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| Course title: | Sensory and consumer research in food quality assessment | | | | |
| Course title in Polish: | Badania sensoryczne i konsumenckie w ocenie jakości żywności | | | | |
| Course for discipline: | Food and nutrition technology | | | | |

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| Semester: | 3 | Status of course: | faculty | Language: | english |
| Academic year: | | Catalog number: | | | |

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| Coordinator of course: | dr hab. Eliza Kostyra, prof. SGGW |
| Lecturer od course: | dr hab. Eliza Kostyra, prof. SGGW; dr hab. Sylwia Źakowska-Biemans |
| Executing unit: | Department of Functional and Ecological Food; Department of Food Market Research and Consumption |
| Ordering unit: | Doctoral School SGGW |
| Assumptions, goals and description of the course: | Assumption: Providing comprehensive knowledge of sensory and consumer research in scientific/research projects, including theoretical and practical aspects. Emphasis on the use of the latest methodologies in the fields of sensory, consumer and neurophysiological research (e.g. Rapid Sensory Methods, Eye Tracking, FaceReader). Goal: To develop the ability to use a new methodology to assess the quality of food products, taking into account various factors of variability. Description of the course: A new approach to classic methods used in sensory and consumer research; new sensory methods ('Rapid Sensory Methods'); the duration of an impression and its unique role in the perception of the quality of food products, taking into account aspects of satisfaction with consumption; A methodology approach to identify the key visual characteristics in the sensory and non-sensory dimension that determine consumer product choice (eye tracking and methods based on the declarative dimension); the inclusion of emotions in research and the practical dimension of information in product design and evaluation (FaceReader compared to other methods). The potential of innovative instrumental devices (electronic nose, electronic tongue and visualiser) in the evaluation of food quality. Interdisciplinarity in the implementation of scientific projects: sensory, consumer and electrophysiological research – planning research and the ability to draw practical conclusions in the context of determining the perception and role of factors determining consumer choice of products/meals. |
| Didactic form, number of hours: | lab-classes; 10h |
| Teaching methods: | Laboratory exercises, sensory analysis with equipment (Eye tracking, FaceReader, sensory and consumer software), solving problems related to the subject, discussion |
| Limit of people in the group: | 10 |

| Learning outcomes | | |
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| KNOWLEDGE - the graduate knows and understands: | SKILLS - the graduate is able to: | COMPETENCES - the graduate is ready to: |
| To the extent enabling to revise the existing pradigms in the field/discipline - the world achievements, gathering theoretical background as well as general and selected detailed issues | Carry out critical assessment of the scientific research findings and expert activities and their contribution to the knowledge development in the field/discipline | Critically evaluate the achievements in the field/discipline represented |
| Major general development trends in the field/discipline | | Recognise knowledge in solving cognitive and practical problems characteristic for the area of research (field/discipline) and in an interdisciplinary aspect |
| | | Support the ethos of scientific circles and conduct independent research |
| The method of verification of learning outcomes: | Reports in the form of multimedia presentations | |
| Form of documentation of achieved learning outcomes: | Multimedia presentations in electronic form | |
| Elements and weights of the final grade: | Final grade: 100% - grade for passing the subject in the form of a project/report (multimedia presentation) | |
| Place of the course: | Laboratory room | |
| Basic and supplementary literature | | |
| Comments: | None | |

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| Estimated number of hours of work of the doctoral student necessary to achieve the assumed learning outcomes: | |
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| Leraning outcomes reference to the second degree characteristics of the National Qualification Framework (level 8) covering doctoral competences: | | |
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| Symbol: | Learning outcomes: | 8 level NQF |
| SD1_KW01 | To the extent enabling to revise the existing pradigms in the field/discipline - the world achievements, gathering theoretical background as well as general and selected detailed issues | P8S_WG |
| SD1_KW02 | Major general development trends in the field/discipline | P8S_WG |
| SD1_KU05 | Carry out critical assessment of the scientific research findings and expert activities and their contribution to the knowledge development in the field/discipline | P8S_UW |
| SD1_KK01 | Critically evaluate the achievements in the field/discipline represented | P8S_KK |
| SD1_KK03 | Recognise knowledge in solving cognitive and practical problems characteristic for the area of research (field/discipline) and in an interdisciplinary aspect | P8S_KK |
| SD1_KK08 | Support the ethos of scientific circles and conduct independent research | P8S_KR |