

521896572 **Sensory Analysis of Chocolate**

| Module Name | | Sensory Analysis of Chocolate |
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| Module Level, if applicable | Advance | |
| Code if Applicable | 521896572 | |
| Subtitle, if applicable | - | |
| Courses, if applicable | 521896572 Sensory Analysis of Chocolate | |
| Semester(s) in which the module is taught | 6 th | |
| Person responsible for the module | Dahlia Elianarni, S.TP., M.Sc | |
| Lecturer | Ariza Budi Tanjung Sari, S.TP., M.Sc | |
| Language | Indonesian | |
| Relation to curriculum | Elective Course for undergraduate program in the Food Technology Department, Faculty of Agriculture and Animal Science | |
| Type of teaching | Lecture, Project | |
| Workload | <ul style="list-style-type: none"> ● Lecture: 3 SKS X 50 minutes X 16 weeks ● Project: 3 SKS X 60 minutes X 16 weeks ● Independent learning: 3 SKS X 60 minutes X 16 week | |
| 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, student should be able to:</p> <ul style="list-style-type: none"> ● Understand the unique sensory attributes of chocolate products, including appearance, aroma, flavor, texture, and overall quality. ● Identify different types of chocolate and their sensory characteristics. ● Learn the principles and techniques of sensory evaluation specific to chocolate, including sample preparation, panel selection, testing conditions, and data analysis. ● Apply appropriate sensory evaluation methods to assess and compare chocolate products. ● Interpret sensory evaluation results and make recommendations for chocolate product development and quality improvement. ● Understand the role of sensory evaluation in chocolate product development, quality control, and marketing strategies. | |

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| <p>Module Content</p> | <p>This module focuses on the sensory evaluation of chocolate products, covering their unique sensory attributes including appearance, aroma, flavor, texture, and overall quality. Students will learn about different types of chocolate and their sensory characteristics, as well as the principles and techniques of sensory evaluation specific to chocolate, including sample preparation, panel selection, testing conditions, and data analysis. Through lectures, practical exercises, and case studies, students will develop the knowledge and skills necessary to conduct effective sensory evaluations of chocolate products, interpret results, and make recommendations for product development and quality improvement. Additionally, the module will explore the role of sensory evaluation in chocolate product development, quality control, and marketing strategies, providing students with a comprehensive understanding of sensory evaluation in the chocolate industry.</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>Classical teaching tools with white board and power point presentation</p> |
| <p>Recommended Literature</p> | <p>For Class A. Compulsory</p> <ol style="list-style-type: none"> 1. Aprotosoia, A. C., Luca, S. V., Miron, A., & Trifan, A. (2016). Flavor Chemistry of Cocoa and Cocoa Products—an Overview. <i>Comprehensive Reviews in Food Science and Food Safety</i>, 15(1), 73-91. 2. Afoakwa, E. O. (2010). <i>Chocolate science and technology</i>. John Wiley & Sons. 3. Beckett, S. T. (2009). <i>Industrial chocolate manufacture and use</i>. John Wiley & Sons. |

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| | <p>B. Option</p> <p>1. Di Mattia, C. D., Sacchetti, G., Mastrocola, D., & Pittia, P. (2014). Effect of processing and storage time on the antioxidant content of chocolate. <i>Journal of Food Engineering</i>, 142, 57-65.</p> |
| Date of Last Amendment | 22nd August 2022 |