

DOKTORSKÝ STUDIJNÍ PROGRAM/*DOCTORAL STUDY PROGRAM*

VYPSÁNÍ TÉMATU/*LISTING OF TOPIC*

Studijní program/*Study Program*: **Nutrition and Food**

Studijní obor/*Branch of Study*: **program without field**

Katedra/*Department of*: **Microbiology, Nutrition and Dietetics**

Školitel, email/*Supervisor, email*: **prof. Ing. Lenka Kouřimská, Ph.D.**

kourimska@af.czu.cz

Konzultant/*Co-supervisor*: **Ing. Sarvenaz Khalili Tilami, Ph.D.**

khalili_tilami@af.czu.cz

Forma studia/*Form of Study*: **Full_time**

Typ tématu/*Type of Theme*: Disposable

Téma/Topic: Rapid sensory techniques for food quality evaluation

Hypotézy/Hypotheses: Rapid sensory techniques provide comparable results as standardized classical methods and are applicable to a wide range of different food matrices.

Anotace/Summary: Rapid sensory methods (such as projective mapping, CATA or sorting task) are increasingly used in food evaluation due to their simplicity and time-saving nature. The study will focus on the use of Compusense software for sensory evaluation of food, the creation of new forms and procedures for evaluation and comparison of modern rapid sensory techniques with ISO methods. The evaluation will be performed, for example, on samples produced in the new technology pavilion.

Zdroje financování práce/*Funding Sources*: The activity will be financed from the Institutional Support of the Department and from the METROFOOD-CZ research infrastructure.

V/*In* Prague

dne/*Date*: 21.01.2022

Podpis/*Signature*: