Study level: Master	
Subject: Food and beverage sensory analysis	
Teacher: Jovanka Popov-Raljic, PhD, full professor	
Status: Optional (Hotel Management)	
ECTS: 6	
Requirements: None	

Learning objectives

The course should provide students with the knowledge on particular sensory characteristics of food and beverages quality. Furthermore, to acquire knowledge about sensory evaluation techniques and methods of assessment with regard to dominant attributes - appearance, colour, gloss, haze, aroma and texture.

Learning outcomes

At the end of the module, students should demonstrate knowledge about sensory evaluation techniques - colour, texture, smell and taste, as well as specific methods of evaluation of the most important food and beverages characteristics.

Syllabus

Theoretical classes

Discussion about terms – organoleptic- sensory food and beverage quality. Pointing to techniques - visual, oral, olfactory, palpable sensory evaluation techniques and basic methods for evaluating the food and beverage quality. Sensory quality defining - appearance, texture, food and beverage viscosity with an emphasis on flavour, smell and taste. Review of individual practical and theoretical assessment methods of prepared meat, fish, game and other plant origin foods. Sensory analysis of bakery and confectionery products. Sensory analysis of different non-alcoholic and alcoholic drinks with emphasis on smell and taste perception.

Practical classes

Sensory analysis of food and beverages quality.

Weekly teaching load:	**Lectures: 3**	**Exercises:**