

# Food Science 410: Sensory Evaluation

Lecture: Stocking Hall 124. Tuesday and Thursday: 9:05 – 9:55 am

Lab: Stocking Hall 124. Friday: 1:25 – 4:25 pm

## Lecture Schedule

<u>Unit</u>	<u>Date</u>	<u>Lecture Topic</u>	<u>Reading</u>	<u>Problem Sets</u>
1	Aug 27	<u>Introduction and overview</u>	Chapter 1	
		<u>Elements of good practice</u>		
2	Sept 1	ASTM STP 913 and MNL 60, ASTMBoS Volume 15.08	Chapter 3	#1 given
3	Sept 3	<u>Historical roots; Psychophysics</u>	pp. 29-39	
4	Sept 8	<u>Simple difference testing</u>	Chapter 4	#1 due; #2 given
5	Sept 10	Equivalence Testing	(cont'd)	
6	Sept 15	<u>Signal detection</u>	Chapter 5	#2 due; #3 given
7	Sept 17	<u>Threshold tests</u>	Chapter 6	
8	Sept 22	<u>Scales and ratings</u>	Chapter 7	#3 due, #4 given
9	Sept 24	<u>Context effects</u>	Chapter 9	
10	Sept 29	<u>Time-intensity scaling</u>	Chapter 8	#4 due
11	Oct 1	<u>The sense of taste</u>	pp. 39-75	
12	Oct 6	<u>The sense of smell</u>	(cont'd)	
	Oct 8	<u>The trigeminal senses</u>		
13	Oct 15	<b>Prelim (Midterm exam)</b>		
14	Oct 20	<u>Descriptive analysis</u>	Chapter 10	#5 given
15	Oct 22	QDA and Spectrum techniques	(cont'd)	
16	Oct 27	Catch up Day! TBA....ANOVA?		#5 due; #6 given
17	Oct 29	<u>Texture profile</u>	Chapter 11	
18	Nov 3	<u>Acceptance and preference testing</u>	Chapter 13	#6 due; #7 given
19	Nov 5	Alternatives to acceptance testing		
21	Nov 10	Consumer tests	Chapter 14	#7 due
20	Nov 12	<u>Sensory quality control</u>	Chapter 14	

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20	Nov 17	Shelf life tests	Chapter 16
22	Nov 19	<u>Focus groups</u>	Chapter 15
* 23	Nov 24	<u>Color and appearance testing</u>	Chapter 12
24	Dec 1	Perceptual mapping and category reviews	Chapter 18
26	Dec 3	Sensory Evaluation – Current Research	

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## Tentative Lab Schedule

<u>Lab</u>	<u>Lab Title</u>	<u>Date</u>	<u>Report Due Date</u>	<u>Report Points</u>
<u>Lab 1</u>	Basic Laboratory Practices	Aug 28	Sept. 4	10
<u>Lab 2</u>	Screening Tests and Sensory Acuity	Sep 4	Sep 11	10
<u>Lab 3</u>	Comparison of Discrimination Test Methods	Sep 11	Sep 18	10
<u>Lab 4</u>	Forced Choice Thresholds Measured by Ascending Method of Limits ASTM E 679	Sep 18	Sep 25	10
<u>Lab 5</u>	Signal Detection Theory	Sep 25	Oct 2	10
<u>Lab 6</u>	Sweetness of Fructose and Sucrose Determined by Magnitude Estimation and Category Scaling	Oct 2	Oct 9	10
<u>Lab 7</u>	Exploration of the Time Intensity Method using Compusense (tentative)	Oct 9	Oct 16	5
<u>Lab 8</u>	Introduction to Computerized Data Collection	Oct 16	(no report)	--
<u>Lab 9</u>	Flavor Profile	Oct 23	Oct. 30	5
<u>Lab 10</u>	Descriptive Ballot Development and Term Generation	Oct. 30	(no report)	--
<u>Lab 11</u>	Descriptive Analysis /Shelf life testing	Nov 6	Nov 13	10
<u>Lab 12</u>	Optimization by <i>ad libitum</i> Mixing and the Just-About-Right Scale	Nov 13	Nov. 20	10
Lab 13	MRE Questionnaire design	Nov. 20	(no report)	
Lab 134	Group Project Reports	Dec 4	Dec 11	50