FOOD90028 Sensory Analysis and Practice

Credit Points:	12.50
Level:	9 (Graduate/Postgraduate)
Dates & Locations:	This subject is not offered in 2014. Students will be required to attend a one-week block-intensive and also commit to extra time after the intensive for follow-up assignment work. Intensive block dates
Time Commitment:	Contact Hours: 40 hours (block intensive) Total Time Commitment: 112 hours total time commitment.
Prerequisites:	None
Corequisites:	None
Recommended Background Knowledge:	None
Non Allowed Subjects:	None
Core Participation Requirements:	For the purposes of considering request for Reasonable Adjustments under the Disability Standards for Education (Cwth 2005), and Student Support and Engagement Policy, academic requirements for this subject are articulated in the Subject Overview, Learning Outcomes, Assessment and Generic Skills sections of this entry. It is University policy to take all reasonable steps to minimise the impact of disability upon academic study, and reasonable adjustments will be made to enhance a student's participation in the University's programs. Students who feel their disability may impact on meeting the requirements of this subject are encouraged to discuss this matter with a Faculty Student Adviser and Student Equity and Disability Support: <a href="http://services.unimelb.edu.au/disability">http://services.unimelb.edu.au/disability</a> <a href="http://services.unimelb.edu.au/disability">http://services.unimelb.edu.au/disability</a>
Contact:	Melbourne School of Land & Environment Student Centre Ground Floor, Melbourne School of Land & Environment (building 142)  Enquiries Phone: 13 MELB (13 6352) Email: 13MELB@unimelb.edu.au (mailto:13MELB@unimelb.edu.au)
Subject Overview:	This subject provides an overview of sensory analysis and practice. Lectures, tutorials and practical demonstrations in the core theories and methodology of sensory science will provide students with demonstrable knowledge for application of sensory science in food, wine, agricultural and animal production fields. A research project will contribute to the practical outcomes of the project, by a literature review, training of sensory panels, production of sensory data and analysis of these results.
Learning Outcomes:	# To examine methods to develop, train and screen sensory panellists
	# To understand and perform sensory discrimination and scaling tests
	# To become familiar with descriptive analysis data collection and analysis # To apply a range of appropriate statistical tests and analyses to sensory data
Assessment:	Literature Review, (1000 word = 20%) Practical Workbook (1000 word = 20%) Project Report (3000 word = 60%)
Prescribed Texts:	None
Breadth Options:	This subject is not available as a breadth subject.
Fees Information:	Subject EFTSL, Level, Discipline & Census Date, http://enrolment.unimelb.edu.au/fees
Related Course(s):	Master of Agricultural Science Master of Animal Science Master of Food Science Master of Food and Packaging Innovation

Postgraduate Certificate in Food Science Postgraduate Diploma in Agricultural Science Postgraduate Diploma in Animal Science Postgraduate Diploma in Food Science

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