

# FDSC 540. SENSORY EVALUATION OF FOODS.

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Credits: 3

Offered by: Food Science&Agr.Chemistry (Faculty of Agric Environ Sci)

Terms offered: Fall 2025

[View offerings for Fall 2025 in Visual Schedule Builder.](#)

## Description

Principles and procedures for sensory evaluation of food products, applications of sensory tests, their strengths and weaknesses, factors affecting their responses, data analysis and interpretation of results. Analysis of sensory data in relation to the instrumental analyses will also be emphasized.

- Fall
- 3 lectures
- Prerequisite: FDSC 305 or NUTR 346, or permission of the instructor
- Offered in alternate years

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