



## COURSE DATASHEET

<b>Semester:</b>	2013/14/1
<b>Course:</b>	Sensory analysis
<b>Code:</b>	VEMKBMB512E
<b>Responsible department:</b>	Research Institute on Bioengineering, Membrane Technology and Energetics
<b>Department code:</b>	MKBME
<b>Responsible instructor:</b>	dr. Katalin Bélafiné Bakó

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### Course objectives:

To introduce students into the fundamentals, importance, methods, features of sensory analysis.

### Course content:

Introduction - Importance, application possibilities and barriers of sensory analysis  
Types, features of sensory analysis, classifications  
Aspects of referee selection: colour, fragrance and flavour tests  
Standard process of sensory analysis, regulations  
Evaluation of sensory analysis: profiles, statistical methods  
Case studies  
Sensory analysis in the practice

### Requirements, evaluation and grading:

Written exam.  
To take part on the lectures is obligatory.  
Terms of signature: to give in a protocol about a sensory review.  
The protocol prepared in groups is a part of the grade.

### Required and recommended readings:

Descriptive Sensory Analysis in Practice, Ed. M. C. Gacula, Wiley, 2008.