

CUSC-320 : Flavor Science and Perception

The physiology and function of the five senses, flavor chemistry, and flavor perception will be studied in this course. Students will be introduced to the field of sensory evaluation, and explore the fundamentals of objective sensory testing. Lab sections emphasize the multi-modality of flavor, the individuality of flavor perception, the effects of context on consumer behavior, and methods for designing sensory tests. The role of sensory evaluation and consumer behavior techniques to help guide the product development process will also be emphasized.

Credits 3

Prerequisites

Culinary Science: Principles and Applications (CUSC-200) and Science Fundamentals (MTSC-115).

Prerequisite or Corequisite

College Algebra ([MTSC-110](#)) or Calculus I ([MTSC-205](#)).