ESIROI
ÉCOLE D'INGÉNIEURS
UNIVERSITÉ DE LA RÉUNION

DEPARTMENT : *AA*
SEMESTER : *S6*

## IDENTIFICATION

Course code : E3AG6RD6
ECTS : 1.5

## DURATION

| | |
|---|---|
| Lectures : | 4 |
| Tutorial classes : | 12 |
| Labs : | 8 |
| Total : | 24 |

Project :
Personnal work :

## ASSESSMENT

Individual knowledge assessment Submission of a group report for the practical work.

## TEACHING MATERIALS

Course materials (PPT) provided.

## LANGUAGE

English

## CONTACT

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Modifié le : 14 juillet 2026

UE : UE6-R

COURSE : Sensory evaluation

# SCOPE OF THE COURSE

## OBJECTIVES

Determine the organoleptic properties of foods ; Implement sensory evaluation methods ; Assess consumer perception and support innovation processes ; Panel training ; software use.

## COMPETENCE AND SKILLS

Understand different sensory evaluation tests ; depending on needs, know how to select the appropriate test ; know how to implement sensory evaluation tests ; know how to analyze results and statistics from the tests conducted.

# PROGRAM

Definitions of sensory evaluation, sensory analysis, hedonic analysis ; Fields of application of sensory evaluation in the agri-food sector. - Principles of sensory perception, knowing how to define the appearance, odor, taste, aroma, and texture of a food. Best practices for conducting a sensory evaluation : sensory analysis room, questionnaire, response scales, panel recruitment. - Choosing your approach : analytical or hedonic, different sensory evaluation tests. Reporting on a sensory evaluation : the test report. Developing questionnaires, mastering different tests, statistical data processing, and introduction to the Tastel software will be covered in tutorials. During practical work, students will organize and adapt a sensory evaluation (sensory or hedonic analysis), which will include developing questionnaires, recruiting a panel, and preparing products/samples. They must be able to recognize odors, tastes, and aromas, describe a food (ingredients, aroma, etc.) or improve it. Students must also be able to process data and present a test report for an agri-food company.

# BIBLIOGRAPHY

From perception to sensory measurement, Fortin Jacinthe and Durand Nathalie, Lavoisier, 2004 ; Sensory evaluation of food : principles and practices, Harry T. Lawless, Hildegarde Heymann, Springer, 2010 ; Sensory evaluation practices, Third Edition, Herbert Stone, Joel L Sidel, Elsevier Academic Press, 2004.

# REQUIREMENTS

Properties of food constituents ; Formulation, innovation methodology ; Experimental design, data analysis.