Sensory Evaluation of Food

Human Senses; Physiological and Psychological Foundations of Sensory Function; Sensory Characteristics of Foods; Colour and Appearance; Texture; Aroma; Taste; Practical Considerations in Sensory Analysis; Food Acceptability and Sensory Evaluation; Principles of Good Practice; Discrimination Testing; Scaling; Descriptive Analysis; Psychological Errors and Other Biases in Sensory Assessment; Quality Control and Shelf Life Testing; Consumer Field Tests; Basic Statistical Concepts; Analysis of Variance; Correlation, Linear Regression and Measures of Association.