
	UNIVERSITY OF EAST SARAJEVO Faculty of Technology Zvornik					
	Study programme: Chemical Engineering and Technology / Food Technology					
	Cycle I	Academic year IV				
Course title	Sensory Evaluation Methods of Food Product Analysis					
Department	Department for Food Tehnology – Faculty of Technology Zvornik					
Course code	Course status	Semester	ECTS			
04-1-118-8	obligatory	VIII	6			
Teacher	PhD Vladimir Tomović, full professor					
Teaching assistant	PhD Milan Vukić, Associate professor					
Number of hours/ teaching workload (per week)		Individual student workload (in hours per semester)		Student workload coefficient S₀		
Lectures	Auditory exercises	Laboratory exercises	Lectures	Auditory exercises	Laboratory exercises	S₀
3	0	2	63	0	42	1.40
$3*15 + 0*15 + 2*15 = 75$ hours			$2*15*1.40 + 2*15*1.40 + 0*15*1.40 = 105$ hours			
Total course workload $75 + 105 = 180$ hours per semester						
Learning outcomes	<p>After passing the exam from this subject, the student will:</p> <ol style="list-style-type: none"> 1. demonstrate and utilize the basic knowledge about the physiological basis and parameters of sensory assessment; 2. understand product quality; 3. understand the methods used in sensory assessment; 4. understand how tests and methods of sensory analysis of food and beverages are planned and carried out in food industry enterprises and in control institutions. 					
Prerequisites	No prerequisites					
Teaching methods	Lectures, laboratory exercises, seminar paper, consultations, mid-term tests (colloquia), oral exam.					
Syllabus per week	outline	<ol style="list-style-type: none"> 1. Introduction to sensory analysis (definition, historical development, development and application of sensory analysis). 2. Sensory analysis as part of the quality system. Quality of food products. 3. Sensory properties of food products and the anatomical and physiological basis of sensory analysis. Structure and function of the sense organs (eyes for sight, nose for smell, tongue for taste, skin for touch and ears for sound). 4. Conditions necessary for the objective sensory analysis (rooms for preparation and sensory analysis, test rooms for the sensory evaluation, the area for preparing and serving samples). 5. Equipment and accessories. 6. Assessors – selection and training of assessors. 7. Guidelines for choosing the method of sensory testing. Defining the subject and goal of the sensory analysis. 8. Preparation of samples for testing. 9. Conducting the tests. Analysis and interpretation of the results, as well as the test report. 10. Methods for sensory control of product quality. Evaluation of product quality by evaluating selected sensory properties. Objective and subjective approach to quality. 11. Basic methods of sensory analysis. Discrimination tests (paired comparison test, duo-trio test, triangle test, "A" - "not A" test). 12. Descriptive sensory analysis. Description of the sensory properties of the product. Investigation of the quality of color and texture of the product. 13. Descriptive sensory analysis in product quality control and sensory testing with scales as a measuring instrument. 14. Acceptance tests - affective tests. Qualitative and quantitative affective tests. Classification of tests according to the goal and according to the methods of implementation. Analysis and interpretation of results. 15. Identification of the most important sensory properties of the product. Critical points of sensory control of product quality. Optimization of sensory quality of the product. 				
Mid-term tests are taken after the 8th week and the 15th week. Semester verification is required after the						

	15th week.			
Obligatory reading				
Author	Title, publisher	Year	Pages	
Grujić, S.	Senzorna ocjena kvaliteta i prihvatljivosti prehrambenih proizvoda, Tehnološki fakultet, Banja Luka.	2015	1-462	
Additional reading				
Author	Title, publisher	Year	Pages	
Radovanović, R., Popov-Raljić J.	Senzorna analiza prehrambenih proizvoda, Poljoprivredni fakultet Beograd/Tehnološki fakultet Novi Sad	2001		
Budimir, J., Marić, S., Kubiček, R., Spaho, N.	Senzorska analiza, Tehnološki fakultet, Tuzla.	2004		
Carpenter, P.R., Lyon, H.D., Hasdell, T.A.	Guidlines for Sensory analysis in Food product Development and Quality Control, An aspen Publication Gaithersburg, USA.	2000	1-201	
Resurrecion, V.A.A.	Consumer sensory testing for product development, An Aspen Publication, Gaithersburg, USA.	1998	1-471	
Obligations, assessment methods and grading system	Type of student evaluation		Grade points	Percentage
	Pre-exam obligations			
	Attendance		6	6%
	Seminar paper		14	14%
	Mid-term test I		25	25%
	Mid-term test II		25	25%
	Final examination			
Final examination (oral)		30	30%	
Total		100	100%	
Web page	www.tfzv.ues.rs.ba			
Date	2023.			