

SYLABUS

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

1. BASIC COURSE/MODULE INFORMATION

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 Nutrition Department of Dairy Technology
Field of study	Food Technology and Human Nutrition
Qualification level	1-st
Study mode	general academic, stationary
Year and semester of study	II year, semester 4
Course type	directly
Language of instruction	english/polish
Coordinador	Magdalena Buniowska, PhD
Name and Surname of course instructor	Magdalena Buniowska, PhD

* -optionally, as agreed by 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	15								1

1.2. Course delivery methods

X conducted in a traditional way

1.3 Course/Module assessment

pass with grade

2. PREREQUISITES

FOOD CHEMISTRY, FOOD ANALYSIS

3. OBJECTIVES, LEARNING OUTCOMES, COURSE CONTENT, AND INSTRUCTIONAL METHODS

3.1 Course/Module objectives

O1	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
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	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

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

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

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	15
Other contact hours involving the teacher (consultation hours, examinations)	1
Non-contact hours - student's own work (preparation for classes or examinations, projects, etc.)	10
Total number of hours	26
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

Number of hours	
Internship regulations and procedures	

7. Instructional materials

Compulsory literature: REFERENCES <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