

CODE: BIOHUM20	COURSE TITLE: FLAVOR BIOTECHNOLOGY	ECTS: 2		
COORDINATOR RENATA ZAWIRSKA- WOJTASIAK		DEPARTMENT FOOD SCIENCE AND NUTRITION		
COURSE CATEGORY : SENSORY EVALUATION OF FOOD QUALITY				
VOLUME: (H) 7			PERSONAL WORK (H) 30	
LECTURE: (H) 4	PRACTICALS /LAB (H) 3	PLACEMENT(H)	PROJECT(H)	OTHER MODALITIES: (H)
EVALUATION:		OTHER MODALITIES:		LECTURER(S)
EVALUATION MODALITIES				
ORAL INDIVIDUAL REPORT				
WRITTEN INDIVIDUAL REPORT				
FINAL ORAL EXAM				
FINAL WRITTEN EXAM	X			
COMMENTS OF EVALUATION:		TEACHING METHODS: LECTURE AND LABS		
SEMESTER: WINTER / SUMMER		LANGUAGE: ENGLISH		
PERIOD: 1 WEEK		YEAR OF STUDY: THIRD		
OBJECTIVES				
To familiarize students with sensory analysis : physiology and methods,				
CONTENTS				
<ul style="list-style-type: none"> ▪ Basic definitions in sensory analysis; ▪ Physiology of human senses: taste and smell; ▪ Perception of aromas – human olfaction; ▪ Methods of sensory evaluation (consumer and analytical approaches); ▪ Descriptive profile analysis of food taste and smell- PCA interpretation; ▪ Flavor compounds produced in fermented foods; ▪ Food off-flavour measured by sensory evaluation. 				
GROUP SIZE: 10		PRE-REQUIRES: CHEMISTRY (ORGANIC, ANALYTICAL), BIOCHEMISTRY		