

## Food Science 410 - Sensory Evaluation

Food Science Department  
New York State College of Agriculture and Life Sciences  
Cornell University Ithaca, NY 14853

Sensory evaluation is an important but poorly understood scientific discipline that is central to the development of creative and nutritious food products. I hope that you will learn new concepts in Food Science and that together we will have good discussions.

### Course Description:

This course deals with the sensory techniques used in evaluating the flavor, color and texture of foods and the evaluation of consumer acceptance. This includes methods for measuring sensory qualities, underlying psychological principles, statistical methods for analyzing results, and how a full-service sensory evaluation program operates in a processed foods company.

### Goals:

- 1) To familiarize students with the test methods involved in discrimination, descriptive analysis and consumer sensory testing of food products.
- 2) To examine the types of statistical analyses used to summarize sensory data and to draw conclusions and make recommendations about product characteristics.
- 3) To understand principles of physiology, psychology and measurement upon which methods of sensory testing are based.
- 4) To understand how a sensory evaluation provides important information in the product development process.
- 5) To enhance your scientific and business communication skills.

Prerequisite: one semester of statistics.

Evaluation: There are statistics problem sets, a mid-term and final

Lab: There are weekly lab writeups, a group project and oral presentation.

Text: *Sensory Evaluation of Foods: Principles and Practices*, Harry Lawless and Hildegarde Heymann, Springer Publishing.

**NOTE:** The laboratory section of the course is optional except for Food Science majors. If the lab section is elected, you will receive one additional credit.

Format: Lectures, T-Th 9:05, room 124 Stocking Hall.

Lab: Friday, 1:25 room 124 Stocking Hall.

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