



Eskişehir Osmangazi University
Faculty of Tourism
Gastronomy and Culinary Arts Course Information Form

TERM	Fall
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COURSE CODE	271217014	COURSE NAME	Food Formulation and Sensory Analysis
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	CREDITS	ECTS	TYPE	LANGUAGE
VII	2	0	0	2	4	CORE (X) ELECTIVE ()	Turkish

COURSE CATEGORY

Supportive Courses	Basic Vocational	Proficiency/Field	Human, Communication, and Management Skills	Transferable Skills
	X			

ASSESSMENT CRITERIAS

	Activity	Number	Percentage (%)
	DURING TERM	I. Mid-Term	
II. Mid-Term			
Quiz			
Homework			
Project			
Report			
Other (.....)			
FINAL EXAM			60

PREREQUISITE(S) (IF ANY)	
COURSE CONTENT	Sensory properties of foods and how they are perceived, introduction of sensory testing methods of foods (descriptive, discriminative, preference tests), factors affecting sensory measurements.
COURSE OBJECTIVES	Understanding sensory quality and evaluation methods
CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING	Knowing food quality characteristics Being able to perform sensory analysis
COURSE OUTCOMES	
TEXTBOOK(S)	Prof. Dr. Tomris Altuğ ONOĞUR, Prof. Dr. Yeşim elmacı. Gıdalarda Duyusal Değerlendirme
SUPPORTIVE RESOURCES	
EQUIPMENTS REQUIRED	

COURSE OUTLINE	
WEEK	SUBJECTS / TOPICS
1	Food Quality and Sensory Quality Characteristics
2	Food Quality Characteristics
3	Definition, History of Sensory Evaluation, Purposes of Use in the Food Industry
4	Using Human Senses as Instruments in Sensory Evaluation
5	Sensory Perception Chain, Sensory Evaluation Laboratory, Product and Panel Controls
6	Quality Characteristics of Spices - Applied
7	Panelist Selection and Panel Size in Sensory Evaluation
8	In-Term Evaluation
9	Difference Tests
10	Scales Used in Sensory Evaluation
11	Flavor Profile Analysis
12	Tissue Profile Analysis
13	Modified Tissue Profile Analysis
14	Using Sensory Tests in Consumer Preference Studies
15,16	Final Exam

No.	OUTCOMES	3	2	1
1	Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts.			X
2	Have knowledge about nutrition principles and food science.			X
3	Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level.			X
4	Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills.			X
5	Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy.			X
6	Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills.			X
7	Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior.			X
8	Uses both basic and field-related information and communication technologies and software at an advanced level.			X
9	Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics.			X
10	Have knowledge about national and international cuisines and apply them.			X
11	Knows and applies food and beverage cost control, menu planning and pricing.			X
12	Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes.			X
13	Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work.			X
14	Knows and applies classical and modern production techniques in the field of food and beverage.		X	
15	Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences.			X
16	To knows and applies national and international laws, occupational standards and principles of worker health and safety.			X
1:Never. 2:Few. 3:Many.				

Instructor Name : Ph.D Gizem Sultan KAMAN