

CP03006: SENSORY EVALUATION OF FOOD



Credits: 2 (Lecture:1 – Practice: 1)

COURSE EXPECTED LEARNING OUTCOMES

	Notation	Course expected learning outcomes After successfully completing this course, students are able to	Program expected learning outcomes	
Knowledge				
	K1	Apply knowledge of sensory evaluation in production and product development	ELO11	

K2	Apply the mechanism of action of the five senses in sensory evaluation of food	ELO11
K3	Analyze the purpose, conduct and analyze data of the sensory tests	ELO5, ELO13
K4	Apply the method of selection, training and organizing a food sensory evaluation test	ELO5, ELO11, ELO13
Skill		
K5	Work in groups to solve problems, write and present reports of groups effectively	ELO6
K6	Analyze the results and write reports	ELO11
Attitude		
K7	Show a serious and proactive attitude in searching, reading and synthesizing learning materials	ELO15

COURSE DESCRIPTION



Chapter 1: Sensory quality and sensory analysis of food

Chapter 2: The mechanism of action of the five senses

Chapter 3: Sensory tests

Chapter 4: Organizing a sensory test The course consists of 6 practice sessions:

Select and train members

- Different tests
- Qualitative and quantitative tests
- Consumer tests
- TCVN 3215-79 test
- Data processing and writing report

LEARNING METHODS

- Join the learning in class
- Read material at home before class

- Attend at least 75% of the lessons of theory, 100% of practical session.
- Prepare for lectures, read reference books and lectures before class
- Actively participate in questioning, exchanging, participating in practice and showing desire to learn.







ASSESSMENT METHODS

• Grading: 10

• Average score of course is the total points of rubrics multiplied by the respective weight of each rubric.

Process evaluation: 40%: Group presentation -10%, Assessment of practice - 30%.

60% final assessment: multiple choice and

- Discussing, group presentations
- Group work in practice room





LECTURERS IN CHARGE

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