



One Credit Course on
"18VAC57 SENSORY EVALUATION IN FOOD PRODUCT DEVELOPMENT"

23.08.2021 to 24.09.2021

(During evening hours limited to 1 ½ hrs in a day)

Course Details

Duration	: 30 Hours
Resource Persons	: Ms. K. Manonmani, Assistant Professor, Food Technology Ms.N. DhivyaBharathi, Assistant Professor, Food Technology
Course Fee	: Nil
Maximum Number of Participants	: Limited to 20

Evaluation Procedure

Maximum Marks	: 100 (Internal Assessment Only)
No. of Assessments	: 2 (Assessment Test I – 50 marks and Assessment Test II – 50 marks)
Passing Requirements	: Minimum 50 marks
Eligibility	: 2 nd and 3 rd B.Tech Food Technology & Chemical Engineering Students

Course Outcomes

After completing the course the student will be able to:

- Understand the basic concepts of sensory evaluation techniques
- Interpret the sensory data using different measurement scales
- Design of questionnaire for new products evaluation

Further queries Contact

Ms. K. Manonmani
Assistant Professor / Food Technology
Kongu Engineering College
Perundurai – 638 060
Ph.No. 8754150995

CDC-04A, Rev 0, 01.04.2021



KONGU ENGINEERING COLLEGE, PERUNDURAI, ERODE - 638 060

(AUTONOMOUS)

BOARD OF FOOD TECHNOLOGY



CERT No: 99-100-20714
ISO 9001:2015

Approval for Value Added Course (Two Credits) - (Consolidated)

Date: 13.08.2021

List of Value Added Course (One / Two credit) in the academic Year 2021-22 Odd Semester

Sl. No	Regulations	Course Name	Course code (for Repeated Course) / New Course	Name of the Coordinators (Max:2)	Experts details from Industry (if any)	Whether Expert(s) is/are Alumni/ Aluminae (yes/no)	Lecture Hours	Practical Hours	Total Hours	Specify Fee/Per Batch / Fee/ Per Student	Course Duration		Offered to (Year/Sem/ Branch of the student)
											From	To	
1	2018	Sensory Evaluation in Food Product Development	18VAC57	Ms. K. Manonmani Ms. N. Dhiya Bharathi	-	-	30	-	-	-	23.08.2021	23.09.2021	III Yr / V Sem / FT
	2020		New Course										II Yr / III Sem / FT
2	2020	Industrial Prospective and Innovation in Soybeans Processing	New Course	Dr. V. Sudhakar Mr. V. Arun Joshy	-	-	30	-	-	-	20.09.2021	29.10.2021	II Yr / III Sem / FT III Yr / V Sem / FT
	2018		New Course								16.08.2021	16.09.2021	III Yr / V Sem / FT IV Yr / VII Sem / FT

These courses shall be approved/ratified in the BOS meeting.

Signature
Faculty In-charge

Signature
15/08/2021
CCO/Academic

Signature
16.9.21
Principal

Encl

1. Minutes of Internal BOS for approval of the above courses
2. Details of each course mentioned above as per the given format.
3. Copy of the Syllabus of the courses

 KONGU ENGINEERING COLLEGE (Autonomous) PERUNDURAI - 638060 INTERNAL QUALITY ASSURANCE CELL Estd : 1984	KONGU ENGINEERING COLLEGE (Autonomous) PERUNDURAI - 638060 INTERNAL QUALITY ASSURANCE CELL		 CERT No. 99-100-20788 ISO 9001 : 2015
	Approval for Value Added Course (One / Two Credits)		

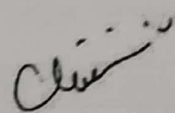
Academic Year: 2021-22 (ODD Semester)

DEPARTMENT OF FOOD TECHNOLOGY

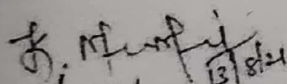
Date: 13.08.2021

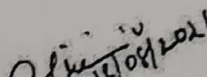
1.	Academic Year	:	2021-22	Semester : ODD			
2.	Course Title	:	Sensory Evaluation In Food Product Development	Credit(s): Two			
3.	Type of Course	:	Already Offered Course				
	• If "Already offered course",	:	Course Code: 18VAC57	Version:			
4.	Course Coordinator(s)	:	1.Ms. K. Manonmani, Assistant Professor 2.Ms.N. Dhivya Bharathi, Assistant Professor				
5.	Course offered by	:	Internal faculty				
6.	Name and designation of external resource persons	:	NA				
7.	Details about external organization	:	• If it is external experts, Please mention the name of the organization and experts details • Submit the details for choosing the external organization for offering the course • Submit the financial proposal from the external organization • No remuneration in any form to internal faculty				
8.	Course fee for external experts		Max. number of students/Batch		Course fee / student		
	NA		20		Nil		
9.	No. of days	Period		No. of hours		Venue/ Meet ID	
		From	To	Lecture	Practical		Total
	30	23.08.2021	23.09.2021	30	-	30 ✓	Online
10.	Pre-requisites for offering the course	:	Nil				
11.	Course offered to	:	Programme	Branch	Year/Semester		
			B.Tech	Food Technology	III/V		

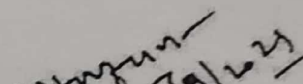
12.	Course Main Contents	Day 1	Sensory Evaluation – Definition and its role. Human Senses – Vision, Gustation, Olfaction
		Day 2	Touch, Audition and Multimodal perception
		Day 3	Factors affecting sensory measurement
		Day 4	Physiological perspective
		Day 5	Psychological perspective, Need for sensory data
		Day 6	Organizing a Sensory Evaluation Program, Requirements for sensory testing
		Day 7	Principles of Good Practice: Sensory Testing Environment, Test protocol considerations
		Day 8	Experimental Design, Panelist Considerations, Tabulation and Analysis
		Day 9	Measurement scales: Nominal scales, Ordinal scales
		Day 10	Interval scales, Ratio scales
		Day 11	Selected measurement scales – Hedonic scale, Face scale
		Day 12	Labeled affective magnitude scale, Just about right scale
		Day 13	Design of questionnaire
		Day 14	In vivo food flavor measurement – e – nose
		Day 15	E – tongue
		Day 16	Overall difference tests - triangle test
		Day 17	Duo-trio test - Same & different test - A' 'not A' test
		Day 18	Difference from control test - Attribute specific test - paired comparison
		Day 19	Alternative forced choice, ranking test
		Day 20	Similarity test - the power of the test
		Day 21	Descriptive and Affirmative Tests: Descriptive analysis tests
		Day 22	Consensus profiling
		Day 23	Flavor profiling
		Day 24	Texture profiling
		Day 25	Quantitative descriptive analysis - Spectrum method
		Day 26	Free choice Profiling
		Day 27	Flash profiling
		Day 28	Affective tests
		Day 29	focus groups - Preference tests
		Day 30	Acceptance tests
		Assignment / Project / Case Study/Others: (if any)	

13.	Course Outcomes	:	After completing the course the student will be able to:		
			• Understand the basic concepts of sensory evaluation techniques • Interpret the sensory data using different measurement scales • Design of questionnaire for new products evaluation		
14.	Course Assessment (Min. 2)	:	S. No.	Type	Max. Marks
			01.	Assessment I	50
			02.	Assessment II	50
				Total	100 Marks
15.	Verified that the content of this course is not offered to students partially/fully in regular curriculum of respective programme of the student. Certify that the course content, credits and grade are approved in the BOS meeting or approved by internal BOS members and will be ratified in the next BOS meeting				 (Signature of the HoD after verification)
16.	Any other details	:	-		

The above proposal may kindly be approved.


 13/8/21
 Course co-ordinator(s)


 14/08/2021
 HOD


 15/9/21
 Chief Coordinator/Academic

Encl:

1. Copy of the syllabus of the course
2. Financial proposal from the external organization (if any)

 KONGU ENGINEERING COLLEGE (AUTONOMOUS) PERUNDURAI - 638060 INTERNAL QUALITY ASSURANCE CELL	

TITLE OF THE COURSE: Sensory Evaluation for food product development

DATE: FROM 23.08.2021 TO 24.11.2021

FROM 23.08.2021 TO 24.11.2021			DATE / SIGN														
SL. NO.	ROLL NO	NAME OF THE PARTICIPANTS															
1	19FTR013	DHIVYA R	23.08	24.08	25.08	26.08	27.08	13.09	14.09	15.09	16.09	17.09	18.09	20.09	21.09	22.09	23.09
2	19FTR021	JAISRI E	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P
3	19FTR034	PAVITHRA V	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
4	19FTR036	PRIYADARSHINI K	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
5	19FTR045	SNOWLIN SORIS G	A	P	P	P	P	P	P	P	P	P	A	P	P	P	P
6	19FTR046	SUVETHA S	P	P	P	P	P	P	P	A	P	P	P	P	P	P	P
7	19FTR047	SWETHA R	P	P	A	P	A	P	A	P	P	P	P	P	P	P	P
8	19FTR052	VISHNU KEERTHI G	P	A	A	P	P	P	P	P	A	P	P	P	P	P	P
9	20FTR001	ADHARSH R	P	P	P	P	P	P	P	P	P	A	P	P	P	P	P
10	20FTR004	ARYA PRAKASH M	P	P	P	P	P	P	P	P	P	P	P	A	P	P	P
11	20FTR005	AVANTHIKA R	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P
12	20FTR010	GOBIGA K	P	P	P	P	P	P	P	P	P	P	A	P	P	P	P
13	20FTR012	JAYA KISHOR S	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
14	20FTR024	NAVEENKUMAR S	P	P	P	P	P	A	P	P	P	P	P	P	P	A	P
15	20FTR025	NITHIN. V. A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
16	20FTR027	PUSHPA THARSHINI A	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P
17	20FTR029	RATHI PREETHI S	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
18	20FTR044	VARSSHA J	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P
19	20FTR045	VENKETESHKUMAR A	P	P	P	P	P	P	P	P	P	P	P	P	A	P	P
20	20FTR046	VETRIVEL J	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P

SL. NO.	ROLL NO	NAME OF THE PARTICIPANTS	DATE / SIGN														
			27.09	28.09	29.09	30.09	01.10	04.10	05.10	09.10	13.11	16.11	17.11	18.11	22.11	23.11	24.11
1	19FTR013	DHIVYA R	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
2	19FTR021	JAISRI E	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
3	19FTR034	PAVITHRA V	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
4	19FTR036	PRIYADARSHINI K	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
5	19FTR045	SNOWLIN SORIS G	P	A	P	P	P	P	P	P	P	A	P	P	P	P	P
6	19FTR046	SUVETHA S	P	P	P	P	P	P	P	P	P	A	P	P	P	P	P
7	19FTR047	SWETHA R	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
8	19FTR052	VISHNU KEERTHI G	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
9	20FTR001	ADHARSH R	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
10	20FTR004	ARYA PRAKASH M	P	P	P	P	P	P	P	P	P	A	A	P	P	P	P
11	20FTR005	AVANTHIKA R	P	P	P	P	P	P	P	P	P	A	P	P	P	P	P
12	20FTR010	GOBIGA K	P	A	P	P	P	P	P	P	P	A	P	P	P	P	P
13	20FTR012	JAYA KISHOR S	P	P	P	P	P	P	P	P	P	A	P	P	P	P	P
14	20FTR024	NAVEENKUMAR S	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
15	20FTR025	NITHIN. V. A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
16	20FTR027	PUSHPA THARSHINI A	P	P	P	P	P	P	P	P	A	P	P	P	P	A	P
17	20FTR029	RATHI PREETHI S	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
18	20FTR044	VARSSHA J	P	P	P	P	P	P	P	P	P	A	P	P	P	P	P
19	20FTR045	VENKETESHKUMAR A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
20	20FTR046	VETRIVEL J	P	P	P	P	P	P	P	P	P	P	P	P	A	P	P

Signature

COURSE FACULTY

21/10/2022

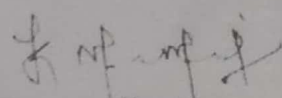
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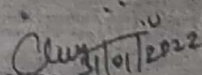
VALUE ADDED COURSE/ TWO CREDIT COURSE 2021-2022

18VAC57 SENSORY EVALUATION IN FOOD PRODUCT DEVELOPMENT

S.NO	ROLL NO	NAME	Attendance Percentage
1.	19FTR013	DHIVYA R	93.33
2.	19FTR021	JAISRI E	100
3.	19FTR034	PAVITHRA V	96.67
4.	19FTR036	PRIYADARSHINI K	96.67
5.	19FTR045	SNOWLIN SORIS G	86.67
6.	19FTR046	SUVETHA S	90
7.	19FTR047	SWETHA R	83.33
8.	19FTR052	VISHNU KEERTHI G	86.67
9.	20FTR001	ADHARSH R	96.67
10.	20FTR004	ARYA PRAKASH M	90
11.	20FTR005	AVANTHIKA R	90
12.	20FTR010	GOBIGA K	90
13.	20FTR012	JAYA KISHOR S	96.67
14.	20FTR024	NAVEENKUMAR S	93.33
15.	20FTR025	NITHIN. V. A	100
16.	20FTR027	PUSHPA THARSHINI A	90
17.	20FTR029	RATHI PREETHI S	100.00
18.	20FTR044	VARSSHA J	93.33
19.	20FTR045	VENKETESHKUMAR A	96.67
20.	20FTR046	VETRIVEL J	96.67


Course coordinators

K. Manonmani


HOD/FT

KONGU ENGINEERING COLLEGE, PERUNDURAI, ERODE-638 060

(Autonomous)

VALUE ADDED COURSE/TWO CREDIT COURSE 2021-2022

18VAC57 SENSORY EVALUATION IN FOOD PRODUCT DEVELOPMENT

S.NO	ROLL NO	NAME	ASSESSMENT - I		ASSESSMENT - II		FINAL MARK OUT OF 100
			MARKS OUT OF 50	TOTAL MARKS OUT OF 100	MARKS OUT OF 50	TOTAL MARKS OUT OF 100	
1.	19FTR013	DHIVYA R	29	58	39	78	68
2.	19FTR021	JAISRI E	30	60	43	86	73
3.	19FTR034	PAVITHRA V	24	48	38	76	62
4.	19FTR036	PRIYADARSHINI K	28	56	33	66	61
5.	19FTR045	SNOWLIN SORIS G	30	60	38	76	68
6.	19FTR046	SUVETHA S	40	80	43	86	83
7.	19FTR047	SWETHA R	28	56	38	76	66
8.	19FTR052	VISHNU KEERTHI G	33	66	40	80	73
9.	20FTR001	ADHARSH R	39	78	44	88	83
10.	20FTR004	ARYA PRAKASH M	41	82	38	76	79
11.	20FTR005	AVANTHIKA R	39	78	46	92	85
12.	20FTR010	GOBIGA K	36	72	44	88	80
13.	20FTR012	JAYA KISHOR S	44	88	43	86	87
14.	20FTR024	NAVELNKUMAR S	44	88	43	86	87
15.	20FTR025	NITHIN. V. A	45	90	39	78	84
16.	20FTR027	PUSHPA THARSHINI A	36	72	46	92	82
17.	20FTR029	RATHI PREETHI S	38	76	48	96	86
18.	20FTR044	VARSSHA J	43	86	46	92	89
19.	20FTR045	VENKATESHKUMAR A	41	82	44	88	85
20.	20FTR046	VETRIVEL J	40	80	41	82	81

K. Manonmani
Course coordinators
K. Manonmani
N. DhivyaBharathi

Chyoti
HOD/FT