

<b>Module: SL1 Sensory Analysis</b>		
<b>Exam:</b> SL1 Sensory Analysis	<b>LV.-No.:</b>	<b>ECTS-Points:</b> 5 CP
<b>Recommended Semester:</b> 3rd Semester	<b>Module:</b> Mandatory	<b>Language:</b> German
<b>Responsible lecturer:</b> Prof. Dr. Thorsten Sander	<b>Cycle:</b> Winter Term	<b>Registration information:</b>
<b>Lecturer in charge:</b> Prof. Dr. Thorsten Sander, Tanja Öhmann B.Sc.		
<b>Learning outcomes</b>	Students are able <ul style="list-style-type: none"> <li>• to apply the methods of sensory research</li> <li>• to plan and perform selected sensory methods</li> <li>• to perform simple data analysis of sensory tests</li> <li>• get to know their own sensory abilities</li> </ul>	
<b>Form of exam</b>	Module exam: written exam (60 min)	
<b>Form of teaching</b>	<ul style="list-style-type: none"> <li>• Seminaric Lecture</li> <li>• Practical Training</li> </ul>	
<b>Course contents</b>	<ul style="list-style-type: none"> <li>• The human as a measuring instrument – measure with all senses</li> <li>• Methods for determining perception – difference checks and descriptive analysis</li> <li>• Sensory assessment methods – acceptance and preference tests</li> <li>• Practice-related contact</li> </ul>	
<b>Workload</b>	Presence (2 SWS): Preparation and Follow-up: Sum:	60 h 90 h 150 h
<b>Requirements</b>	None	
<b>Literature</b>	<ul style="list-style-type: none"> <li>• Derndorfer, E. (2016) Lebensmittelsensorik, 5. Auflage, Facultas, Wien</li> <li>• Meilgaard, M. C., Carr, T., Civille, G. V., (2015) Sensory Evaluation Techniques, 5. Auflage, CRC Press, UK</li> <li>• Stone, H., Bleibaum, R., Thomas, H., (2012) Sensory Evaluation Practices, 4. Auflage, Academic Press</li> </ul>	