

Graduate Module Outline

Title: Sensory Analysis in Research

Instructors: Dr N. Pitts and Dr B. Rathgeber

Timing (month/year module will be offered): December 2010

Module Description:

This module will include:

- an overview of the facilities used in sensory analysis
- training and evaluation methods
- sensory tests (difference, descriptive, preference)
- data analysis and interpretation
- planning, conducting and interpreting a sensory test of the student's choice
- ethical considerations in use of human research subjects (NCEHR)
- institutional REB requirements
- planning a sensory analysis as part of a research project
- preparation of a draft REB submission

Format:

There will be approximately 20 hours of instructor-led information and discussion sessions. The student(s) will be responsible for substantial amounts of background reading (mostly from the NCEHR - National Ethics Council – website). The student(s) will also obtain, through independent web-based learning, the requisite Tutorial in Ethical Conduct for Research involving Humans Certificate (NCEHR).

Method of Evaluation:

- 15% Classroom participation in discussions and evidence of having done the readings
- 15% Plan, conduct and report on one sensory test on a commercial product
- 10% Successful completion of the Certificate (Tutorial in Ethical Conduct for Research involving Humans Certificate; NCEHR)
- 30% Experimental research plan for sensory analysis (may be a single or multi-phase design)
- 30% Draft REB submission (including all the forms, scripts, etc)

Prerequisites (list undergraduate courses required as prerequisites):

Registration in the MSc program; a background in food sanitation and food preparation would be helpful but not necessary.