COURSE DATA

DATA SUBJECT

Code: 36379
Name: Sensoriality
Cycle: Undergraduate Studies
ECTS Credits: 6
Academic year: 2026-27

STUDY (S)

Degree	Center	Acad. year	Period
1212 - Degree in Gastronomic Sciences	Facultat de Farmàcia i Ciències de l'alimentació	3	First quarter

SUBJECT-MATTER

Degree	Subject-matter	Character
1212 - Degree in Gastronomic Sciences	Sensoriality	COMPULSORY

COORDINATION

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SUMMARY

The subject \\"Sensoriality\\" is a compulsory subject of third year of the Degree of Gastronomic Sciences, which is taught in the Faculty of Pharmacy of the University of Valencia. This course has a total of 6 ECTS credits to be taught in the first semester.

With this subject is intended that the student would be able to conduct a tasting of any food. To do this, the basic concepts on fundamental aspects of sensory analysis, such as the physiological mechanisms involved, definitions, among others, and their importance as a quality parameter in food will be given. In addition, the standardized conditions for the tests and the types of tests that exist will be studied, and the adequate conditions depending on the purpose to be achieved, for which the most used sensory tests will be analyzed.

PREVIOUS KNOWLEDGE

RELATIONSHIP TO OTHER SUBJECTS OF THE SAME DEGREE

There are no specified enrollment restrictions with other subjects of the curriculum.

OTHER REQUIREMENTS

COMPETENCES / LEARNING OUTCOMES

1212 - Degree in Gastronomic Sciences

Adquirir habilidades de análisis e interpretación de resultados de evaluación sensorial y la aplicación del análisis estadístico adecuado a cada diseño experimental.

Be able to engage in new fields of gastronomy in general through independent study.

Conocer los conceptos generales y fundamentos teóricos del análisis sensorial de alimentos y entender los aspectos básicos de la percepción sensorial, tales como la fisiología de los sentidos y propiedades sensoriales de los alimentos.

Elaborar y manejar los escritos, informes y procedimientos de actuación más idóneos para los problemas suscitados y utilizando un lenguaje no sexista.

Have knowledge and understanding in the field of gastronomic sciences.

Learn the fundamentals for using the scientific equipment directly related to professional activity.

Ser capaz de construir un texto escrito comprensible y organizado.

Ser capaz de realizar las aproximaciones requeridas con el objeto de reducir un problema hasta un nivel manejable.

Ser capaz de trabajar en equipo y de organizar y planificar actividades, teniendo en cuenta, siempre, una perspectiva de género.

Students must be able to communicate information, ideas, problems and solutions to both expert and lay audiences.

Students must have developed the learning skills needed to undertake further study with a high degree of autonomy.

Students must have the ability to gather and interpret relevant data (usually in their field of study) to make judgements that take relevant social, scientific or ethical issues into consideration.

DESCRIPTION OF CONTENTS

1. INTRODUCTION TO SENSORY ANALYSIS

Definition.

Fields of application.
Historical evolution of the discipline.
Related areas.
Sensory and instrumental measurements.

2. HUMAN SENSES AND SENSORY PERCEPTION

The sight, the smell, the taste, the touch and the ear.
Sensory properties.
The taste perception.
The gustatory stimulus.
Sensory perception.
The senses, the stimuli and the sensations.
Sensorial thresholds.
Calculation of individual and collective thresholds.
Best estimated threshold.

3. REGULATION AND STANDARDIZATION

The Tasting Room.
Environmental requirements.
Tasting booths.
Utensils for sensory tests.
Disposable material.
Standardized utensils.

4. METHODOLOGY OF TASTING

Methodology of tasting

5. SENSORY TESTS

General scheme.
Approach of the sensorial test: objective and characteristics of the samples.

Sensory test planning.
Conduct of the test.
Use of reference samples.
More frequent errors in sensory responses.

6. TYPES OF PANELS

The panel of tasters: recruitment, training, validation and maintenance.
Standard Sheets.
Blind tasting.

7. PROCESSING OF RESULTS

Introduction to statistics for sensory analysis.
Hypothesis test.
Binomial test.
Types of tests. ANOVA.
Preparation of reports.

8. FOOD WITH MESSAGE. NEUROGASTRONOMY

Perception of the consumer. Motivation in choice and sensation. Phenomena of adaptation and masking. Factors that influence the sensory response. Psychophysical laws.

9. MICROORGANISMS

Microorganisms related to sensory characteristics in specific products.

WORKLOAD

PRESENCIAL ACTIVITIES

Activity	Hours
Theory	30,00
Other activities	15,00
Laboratory	15,00
Total hours	**60,00**

NON PRESENCIAL ACTIVITIES

Activity	Hours
Attendance at other activities	0,00
Individual or group project	0,00
Independent study and work	0,00
Preparation of lessons	90,00
Preparation for assessment activities	0,00
Resolution of case studies	0,00
Total hours	**90,00**

TEACHING METHODOLOGY

The **theoretical** teaching methodology will be based on the delivery of lectures along with the possible performance, presentation and defense of individual and collective reports. Classes are taught using audio-visual technical equipment. The student will have this material in the virtual classroom.

The **practice sessions** will be conducted in a laboratory, where students can extend and implement the knowledge. He/She distributed a booklet of practices with the necessary materials and the development of each of the perfectly organized practices. The teacher will monitor the practice, will address the doubts in the implementation and provide guidance on how to make reports, organizing results and conclusions. At the end of the internship, the teacher will distribute a series of questions that students will develop and deliver to the teacher within a certain time.In classroom practical classes problem and cases will be resolved.

Seminars will be used to enhance teamwork and improve oral presentation, by performing theoretical and practical training to complement that is acquired in class work, and also for another series of complementary activities types varied.

Visits will be scheduled to centers of interest for the subject. The objective will be to show in situ the day-to-day operation and installations of a company to apply theoretical knowledge. Attendance is mandatory and essential to be able to take the theoretical/practical exam of the subject. At the end of the visits, a report will be delivered to the teacher.

EVALUATION

Written test to ensure knowledge and understanding of established theoretical minimum content for the subject (60%).The written test will include questions about theorical sessions and classroom practical

classes. It will be necessary to acquire an average of 5 points on each of the theory and practical exams to pass the subject. In the case of voluntary work carried out in the subject, this work may be added to the exam grade, starting with a grade of 4.5.

The seminars will be assessed by the completion, presentation, and defense of individual and group reports on topics proposed, explained, and discussed in the classroom during lectures, practical classes, seminars, or field visits. The level of understanding of the content, as well as the skills for presenting, defending, and discussing it, will be assessed (10%).

The laboratory work will be assessed through supervision of the work performed, the ability to solve experimental problems, and the ability to produce detailed and organized reports of experimental results. The written exam will include questions on practicals (30%).

Attendance at practicals, visits, and seminars is mandatory to pass the course. Failure to attend any or all of the visits, laboratory practices, and/or seminars will preclude the student from taking the final written exam, and the course will result in a failure. In this case, the student will have the option of taking the written exam in the second sitting of the course, although the final grade cannot exceed a passing grade. It is not mandatory for repeat students.

Evidence of copying or plagiarism in any of the assessable tasks will result in failure to pass the subject and in appropriate disciplinary action being taken. Please note that, in accordance with article 13. d) of the Statute of the University Student (RD 1791/2010, of 30 December), it is the duty of students to refrain from using or participating in dishonest means in assessment tests, assignments or university official documents.

In the event of fraudulent practices, the "Action Protocol for fraudulent practices at the University of Valencia" will be applied (ACGUV 123/2020): https://www.uv.es/sgeneral/Protocols/C83sp.pdf

REFERENCES

- F.C. Ibáñez y Y Barcina, 2001, Análisis sensorial de alimentos: métodos y aplicaciones, Springer-Verlag
- G.A. Cordero-Bueso (Coordinador) 2017 Análisis sensorial de los alimentos. Antonio Madrid Vicente, Editor.
- AENOR (Asociación Española de Normalización y Certificación), Análisis sensorial, 2010,
- J. Briz Escribano, R. Garcia Faure, 2002, Análisis Sensorial de Productos Alimentarios. MINISTERIO DE AGRICULTURA, PESCA Y ALIMENTACIÓN