	1	2	3	4	5
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Outline Syllabus

Definitions of the role of sensory evaluation to the development and testing of food and consumer products (textiles, personal and household). Principles of experimental design. Using the senses to scientifically evaluate food and consumer products. International Standards. Panel selection and training. Use of statistics to analyse and interpret data from sensory tests.

Learning Activities

Lectures, workshops and group practical work. Group-based practical work will allow students to develop their understanding of sensory evaluation methodologies, in terms of design and execution. The evaluation and interpretation of results will help develop analytical and critical thinking.

Notes

This module considers the role of sensory evaluation in the development of food and consumer products (textiles, personal and household). It analyses the range of tests, playing particular attention to experimental design. It also looks at the application and interpretation of data using statistics.