

## FOOD90028 Sensory Analysis and Practice

<b>Credit Points:</b>	12.5
<b>Level:</b>	9 (Graduate/Postgraduate)
<b>Dates &amp; Locations:</b>	2016, Parkville This subject commences in the following study period/s: February, Parkville - Taught on campus. 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. This subject has pre-teaching dates. Students are required to undertake study/assessment prior to the commencement of the subject. For this subject the study will be: Reviewing literature posted in LMS as preparation for the intensive week
<b>Time Commitment:</b>	Contact Hours: 40 hours (block intensive) Total Time Commitment: 170 hours
<b>Prerequisites:</b>	None
<b>Corequisites:</b>	None
<b>Recommended Background Knowledge:</b>	None
<b>Non Allowed Subjects:</b>	None
<b>Core Participation Requirements:</b>	<p>&lt;p&gt;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.&lt;/p&gt;         &lt;p&gt;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: &lt;a href="http://services.unimelb.edu.au/disability"&gt;http://services.unimelb.edu.au/disability&lt;/a&gt;&lt;/p&gt;</p>
<b>Coordinator:</b>	Dr Sigfredo Fuentes
<b>Contact:</b>	Email: <a href="mailto:sigfredo.fuentes@unimelb.edu.au">sigfredo.fuentes@unimelb.edu.au</a> (mailto:sigfredo.fuentes@unimelb.edu.au)
<b>Subject Overview:</b>	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.
<b>Learning Outcomes:</b>	<ul style="list-style-type: none"> <li># To examine methods to develop, train and screen sensory panellists</li> <li># To understand and perform sensory discrimination and scaling tests</li> <li># To become familiar with descriptive analysis data collection and analysis</li> <li># To apply a range of appropriate statistical tests and analyses to sensory data</li> </ul>
<b>Assessment:</b>	One 1000 word literature review due approximately in Week 2 worth 20% One 1000 word practical workbook due approximately in Week 5 worth 20% One 3000 word project report due approximately in Week 10 worth 60%
<b>Prescribed Texts:</b>	None
<b>Breadth Options:</b>	This subject is not available as a breadth subject.
<b>Fees Information:</b>	Subject EFTSL, Level, Discipline & Census Date, <a href="http://enrolment.unimelb.edu.au/fees">http://enrolment.unimelb.edu.au/fees</a>

<b>Related Course(s):</b>	Graduate Certificate in Agricultural Sciences Graduate Certificate in Food Science Graduate Diploma in Agricultural Sciences Graduate Diploma in Food Science Master of Agricultural Science Master of Animal Science Master of Food Science Master of Food and Packaging Innovation Master of Wine Technology and Viticulture Postgraduate Diploma in Agricultural Science Postgraduate Diploma in Food Science
<b>Related Majors/Minors/ Specialisations:</b>	100 Point (A) Master of Agricultural Sciences 100 Point (B) Master of Agricultural Sciences 150 Point Master of Agricultural Sciences 200 Point Master of Agricultural Sciences