

420225440 Analysis Sensory

Module Name	Analysis Sensory
Module Level, if applicable	Beginner
Code if Applicable	420225440
Subtitle, if applicable	-
Courses, if applicable	420225440 Analysis Sensory
Semester(s) in which the module is taught	4th
Person responsible for the module	Dahlia Elianarni, S.TP., M.Sc.
Lecturer	Dahlia Elianarni, S.TP., M.Sc.
Language	Indonesian
Relation to curriculum	Compulsory Course for undergraduate program in the Food Technology Department, Faculty of Agriculture and Animal Science
Type of teaching	Lecture, project, practicum
Workload	<ul style="list-style-type: none"> • Lecture: 2 SKS X 50 minutes X 16 weeks • Practicum: 1 SKS x 170 minutes x 16 weeks • Project: 2 SKS X 60 minutes X 16 weeks • Independent learning: 2 SKS X 60 minutes X 16 weeks
Credit points	3 SKS X 1.5 = 4,5 ECTS
Requirements according to the examination regulations	<ol style="list-style-type: none"> 1. Registered in this course 2. Minimum 80% attendance in this course
Recommended prerequisites	-
Module Objectives (Intended learning outcomes)	<p>On successful completion of this course, the student should be able to:</p> <ul style="list-style-type: none"> • Define sensory evaluation and its importance in the food industry. Understand the fundamental principles of heat and mass transfer. • Understand the sensory attributes of food products, including appearance, aroma, flavour, texture, and overall acceptability. • Identify different sensory evaluation methods and their applications.

	<ul style="list-style-type: none"> ● Describe the sensory evaluation process, including sample preparation, panel selection, testing conditions, and data analysis. ● Apply appropriate sensory evaluation techniques to assess and compare food products. <p>Interpret sensory evaluation results and make recommendations for product improvement based on consumer preferences.</p> <ul style="list-style-type: none"> ● Understand the role of sensory evaluation in product development, quality control, and marketing strategies in the food industry. Apply mathematical models to analyze heat and mass transfer processes. ● Analyze heat and mass transfer in various engineering systems such as heat exchangers, reactors, and distillation columns. ● Design and evaluate heat exchangers for different industrial applications. ● Design and evaluate mass transfer equipment for separation processes. ● Apply heat and mass transfer principles to solve engineering problems in industrial settings.
<p>Module Content</p>	<p>This module covers the principles and techniques of sensory evaluation in the food industry. It introduces students to the importance of sensory evaluation in assessing food products, improving product quality, and meeting consumer preferences. Topics include sensory attributes of food products (appearance, aroma, flavor, texture, and overall acceptability), different sensory evaluation methods and their applications, the sensory evaluation process (sample preparation, panel selection, testing</p>

	<p>conditions, and data analysis), and interpretation of sensory evaluation results. Through lectures, practical exercises, and case studies, students will develop the knowledge and skills necessary to conduct sensory evaluations effectively and contribute to the development of high-quality food products that meet consumer expectations.</p>
<p>Study and examination requirements and forms of examination</p>	<p>Cognitive: Midterm exam, Final exam, Quizzes, Assignments Affective: Assessed from the element /variables achievement, namely (a) Contributions (attendance, active, role, initiative, and language), (b) Being on time, (c) Effort.</p>
<p>Media employed</p>	<p>The course may be delivered through a combination of lectures, laboratory experiments, demonstrations, and problem-solving sessions. Students may engage in hands-on activities to apply theoretical concepts to real-world scenarios and conduct experiments to investigate the physical properties of food materials.</p>
<p>Recommended Literature</p>	<p>For Class A. Compulsory 1. Ling SJ., Sanny J., and Moebis W. 2016. University Physics Volume 1. OpenStax. USA. B. Option 1. Incropera, F.P. and D.P de Win, 1990. Fundamental of Heat and Mass Transfer. John Wiley & Sons. New York.</p>
<p>Date of Last Amendment</p>	<p>20th January 2022</p>