

SYLABUS
REGARDING THE QUALIFICATION CYCLE **2020/2021-2023/2024**
ACADEMIC YEAR **2021/2022**

1. BASIC COURSE/MODULE INFORMATION

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|--|--|
| Course/Module title | Science of Taste |
| Course/Module code * | |
| Name of the unit offering the field of study | College of Natural Science |
| Name of the unit running the course | College of Natural Science Institute of Food Technology and Human Nutrition Department of Dairy Technology |
| Field of study | Food Technology and Human Nutrition |
| Qualification level | 1-st |
| Study mode | general academic |
| Year and semester of study | 2nd year, 4th semester |
| Course type | directional |
| Language of instruction | english |
| Coordinador | Magdalena Buniowska, PhD |
| Name and Surname of course instructor | Magdalena Buniowska, PhD |

* -optionally, as agreed at the Institute

1.1. Learning format, number of hours and ECTS credits

| Semester (nr) | Lectures | Classes | Conv. | Lab. | Sem. | ZP | Pract. | others | ECTS credits |
|---------------|----------|---------|-------|------|------|----|--------|--------|--------------|
| 4 | 9 | | | | | | | | 1 |

1.2. Course delivery methods

X conducted in a traditional way

1.3 Course/Module assessment

pass with grade

2. PREREQUISITES

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|-------------------------------|
| FOOD CHEMISTRY, FOOD ANALYSIS |
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3. OBJECTIVES, LEARNING OUTCOMES, COURSE CONTENT, AND INSTRUCTIONAL METHODS

3.1 Course/Module objectives

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|----------------|--|
| O ₁ | This course provides an introduction to the theory and practice of the analysis of food composition and characteristics. The goal of the course is to provide basic knowledge about sensory analysis and product development. Students will understand the principles and methods of food sensory analysis |
| O ₂ | The student will become familiar with the anatomy of sense organs and physiological factors are included to give a better understanding of human perception. Students will become knowledgeable of food components and characteristics and techniques available for their analysis. |

3.2 Course/Module Learning Outcomes

| Learning Outcome | The description of the learning outcome defined for the course/module | Relation to the degree programme outcomes ¹ |
|------------------|--|--|
| LO_01 | STUDENTS ARE ABLE TO CHOOSE THE APPROPRIATE METHODS OF SENSORY EVALUATION OF FOOD. STUDENT KNOWS THE SENSORY ANALYSIS LABORATORY EQUIPMENT AND SAFETY RULES OF WORK IN THE LAB | K_Wo7 |

3.3. Course content (to be completed by the coordinator)

A. Lectures

| Content outline |
|---|
| Physiological basis of taste and smell perception. Basic information on sensory analysis of food. |
| Characteristics of conditions for the sensory analysis of food and the principles of preparation of material for sensory tests. |
| Physiological and psychological foundations of sensory analysis (sense of sight, smell, taste, sensation and hearing as research instruments) |
| Characteristics of the methods used in the sensory analysis of food. Statistical methods of interpreting the results |

3.4. Methods of Instruction

Lecture: a lecture supported by a multimedia presentation

¹ W przypadku ścieżki kształcenia prowadzącej do uzyskania kwalifikacji nauczycielskich uwzględnić również efekty uczenia się ze standardów kształcenia przygotowującego do wykonywania zawodu nauczyciela.

4. Assessment techniques and criteria

4.1 Methods of evaluating learning outcomes

| Learning outcome | Methods of assessment of learning outcomes (e.g. test, oral exam, written exam, project, report, observation during classes) | Learning format (lectures, classes,...) |
|------------------|---|--|
| LO-01 | test | LECTURES |

4.2 Course assessment criteria

ATTENDANCE IN ALL LABORATORY CLASSES. REPORTING AND PRESENTING RESULTS OF PRACTICAL AND LABORATORY EXERCISES. PASS THE LABORATORY MATERIAL TESTS AND FINAL EXAM (OPEN TEST) GRADE 5, > 94%; GRADE 4.5, 90-94%; GRADE 4, 80-89%; GRADE 3.5, 70-79%; GRADE 3, 60-69% CORRECT ANSWERS

5. Total student workload needed to achieve the intended learning outcomes – number of hours and ECTS credits

| Activity | Number of hours |
|---|-----------------|
| Scheduled course contact hours | 9 |
| Other contact hours involving the teacher (consultation hours, examinations) | 1 |
| Non-contact hours - student's own work (preparation for classes or examinations, projects, etc.) | 15 |
| Total number of hours | 25 |
| Total number of ECTS credits | 1 |

* One ECTS point corresponds to 25-30 hours of total student workload

6. Internships related to the course/module

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|---------------------------------------|--|
| Number of hours | |
| Internship regulations and procedures | |

7. Instructional materials

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| Compulsory literature: <ul style="list-style-type: none">• THOMAS CARRR, <i>SENSORY EVALUATION TECHNIQUES</i>• MICHAEL BUTTERWORTH, JOANNE HORT, TRACEY HOLLOWOOD; <i>DESCRIPTIVE ANALYSIS IN SENSORY EVALUATION</i> |
| Complementary literature: <ul style="list-style-type: none">• JIAN B.; NOVEL TECHNIQUES IN SENSORY CHARACTERIZATION AND CONSUMER PROFILING |

Approved by the Head of the Department or an authorised person