



SULTAN QABOOS UNIVERSITY

COURSE OUTLINE

PROGRAM: Food Science and Nutrition

1. Course Code	FSHN3109	
2. Course Title	Sensory Evaluation of Food	
3. Credits	3	
4. Pre-requisite Course(s)	- Biometry and Experimental Design in CAMS (CAMS3001) - Principles of Food Science (FSHN 2101)	
5. Co-requisite Course(s)		
6. Equivalent Course(s)		
7. Incompatible Course(s)		
8. Course Category	<input type="checkbox"/> University Requirement	<input type="checkbox"/> University Elective
	<input type="checkbox"/> College Requirement	<input type="checkbox"/> College Elective
	<input checked="" type="checkbox"/> Department Requirement	<input type="checkbox"/> Department Elective
	<input type="checkbox"/> Specialization Requirement	<input type="checkbox"/> Specialization Elective
	<input type="checkbox"/> Other (specify):	
9. Course Owner	College: CAMS	Department: FSN
10. Course Type	<input type="checkbox"/> Lecture	<input checked="" type="checkbox"/> Lecture/Lab
	<input type="checkbox"/> Lecture/Seminar	<input type="checkbox"/> Lecture/Studio
	<input type="checkbox"/> Lecture/Tutorial	<input type="checkbox"/> Lecture/Lab/Tutorial or Seminar
	<input type="checkbox"/> Tutorial	<input type="checkbox"/> Laboratory (Practical)
	<input type="checkbox"/> Field or Work Placement	<input type="checkbox"/> Studio
	<input type="checkbox"/> Seminar	<input type="checkbox"/> Internship
	<input type="checkbox"/> Workshop	<input type="checkbox"/> Project
11. Language of Instruction	English	
12. Course Description		
This course deals with the basic concepts of sensory analysis and consumer preference. Three major areas will be discussed. They are the basic concepts of sensory properties, methods of sensory analysis, and their applications in food product development.		
13. Teaching/Learning Strategies		
<p>The following learning and teaching strategies will be implemented to enhance the students thinking and learning:</p> <ul style="list-style-type: none"> - Lecture: The instructor will deliver the lecture materials covering wide spectrum of sensory analysis. Sensory is one of the fields that we practice every day in our life. Students will be asked few questions on the delivered topics and will asked to give their feedback on discussed issues. - Reading: Students will be requested to read several sections from the reference text book. - Videos/Articles: Several videos will be used to demonstrate several aspects of sensory including the new technologies related to sensory development. Also, many recent news articles focus on the sensory research finding will be used to increase the students' knowledge on this filed. - Presentation: Students will be divided into groups and will be asked to present a published paper in the field of food sensory evaluation. This will enable us to cover more topics in this course and encourage the students to read published paper and gain the skill of searching and presenting. - Experiments: Several experiments will be conducted in this course to give the students the skills and the knowledge on sample preparation and different sensory tests. The students will be grouped and will be asked to prepare the working sheet, score sheet and food samples as well as collecting and preparing the experimental data in certain format. Also, the instructor will ask the group representative – in the presence of the instructor- to explain the experiment procedure and how data will be analyzed. This strategy will improve the student's laboratory skills as well as getting confidence in explaining the experiment in front of the class. 		

14. Assessment Components and Weight [%]		
<input checked="" type="checkbox"/> Quizzes 10%	<input checked="" type="checkbox"/> Practical 10%	<input type="checkbox"/> Other (specify):
<input checked="" type="checkbox"/> Homework assignments 5%	<input type="checkbox"/> Project	
<input checked="" type="checkbox"/> In-term examination(s) 30%	<input checked="" type="checkbox"/> Final examination 45%	
15. Grading Method		
<input checked="" type="checkbox"/> A-F Scale <input type="checkbox"/> Pass/Not passed		
16. Textbook(s) and Supplemental Material		
- Meilgaard M. C., Civille, G. V. and Carr B. T. 2007. Sensory Evaluation Techniques. Fourth edition. - http://www.crcnetbase.com/isbn/9781439832271 , Third Edition		

17. Matching Course Objectives with Program Outcomes and SQU Graduate Attributes		
SQU Graduate Attributes		
A. SQU graduates should be able to: 1. apply the knowledge and skills relevant to the specialization 2. communicate effectively and use information and communication technologies 3. critically analyze complex information and present it in simple clear manner	B. SQU graduates possess 1. interpersonal communication skills and alignment with culture of international labour market to assist them in practical life and in living successfully 2. skills and motivation for independent learning and engagement in lifelong learning and research 3. work ethics and positive values, and intellectual independence and autonomy 4. teamwork skills and display potential leadership qualities	C. SQU graduates should relish good citizenship qualities, be conscious of their national identity and be socially responsible, engage in community affairs and be mindful of contemporary issues.

#	Intended Student Learning Outcome /Course Learning Objective	Relevant Program Outcome(s)	Applicable Attribute(s)
1.	By the end of the course, students will be able to: Identify consumer preferences for selecting a food products	Show a depth of knowledge of food science concepts that reflects an appropriate degree of specialization	A1, A3
2.	Design and measure the sensory attributes of food products	-Show a depth of knowledge of food science concepts that reflects an appropriate degree of specialization - Apply critical thinking and problem-solving skills to assess information at hand	A1, A2,A3, B1, B4
3.	Design and build the sensory measurement facilities.	Apply critical thinking and problem-solving skills to assess information at hand	A1
4.	Analyze the sensory data for meaningful conclusions	Apply critical thinking and problem-solving skills to assess information at hand	A3
5.	Apply instrumental methods for food quality based on sensory analysis .	Apply critical thinking and problem-solving skills to assess information at hand	A1
6.	Apply consumer preference and sensory analysis in food product development, their quality determination and marketing	- Communicate effectively both orally and in writing- Apply critical thinking and problem-solving skills to assess information at hand - Possess the ability to work in multidisciplinary teams -Demonstrate knowledge of current issues in Food Science	A,1,2,3 B1,2,3,4
7.			
8.			
9.			
10.			
11.			

12.			
13.			
14.			
15.			
16.			
17.			
18.			
19.			
20.			

16. Student Responsibilities

It is the student's responsibility to know and comply with all University Academic Regulations relevant to participation in this course. These regulations specifically include attendance requirement and students' academic code of conduct.

For attendance, it is the student's responsibility to be punctual and to attend all classes.

Students are expected to perform their work with honesty and avoid any academic misconduct, which is defined as the use of any dishonest or deceitful means to gain some academic advantage or benefit. This can take many forms, including but not limited to, the following: copying, plagiarism, collusion and forging documents. For full details, please refer to the Undergraduate Academic Regulations and to the Student Academic Misconduct Policy.

Additionally, this course requires that you:

- Students are responsible for all materials covered in the class whether presented orally during lectures or assigned from the text.
- Make-up examination will be given if students provide a medical sick leave certificate.
- All course assignments (exams, quizzes, reports, term paper, etc.) must be completed in pen, and should not use any other color of ink than blue or black

COURSE INFORMATION			
Course Code	FSHN3109	Course Title	Sensory Evaluation of Food
Semester/ Year	Spring 2019	Section(s)	10/11
Day, Time, and Place	Monday 08:00-09:50 CMT/C13 Wednesday 08:00-09:50 AGR/0020		

Course Coordinator	Dr.Zahir Al-Attabi		
Office Location	2ed floor/2002	Office Hours	Mon. 12:00-12:50 / Tue. 10:00-10:05
Office Tel. Ext.	1252	Email	zaherr@squ.edu.om

Tentative Schedule			
Week	Lecture #	Topic/Material to be covered	Assessment
1	1	Sensory Analysis and Consumer Preference	
2	1 & 2	Applications of Sensory Analysis	
3	3	Sensory Attributes and the way we perceive them	
4	3	Sensory Attributes and the way we perceive them	
5	3	Sensory Attributes and the way we perceive them	Quiz (1) 25 February
6	4	Methods or Techniques of Sensory Analysis	
7		Test (1)	11 March
8	4	Methods or Techniques of Sensory Analysis	
9	5	Scales used in Sensory Analysis	
10	5	Scales used in Sensory Analysis	Quiz (2) 1 April
11	6&7	Sensory Thresholds Types of Sensory Panels	
12		Test (2)	13 April
13	8	Sensory Evaluation Facilities	
14	9	Textural Properties of Foods	
15	10	Instrumental Sensory Evaluation.	
16			
17		Final Exam	20 May

APPENDIX A: INSTRUCTORS OF MULTIPLE SECTIONS

[illegible]

APPENDIX B: ADDITIONAL INFORMATION

Laboratry work:

Laboratory 1: Basic Statistical AnalysisLaboratory 2: Identifying Consumer Preference for Quality Attributes of Halwa

Laboratory 3: Paired Comparison Test

Laboratory 4: Taste Threshold (salt, Sodium Chloride)

Laboratory 5: Taste Threshold (Sweetness of sugar)

Laboratory 6: Triangle Test

Laboratory 7: Duo-trio Test

Laboratory 8: Developing Standard of Hardness Scale

Laboratory 9: Descriptive Textural Analysis of three Brands of Dates

Laboratory 10: Instrumental Textural Profile Analysis (TPA) of Five Brands of Date