

# SYLLABUS

REGARDING THE QUALIFICATION CYCLE FROM FEBRUARY 2021 TO SEPTEMBER 2022

## 1. BASIC COURSE/MODULE INFORMATION

Course/Module title	Sensory analysis
Course/Module code *	
Faculty (name of the unit offering the field of study)	Medical College of Rzeszow University
Name of the unit running the course	Institute of Health Sciences
Field of study	Dietetics
Qualification level	2st degree
Profile	practical
Study mode	stationary
Year and semester of studies	II year, III semester
Course type	Dietetics course in English language
Language of instruction	English
Coordinator	Grzegorz Sobek PhD
Course instructor	Grzegorz Sobek PhD

\* - as agreed at the faculty

### 1.1. Learning format – number of hours and ECTS credits

Semester (no.)	Lectures	Classes	Colloquia	Lab classes	Seminars	Practical classes	Internships	others	ECTS credits
III	10	5	-	5	-	-	-	-	3

### 1.2. Course delivery methods

- conducted in a traditional way

### 1.3. Course/Module assessment (exam, pass with a grade, pass without a grade)

PASS WITH A GRADE

## 2. PREREQUISITES

Basics of knowledge in biology and chemistry at high school level.

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

#### 3.1.Course/Module objectives

O <sub>1</sub>	Knowledge of the specificity of sensory analysis as a field of food quality analysis
O <sub>2</sub>	Acquiring the ability to plan, perform sensory evaluation of food and interpretation of the results obtained

#### 3.2.COURSE/MODULE LEARNING OUTCOMES (TO BE COMPLETED BY THE COORDINATOR)

Learning Outcome	The description of the learning outcome defined for the course/module	Relation to the degree programme outcomes
LO_01	Explains the physiological basis of sensory analysis	K_W04
LO_02	Lists and describes the requirements for candidates for the evaluation team, the basic methods used in sensory analysis of food and proposes sensory methods for the type of food product and task	K_W11
LO_03	Is able to plan, perform sensory analysis, consumer assessment of food and develop research results in accordance with the principles of hygiene, planning and safety at the workplace	K_W12, K_U04

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

##### A. Lectures

Content outline
1. Feeling the taste and smell in the perception and acceptance of food.
2. Human senses and their function.
3. Substances that generate sensory impressions.
4.The mechanism of creating a taste impression.
5. Sensory specificity and its impact on choice of products and nutrition, changes in perception under the influence of disease.

##### B. Classes, tutorials/seminars, colloquia, laboratories, practical classes

Content outline
1. Methods used in sensory analysis.
2. Conditions necessary to obtain accurate and reproducible assessment results.
3. Preparation of the sensory analysis laboratory.
4. Qualifications of the assessment team.
5. Sensory analysis norms.

### 3.4. Methods of Instruction

*Lecture: lecture supported by a multimedia presentation*

*Classes: text analysis and discussion/project work (practical project)/ group work (problem solving, case study, discussion)*

*Laboratory classes: designing and conducting experiments*

## 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
LO-02	oral exam	LECTURES, LAB CLASSES
LO-03	observation during classes	LAB CLASSES

### 4.2 Course assessment criteria

The final grade awarded at the end of the courses is based on the following criteria:

- informed and active participation (50%) - performance of the task in laboratory
- final examination (50%) - test + oral exam

## 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	20
Other contact hours involving the teacher (consultation hours, examinations)	5
Non-contact hours - student's own work (preparation for classes or examinations, projects, etc.)	55
Total number of hours	75
Total number of ECTS credits	3

\* 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

<p>Compulsory literature:</p> <ol style="list-style-type: none"> <li>1. Delarue J, Lawlor J,B, Rogeaux M. (2015): Profiling Techniques and Related Methods. Woodhead Publishing Series in Food Science, Technology and Nutrition: Number 274.</li> <li>2. Kilcast D . (2010): Sensory analysis for food and beverage quality control. Woodhead Publishing Series in Food Science, Technology and Nutrition: Number 191.</li> <li>3. Baryłko-Pikielna N., Matuszewska I. (2009): Sensoryczne Badania Żywności. Podstawy – Metody – Zastosowania, Wyd. Naukowe PTTŻ, Kraków</li> <li>4. Skolik A. (2011): Smak w analizie sensorycznej. Wyd. Uniwersytetu Ekonomicznego w Poznaniu. Poznań.</li> <li>5. Gawęcki J. Baryłko-Pikielna N. (2015): Zmysły a jakość żywności i żywienia. Wyd. Uniwersytetu Przyrodniczego w Poznaniu. Poznań.</li> <li>6. Baryłko-Pikielna N., Kostyra E. (2007): Sensoryczna analiza żywności. Zmysły, a jakość żywności i żywienia. Wyd. Akademii Rolniczej, Kraków, rozdział 11, s. 143-169</li> </ol>
<p>Complementary literature:</p> <ol style="list-style-type: none"> <li>1. Świdorski F. i Waszkiewicz-Robak B. (red.) (2010): Analiza sensoryczna w towaroznawczej ocenie żywności.</li> <li>2. Kikut – Ligaj D. (2015): Smak gorzki w kształtowaniu jakości żywności. Wyd. Uniwersytetu Ekonomicznego w Poznaniu. Poznań.</li> </ol>

Approved by the Head of the Department or an authorised person