

Study programme: Master in Tourism			
Study level: Master			
Subject: Food and beverage sensory analysis (MT118)			
Teacher: dr Jovanka Popov-Raljic			
Status: elective for the module 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 <i>Theoretical classes</i> 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. <i>Practical classes</i> Sensory analysis of food and beverages quality.			
Literature: 1. Popov- Raljić J. (1999): Tehnologija i kvalitet gotove hrane, Univerzitet u Novom Sadu, Tehnološki fakultet, Novi Sad. 2. Radovanović, R., Popov- Raljić J. (2000): Senzorna analiza prehrambenih proizvoda, Univerzitet u Beogradu, Beograd-Novu Sad.			
Weekly teaching load			4 (60)
Lectures: 2	Exercises: 2	Other forms of teaching:-	Student research: -
Other:			
Methods of Teaching: Lectures, Illustration and Demonstration Practical skills			
Knowledge score (maximum 100 points)			
Pre-examination assignments	points	Final examination	points
Activities during lectures	0-5	Written examination	
Practical skills	0-5	Oral examination	30-45
Colloquia	20-40	
Seminar paper	0-5		