

# COURSE SYLLABUS

**FDSC 4413/5413**

**Sensory Evaluation of Food**

**Fall 2017**

**Instructor:**

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Office hours: Open door policy (You will need to check with me in advance to make an appointment).

**Teaching Assistants**

Ms. Tonya Tokar  
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**Catalog Description:**

FDSC 4413 Sensory Evaluation of Food (FA)  
This course is designed to address principles, methods, and application of sensory and consumer sciences, with an emphasis of four aspects of “C”: “Concept,” “Creativity,” “Critical thinking skills,” and “Communication.”

Lecture (2 hours) + Laboratory exercise (3 hours) per week.

Co-requisite: FDSC 4413L (Lab) / FDSC 5413 (Lab).

Pre-requisite: PSYC 2013 or STAT 2013 or ISYS 2013 or AGST 4023 or STAT 2023.

**Course Objectives:** This course is designed for seniors and graduate students from food science, poultry science, animal science, human environmental sciences, biological engineering, and psychological science to learn principles, methods, and application of sensory and consumer sciences. At the end of the course, students are expected to be able to independently conduct sensory evaluation projects from brainstorming to project report.

**Text Book:** Meilgaard MC, Civille GV, Carr BT. 2015. Sensory Evaluation Techniques, 5<sup>th</sup> edition. Boca Raton, FL: CRC Press.

**Laboratory Book:** PA Packet #395 (Information Desk at the UARK Book Store)

**References:**

1. Lawless HT and Heymann H. 2010. Sensory Evaluation of Food: Principles and Practices, 2<sup>nd</sup> edition. New York, NY: Springer.
2. Moskowitz HR, Beckley JH, Resurreccion AVA. 2006. Sensory and Consumer Research in Food Product Design and Development, Ames, IO: Blackwell Publishing.

**Class Procedures:** Two 50-min lectures (MW, 12:55-1:45) and a 3-hour laboratory exercise (F, 12:55-3:55) per week. The laboratory exercise will be separated into two sessions: 12:55PM-2:15PM and 2:30PM-3:50PM when needed (for details, see “Lab Schedule”).

**Assignments:**

1. **Homework:** students will be assigned readings in the text or homework problems per week.
2. **Lab report:** students will be assigned laboratory exercise reports (for a detail, see “Lab Schedule” in a Laboratory Book).
3. **Individual project:** students will be asked to perform an individual project with one of the four special topics (see “Class Schedule”).
4. **Group project:** Throughout this class, students will be asked to conduct a group project associated with sensory and consumer sciences under supervisions of an instructor and three project leaders (for a detail, see “Class Schedule”).

\* All written assignments are to be submitted on paper.

**Evaluation Method:** All assignments (i.e., homework, lab report, individual project, and group project) and four exams will be expected to be of professional quality. No late submission will be accepted without prior approval from the instructor. Late assignments (only one day with advanced notice) will be penalized by deducting **50%** of the points.

The grade for this course will be determined as follows:

<u>Category</u>	<u>Score</u>
1 <sup>st</sup> Exam	100
2 <sup>nd</sup> Exam	100
3 <sup>rd</sup> Exam	100
Final Exam	200
Group Project	250
Individual Project	100
Lab Report (8 times x 10)	80
Homework (5 times x 10)	50
Class participation (Attendance)	20
<b><u>Total</u></b>	<b><u>1,000</u></b>

**Bonus**

Group Project: “Top 1” team	20
Group Project: “Top 2” team	10
Individual Project: “Top 1” / topic	10
Sensory Idol: “Top 1”	10
Sensory Idol: “Top 2”	5
Sensory Idol: “Top 3”	3

<u>Composite Score</u>	<u>Grade</u>
930-1000	A
900-929	A-
870-899	B+
830-869	B
800-829	B-
770-799	C+
730-769	C
700-729	C-
670-699	D+
630-669	D
600-629	D-
Below 600	F

**Graduate Students:**

Graduate students taking this course for graduate credit will be required to complete a manuscript (according to the format of Journal of Sensory Study) in their group project. In addition, a small teaching will be assigned to each graduate student in the class.

**Attendance:**

Attendance at the lectures and laboratory exercises is required. Absences should be justified and approved by the instructor before the lecture or laboratory exercise that you will miss. A valid documentation is recommended. **Per absence in the laboratory**

**exercise: -5 point** in the category of “Class participation”

**Students with Disability:** If you need an accommodation due to a disability, please make arrangements to discuss this with the instructor **in the first week of class.**

**Inclement Weather:** This class will follow the University Policy for closing due to inclement weather.

**Academic Honesty:** This course will follow University rules and regulations concerning academic honesty. They are contained in the undergraduate /graduate catalog: <http://provost.uark.edu/245.php>, and you are expected to be familiar with them.

### FAQ

Case	Action
<b>1. Unjustified absence in laboratory exercise</b> <ul style="list-style-type: none"> <li>• Valid documentation is recommended</li> <li>• Notice: email (hanseok@uark.edu) <b>12 hours before</b> the class</li> </ul>	<ul style="list-style-type: none"> <li>• <b>-5 points</b> in the category of “Class participation”</li> </ul>
<b>2. Late submission of homework and lab report</b> <ul style="list-style-type: none"> <li>• Valid documentation is recommended</li> <li>• Notice: email (hanseok@uark.edu) <b>24 hours before</b> the due date</li> <li>• Submission via email is not accepted</li> </ul>	<ul style="list-style-type: none"> <li>• No point</li> </ul>
<b>3. Late submission of Individual Project Report</b> <ul style="list-style-type: none"> <li>• The due date (from 2:00PM to 11:59PM, CST)</li> <li>• D+1 (from 12:00AM, CST)</li> <li>• D+2 (from 12:00AM, CST)</li> </ul>	<ul style="list-style-type: none"> <li>• 90% of your score</li> <li>• 50% of your score</li> <li>• No point</li> </ul>
<b>4. Late submission of Group Project Report</b> <ul style="list-style-type: none"> <li>• The due date (from 2:00PM to 11:59PM, CST)</li> <li>• D+1 (from 12:00AM, CST)</li> <li>• D+2 (from 12:00AM, CST)</li> </ul>	<ul style="list-style-type: none"> <li>• 90% of your score</li> <li>• 50% of your score</li> <li>• No point</li> </ul>
<b>5. Absence of Exam</b> <ul style="list-style-type: none"> <li>• <b>Valid documentation is required</b></li> <li>• Notice: email (hanseok@uark.edu) <b>48 hours before the exam</b></li> </ul>	<ul style="list-style-type: none"> <li>• Make-up test will be given when the absence was validated in advance.</li> </ul>
<b>6. Absence of Final Exam</b> <ul style="list-style-type: none"> <li>• <b>Valid documentation is required</b></li> <li>• Notice: email (hanseok@uark.edu) <b>48 hours before the exam</b></li> </ul>	<ul style="list-style-type: none"> <li>• Make-up test will be given when the absence was validated in advance.</li> </ul>
<b>7. Inadequate attendance</b> <ul style="list-style-type: none"> <li>• Consistent chatting during class</li> <li>• Use of electronic equipment during class</li> <li>• No cooperative behaviors towards an instructor, teaching assistants, and group members</li> </ul>	<ul style="list-style-type: none"> <li>• <b>-5 points</b> in the category of “Class Participation”</li> <li>• An appropriate administrative action will be given to the repetitive behaviors.</li> </ul>
<b>8. Plagiarism</b> <ul style="list-style-type: none"> <li>• Plagiarism in the assignments</li> </ul>	<ul style="list-style-type: none"> <li>• No point</li> </ul>