Appendix No. 1.5 to the Resolution No. 7/2023

of the Rector of the University of Rzeszów

**SYLLABUS**

**regarding the qualification cycle FROM October 2024 TO September 2025**

**Academic year 2024/2025**

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 | General academic |
| 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  (n0.) | Lectures | Classes | Laboratories | Seminars | Practical classes | Internships | Others | **ECTS credits** |
| III | - | 10 | - | - | - | - | - | 4 |

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

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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 | 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\_02 | 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\_U07 |
| LO\_03 | He is aware of his limitations, knowledge and the need to consult problems | K\_04, K\_K05 |
| LO\_04 | Is ready to plan and cooperate in the research process. | K\_K07 |

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

1. Lectures

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| --- |
| Content outline |
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|  |
|  |
|  |

1. Classes, laboratories, seminars, 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

Classes: text analysis and discussion/project work (research project, implementation project, practical project), 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 | oral exam | classes |
| LO-o2 | report | classes |
| LO-o3 | observation during classes | classes |
| LO-o4 | observation during classes | 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%) - oral exam |

5. Total student workload needed to achieve the intended learning outcomes

– number of hours and ECTS credits

|  |  |
| --- | --- |
| Activity | Number of hours |
| Course hours | 10 |
| Other contact hours involving the teacher (consultation hours, examinations) | 5 |
| Non-contact hours - student's own work (preparation for classes or examinations, projects, etc.) | 90 |
| Total number of hours | 100 |
| Total number of ECTS credits | 4 |

\* 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:   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