



Jordan University of Science and Technology
Faculty of Agriculture
Nutrition & Food Technology Department

NF453 Food Product Development And Evaluation

Second Semester 2023-2024

Course Catalog

3 Credit Hours. Development of new food products, their characteristics and stages of production. Study the importance of sensory evaluation and its significances to the quality, preservation, packaging and marketing strategies of new products. Labeling cards and regulatory aspects in the development of food products

Teaching Method: On Campus

Text Book

Title	Sensory Evaluation of Food, Principles and Practices.
Author(s)	Lawless, H. T. and Heymann H
Edition	1st Edition
Short Name	Ref #1
Other Information	

Course References

Short name	Book name	Author(s)	Edition	Other Information
Ref #2	Developing New Food Products for a Changing Marketplace	Brody, Aaron L._ Lord, John B.	1st Edition	
Ref #3	Sensory Panel Management A Practical Handbook for Recruitment, Training and Performance	Rogers	1st Edition	
Ref #4	. Laboratory Exercises for Sensory Evaluation	Lawless Harry T	1st Edition	

Instructor

Name	Mrs. Israa Keelani
Office Location	-

Office Hours	Sun : 09:00 - 11:00 Mon : 10:00 - 12:00 Tue : 11:30 - 12:30 Wed : 10:00 - 11:00
Email	iakeelani@just.edu.jo

Class Schedule & Room
Section 1: Lecture Time: Sun, Tue : 13:30 - 14:30 Room: C5021

Prerequisites		
Line Number	Course Name	Prerequisite Type
633710	NF371 Food Chemistry And Analysis	Prerequisite / Study
633750	NF375 Food Technology	Prerequisite / Study

Tentative List of Topics Covered		
Weeks	Topic	References
Week 1	Introduction to sensory evaluation	From Ref #1 , From Ref #2 , From Ref #3 , From Ref #4
Weeks 2, 3	physiological aspects of sensory evaluation	From Ref #1 , From Ref #2 , From Ref #3 , From Ref #4
Weeks 3, 4	Sensory characteristics of food products, panelists, and conditions of ideal sensory evaluation environment	From Ref #1 , From Ref #2 , From Ref #3 , From Ref #4

Weeks 5, 6	Design and requirements of sensory evaluation	From Ref #1 , From Ref #2 , From Ref #3 , From Ref #4
Weeks 7, 8	Methods for Sensory Evaluation	From Ref #1 , From Ref #2 , From Ref #3 , From Ref #4
Week 8	Statistics in Sensory Evaluation	From Ref #1 , From Ref #2 , From Ref #3 , From Ref #4
Week 9	Introduction to food product development	From Ref #1 , From Ref #2 , From Ref #3 , From Ref #4
Week 10	Basics and stages of development of new food products	From Ref #1 , From Ref #2 , From Ref #3 , From Ref #4
Weeks 11, 12	Role of improving processing, packaging and marketing strategy in products development	From Ref #1 , From Ref #2 , From Ref #3 , From Ref #4

Weeks 13, 14	Patents, trademarks, labels, and regulatory issues in products development	From Ref #1, From Ref #2, From Ref #3, From Ref #4
--------------	--	---

Mapping of Course Outcomes to Program Outcomes	Course Outcome Weight (Out of 100%)	Assessment method
Have knowledge about sensory analysis in general and about different methods and know when to use them [1SLO1, 1SLO3]	10%	
Be able to plan, organize and carry out the most common sensory tests and have the skill to arrange, interpret and report sensory data [1SLO2]	15%	
Be acquainted with setting design and its effect on sensory evaluation judges [1SLO2, 1SLO3, 1SLO4]	10%	
Be acquainted with panel recruitment, selection and training. [1SLO2, 1SLO3, 1SLO4]	10%	
Have knowledge about sample preparation. [1SLO1]	5%	
Have an understanding of the human perception processes [1SLO1, 1SLO2]	10%	
Have knowledge of human senses anatomy and physiology. Be able to interpret and critically review scientific articles. [1SLO1]	15%	
Understand the process of product development. [1SLO1, 1SLO2, 1SLO4]	15%	
Be able to plan, organize and carry out product development projects. [1SLO2, 1SLO3, 1SLO4]	5%	
Have knowledge of what kind of tools for project planning there are on the market. Be acquainted with what type of quality system can be used. [1SLO1, 1SLO4]	5%	

Relationship to Program Student Outcomes (Out of 100%)				
SLO1	SLO2	SLO3	SLO4	SLO5
37.5	33.33	13.33	15.83	

Policy	
Attendance	Consistent with Jordan University of Science and Technology guidelines, students absent from regularly scheduled examinations because of authorized University activities will have the opportunity to take them at an alternate time. No make-up exams will be given for unexcused absences.
Withdraw	Consistent with Jordan University of Science and Technology guidelines

Date Printed: 2024-03-24