

63025 - Study of the base chemical of food aroma and taste

Syllabus Information

Academic Year: 2019/20

Subject: 63025 - Study of the base chemical of food aroma and taste

Faculty / School: 105 - Facultad de Veterinaria

Degree: 566 - Master's in Food Quality, Safety and Technology

ECTS: 3.0

Year: 1

Semester: Second semester

Subject Type: Optional

Module: ---

1.General information

1.1.Aims of the course

1.2.Context and importance of this course in the degree

1.3.Recommendations to take this course

2.Learning goals

2.1.Competences

2.2.Learning goals

2.3.Importance of learning goals

3.Assessment (1st and 2nd call)

3.1.Assessment tasks (description of tasks, marking system and assessment criteria)

4.Methodology, learning tasks, syllabus and resources

4.1.Methodological overview

The learning process begins with group lectures focus on theoretical contents, combined with individual activities (problem solving, practical cases, bibliography analysis). Practical sessions in the lab will be included between the lectures in such way that students can apply the theoretical contents.

4.2.Learning tasks

1. Five lectures in group (10 h)
2. One assigned work presentation (2 h)
3. Six practical sessions at the lab (18 h)
4. One external visit (2 h)
5. Preparation of papers and reports (15 h student only)
6. Resolution of questionnaires (30 h student only)

4.3.Syllabus

- Lecture 1 (2 h): Fundaments of sensory perception through chemical senses (taste, olfaction,

trigeminal-chemostesis)

- Lecture 2 (2 h): Measurement and representation of complex perception. Hedonic, emotional and analytical responses.
- Lecture 3 (2 h): Analytical techniques for the identification of sensoactive molecules (I)
- Lecture 4 (2 h): Analytical techniques for the identification of sensoactive molecules (II)
- Lecture 5 (2 h): Multivariate analytical techniques and sensory response modelling
- Students assigned work presentations (2 h)
- Practical session 1 (4 x 35 h): Identification of key odorants in a food product
- Practical session 2 (3 h): Preparation and fractionation of extracts for the identification of sensoactive non-volatile compounds
- Practical session 3 (3 h): Application of napping and RATA techniques for the characterization of complex sensory profiles

4.4.Course planning and calendar

Further information concerning the timetable and lectures and work presentations concerning to dates and important events related to the subject are in details described in the Faculty of Veterinary Science website: (<http://veterinaria.unizar.es/>). This website is updated at the beginning of the academic course.

Course will be start with lectures while practical sessions will be introduce after the corresponding theoretical contents.

4.5.Bibliography and recommended resources

Recommended bibliography at: <https://biblioteca.unizar.es/>