**SYLLABUS**

**regarding the qualification cycle** **FROM march 2024 TO September 2024**

1.Basic Course/Module Information

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| --- | --- |
| 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 |
| 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  (n0.) | 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

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| 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

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| --- | --- |
| O1 | Knowledge of the specificity of sensory analysis as a field of food quality analysis |
| O2 | 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)**

1. Lectures

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| 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. |

1. Classes, tutorials/seminars, colloquia, laboratories, practical classes

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| 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

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| --- | --- | --- |
| 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-o2 | oral exam | Lectures, Lab classes |
| LO-o3 | observation during classes | Lab classes |

4.2 Course assessment criteria

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| 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

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| Compulsory literature:   1. Delarue J, Lawlor J,B, Rogeaux M. (2015): ProfilingTechniques and Related Methods. Woodhead Publishing Series in Food Science, Technology and Nutrition: Number 274. 2. Kilcast D . (2010): Sensory analysis for food and beverage quality control. Woodhead Publishing Series in Food Science, Technology and Nutrition: Number 191. 3. Baryłko-Pikielna N., Matuszewska I. (2009): Sensoryczne Badania Żywności. Podstawy – Metody – Zastosowania, Wyd. Naukowe PTTŻ, Kraków 4. Skolik A. (2011): Smak w analizie sensorycznej. Wyd. Uniwersytetu Ekonomicznego w Poznaniu. Poznań. 5. Gawęcki J.Baryłko-Pikielna N. (2015): Zmysły a jakość żywności i żywienia. Wyd. Uniwersytetu Przyrodniczego w Poznaniu. Poznań. 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 |
| Complementary literature:   1. Świderski F. i Waszkiewicz-Robak B. (red.) (2010): Analiza sensoryczna w towaroznawczej ocenie żywności. 2. Kikut – Ligaj D. (2015): Smak gorzki w kształtowaniu jakości żywności. Wyd. Uniwersytetu Ekonomicznego w Poznaniu. Poznań. |

Approved by the Head of the Department or an authorised person