

Index

- A**
- Absolute sensitivity
 - Ear, 3
 - Eye, 3
 - Average ratings, 81
- C**
- Category scales
 - Comfort ratings, 94
 - Face validity, 28-29, 31
 - F-ratios, 20-22
 - Magnitude estimation, 35-37
 - Odor detection, 51
 - Sensitivity, 20-22
 - Clo, 85, 86, 88, 91, 94, 97
 - Clothing, 85-87, 91-97
 - Clothing insulation, 86, 91-94, 96
 - Comfort indexes, 86-87
 - Comfort rating scale, 94
 - Corrected effective temperature, 87
 - Effective temperature index, 86, 94, 96
 - Predicted 4h sweat rate, 86
 - Wet bulb globe temperature, 86, 94
 - Wind chill, 86
 - Comfort zone, 87
 - Conjoint measurement, 41
 - Context effects, 36, 60-70, 71-83
 - Adaptation, 77-79
 - Affective habituation, 61
 - Experimental environment, 49-59, 66
 - Magnitude estimation, 37-38
 - Odor detection, 51-56
 - Repeated exposure, 60-62, 63, 65, 66, 67-69
 - Stimulus distribution, 73-76
 - Stimulus range, 71
 - Temperature, 53
 - Threshold, 52-56
 - Convective heat transfer, 85, 89
- D**
- Derived scales, 46-47
 - Direct scaling, 46
- E**
- Evaporative cooling, 87, 88
 - Evaporative heat transfer, 85, 94
- F**
- Functional measurement, 40-41
 - Functional relationships
 - Category scales, 28-29, 36
 - Convective heat exchange, 85
 - Development of, 30
 - Heat transfer, 85, 89
 - Hedonic functions, 28-29, 66-67
 - Inverted U, 66-67
 - Magnitude estimation, 12, 27-29, 36
 - Monotonic, 41-42
 - Power function, 12, 36, 38, 40-41

Psychophysical, 35
 Ratios and differences, 41-46

H

Heat balance equation, 87-88

Hedonics

Foods, 22-26
 Intensity, 67
 Interstimulus procedures, 71-83
 Magnitude estimation, 14-16
 Odor, 14, 62-67
 Odor-taste interactions, 62-67
 Repeated exposure, 63, 69
 Response patterns, 81-82
 Saltiness, 71-83
 Scale ratings, 17
 Sweetness, 14, 66
 Taste aversion, 69
 Thermal comfort, 94

Human engineering, 8-9

Humans as sensors

Aftereffects, 5
 Conscious report, 6
 Demand characteristics, 8
 Directed attention, 50-56
 Hypnotism, 7-8
 Illusions, 5
 Introspection, 5-7, 34-35

I

Introspection, 5, 34

M

Magnitude estimation

Advantages, 18
 Calibration of data, 15-18, 26
 Comparison to category scales,
 12-14, 39-40, 41-44
 Conservative use, 13
 F-ratios, 20-22
 Intensity estimates, 12

Power functions, 12, 36, 38, 40-41
 Ratio scales, 12-13, 15, 36, 42,
 44-46

Reliability, 20-22

Sample size, 22-26

Scale distortion, 13

Sensitivity, 20-22, 32-33

Statistical benefits, 18-26

Maximum evaporative capacity, 88

Moisture permeability index, 91

O

Odor, 14, 62-67

Natural gas, 49-59

Odor detection, 51-56

Odorant systems, 50-51

Odor-taste interactions, 62-67

Ordinal scales, 43, 47

P

Pattern recognition

Auditory, 4

Concepts, 4-5

Optical pattern

Voice recognition, 4-5

Permeability index, 85, 86, 88, 92,
 94

Preference shifts, 63, 82

Psychophysical function, 35

Pumping coefficient, 86

R

Radiant heat transfer, 85, 89

S

Sensory data as trial evidence, 5

Sources of error

Demand characteristics, 8

Expectations, 7-8
Responses, 7-8
Sweating, 87, 88, 90-91, 94

T

Thermal comfort
Environmental variables, 85-88
Air motion, 85, 91, 94, 96, 97
Air temperature, 85, 88, 90-91,
95, 96

External surface air, 91-92
Radiant temperature, 85, 96-97
Relative humidity, 85, 86, 96
Physiological variables, 85, 87,
91-92
Heat production, 85, 88, 89, 90,
96
MET, 86
Vasodilation/constriction, 89,
90