

GMS519 - SENSORY ANALYSIS IN GASTRONOMY - Gastronomi ve Mutfak Sanatları Ana Bilim Dalı

General Info

Objectives of the Course

To learn sensory analysis and related concepts within the scope of gastronomy and to learn and apply sensory analysis methods.

Course Contents

The importance of specificity in the food and beverage industry, special products, requirements, studies to be made in order to obtain various specialties, food quality characteristics. Sensory evaluation, definitions, importance, use in food industry and food and beverage business. Sensory evaluation panel room, product and panel controls, panelist selection, scales used in sensory evaluation, creation of flavor profile diagrams. Tissue profile analysis, the use of sensory tests in consumer choice studies.

Recommended or Required Reading

Gıdalarda Duyusal Değerlendirme, Prof. Dr. Tomris ALTUĞ ONOĞUR – Doç. Dr. Yeşim ELMACI, Sidas yayıncılık Gastronomide Ürün Geliştirme ve Duyusal Analiz, Fügen Durlu Özkaya, Nobel Akademik Yayıncılık

Planned Learning Activities and Teaching Methods

Sensory analysis, verbal and visual expression

Recommended Optional Programme Components

Reading the suggested resources before the lesson will be useful.

Instructor's Assistants

Günay EROL

Presentation Of Course

Face-to-face verbal and visual presentation

Dersi Veren Öğretim Elemanları

Assoc. Prof. Dr. Günay Erol

Program Outcomes

1. Masters the concept of sensory analysis and related concepts in gastronomy
2. Learns the necessary menu planning and food development processes by learning sensory analysis methods in gastronomy.
3. Learn the factors involved in sensory evaluations of food and beverages.
4. Learns to analyze by examining articles within the scope of sensory analysis and gastronomy.

Weekly Contents

Order	PreparationInfo	Laboratory TeachingMethods	Theoretical Practise
1	Reading the first part about the source of the course	Verbal and visual expression	Introduction to gastronomy and sensory analysis
2	Reading the first chapter of the relevant source and reviewing academic articles on the concepts	Verbal and visual expression	The concept and factors of sensory analysis
3	Preparation by reading the relevant section's course resources and lecture notes	Verbal and visual expression	Sensory properties and use in gastronomy
4	Reading the relevant section from the course resource. Reviewing at least three articles on the methods used in sensory evaluations.	Verbal and visual expression	Sensory evaluation stages and sensory evaluation criteria

Order	PreparationInfo	Laboratory	TeachingMethods	Theoretical	Practise
5	Reading the relevant section in the course resource AKSOY, M., & SEZGİ, G. (2017). Moleküler mutfak tekniklerinin duyu analizi yöntemiyle değerlendirilmesi. <i>Journal of Tourism & Gastronomy Studies</i> , 5(4), 546-565. Özkaya, F. D., Akbulut, B. A., & Tulga, D. (2017). Gastronomi turizmi engelleri kapsamında çölyak. <i>Karadeniz Sosyal Bilimler Dergisi</i> , 9(16), 213-228.		Sözlü ve görsel anlatım Verbal and visual expression	Sensory analysis scales and scientific methodology in sensory analysis studies	
6	Reading the relevant section in the course resource AKSOY, M., & SEZGİ, G. (2017). Moleküler mutfak tekniklerinin duyu analizi yöntemiyle değerlendirilmesi. <i>Journal of Tourism & Gastronomy Studies</i> , 5(4), 546-565. Özkaya, F. D., Akbulut, B. A., & Tulga, D. (2017). Gastronomi turizmi engelleri kapsamında çölyak. <i>Karadeniz Sosyal Bilimler Dergisi</i> , 9(16), 213-228.		Verbal and visual expression	Sensory analysis scales and scientific method applications in sensory analysis studies	
7	García-Segovia, P., Barreto-Palacios, V., Iborra-Bernad, C., Andres-Bello, A., Gonzalez-Carrascosa, R., Breton, J., & Martínez-Monzó, J. (2012). Improvement of a culinary recipe by applying sensory analysis: Design of the New Tarte Tatin. <i>International Journal of Gastronomy and Food Science</i> , 1(1), 54-60.		Verbal and visual expression	Sensory analysis methods and article review methods within the scope of gastronomy	
8	Mid term Exam implementation		Mid term Exam	Mid term exam	
9	Murray, J. M., Delahunty, C. M., & Baxter, I. A. (2001). Descriptive sensory analysis: past, present and future. <i>Food research international</i> , 34(6), 461-471.		Verbal and visual expression	Sensory analysis methods and article review methods within the scope of gastronomy	
10	Piana, M. L., Oddo, L. P., Bentabol, A., Bruneau, E., Bogdanov, S., & Declerck, C. G. (2004). Sensory analysis applied to honey: state of the art. <i>Apidologie</i> , 35(Suppl. 1), S26-S37. Callejo, M. J. (2011). Present situation on the descriptive sensory analysis of bread. <i>Journal of Sensory Studies</i> , 26(4), 255-268.		Verbal and visual expression	Sensory analysis methods and article review methods within the scope of gastronomy	
11	Leighton, C. S., Schönfeldt, H. C., & Kruger, R. (2010). Quantitative descriptive sensory analysis of five different cultivars of sweet potato to determine sensory and textural profiles. <i>Journal of Sensory Studies</i> , 25(1), 2-18.		Verbal and visual expression	Sensory analysis methods and article review methods within the scope of gastronomy	
12	Reading the relevant section		Verbal and visual expression and application	Sensory analysis applications and sample scales	
13	Reading the relevant section		Verbal and visual expression and application	Sensory analysis applications and sample scales	

Order	PreparationInfo	Laboratory	TeachingMethods	Theoretical	Practise
14	Reading the relevant section		Verbal and visual expression and application	Sensory analysis applications and sample scales	
15	Final Exam		Final exam- written exam	Final Exam	

Workload

Activities	Number	PLEASE SELECT TWO DISTINCT LANGUAGES
Vize	1	3,00
Final	1	3,00
Derse Katılım	14	3,00
Uygulama / Pratik	4	3,00
Ders Öncesi Bireysel Çalışma	14	2,00
Ders Sonrası Bireysel Çalışma	14	2,00
Ara Sınav Hazırlık	7	1,00
Final Sınavı Hazırlık	7	1,00
Araştırma Sunumu	7	2,00
Tartışmalı Ders	7	1,00
Uygulama / Pratik Sonrası Bireysel Çalışma	4	1,00
Teorik Ders Anlatım	10	3,00

Assesments

Activities	Weight (%)
Ara Sınav	40,00
Final	60,00

	P.O. 1	P.O. 2	P.O. 3	P.O. 4	P.O. 5	P.O. 6	P.O. 7	P.O. 8	P.O. 9	P.O. 10
L.O. 1	4	3	2	3	3	2	1	1		1
L.O. 2	4	3	2	4	3	3	3	2		
L.O. 3	5	3	2	4	4	4	4	2		
L.O. 4	5	4	2	5	3	5	4	3		

Table :

- P.O. 1 :** Develops and deepens the knowledge and skills of Gastronomy and Culinary Arts and related disciplines at the level of expertise.
- P.O. 2 :** Gastronomy and Culinary Arts in the field of businesses to analyze the problems and have the ability to solve problems.
- P.O. 3 :** Gastronomy and Culinary Arts in the field of innovations and developments in Turkey and the world will follow. It creates policies and plans for these developments.
- P.O. 4 :** Have professional techniques and practices related to Gastronomy and Culinary Arts activities.
- P.O. 5 :** Gastronomy and Culinary Arts with the ability to evaluate information in a critical way.
- P.O. 6 :** Plans, conducts, evaluates and presents a research on the field by using scientific research methods.
- P.O. 7 :** It carries out a study on subjects that require expertise in the field effectively with others and independently.
- P.O. 8 :** Analyze and critically interpret and evaluate the knowledge and skills acquired.
- P.O. 9 :** Demonstrate effective communication and presentation skills in written and oral form.
- P.O. 10 :** Adopts sustainability principles in the field of Gastronomy and Culinary Arts, acting with ethical, environmental, and economic responsibility on both local and global scales.
- L.O. 1 :** Masters the concept of sensory analysis and related concepts in gastronomy
- L.O. 2 :** Learns the necessary menu planning and food development processes by learning sensory analysis methods in gastronomy.
- L.O. 3 :** Learn the factors involved in sensory evaluations of food and beverages.
- L.O. 4 :** Learns to analyze by examining articles within the scope of sensory analysis and gastronomy.