

INTENSIVE PROGRAMME – WORKSHOPS FOR STUDENTS
Developed within the Strategic Partnership project

Number of the project	2016-1-PL01-KA203-026652
Title/name of the project	Innovative Education towards Sustainable Food Systems
Title of the workshop	Quality assessment with cheese tasting from different farms
Lecturer (University)	Prof. Dr. Angelika Ploeger, Kassel University, Germany
The aim of the workshop	<p>To explain more about:</p> <p>How cheese is made on farms and different qualities</p> <ol style="list-style-type: none"> 1- The principals of sensory sciece as a tool for quality assessment. 2- To introduce a computer program for sensory science to help with the experimental design and statistic 3- The importance of our senses for consumer behaviour/purchase 4- Testing typical Polish cheese (from farms we visited) and describe their propertise (simple descriptive method /profiling; preference test)
Description (schedule)	<p>Sensory Evaluation of Polish Chees</p> <p>Number of participants: 34 participants, untrained panel.</p> <p>Type of cheese: Poland cheese from different Polish farms (made from cow and sheep milk or a mixture of both).</p> <p>Each sample weighted 30 g.</p> <p>The cheese samples were collected from different farms as following:</p> <p>Case B: Sample 720 organic farm Bobak: cheese from cow milk, half hard type.</p> <p>Case C: Sample 260 organic and regional farm Zubek: typical sheep cheese “real” Oscypek.</p> <p>Case D: Sample 342 conventional farm Zych: cow - sheep mountain cheese. Regular “Oscypek”.</p> <p>Case E: Sample 967 regional farm Jasionek: small sheep cheese type ‘Redykołka’.</p> <p>Case A was a cheese from Germany brought as a standard</p>
Time needed to carry out the workshop	4h
Materials & tools necessary to carry out the workshop	<ul style="list-style-type: none"> -Cheese - Plates - forks - Water - Napkins - Unsalted bread- - Evaluation sheets

	<ul style="list-style-type: none"> - Pencils - Laptops
Target group (background, study level)	<p>Master students.</p> <p>All students with a background of agricultural or food sciences.</p>
Prerequisites	Theoretical background of cheese making, non in sensory sciences
Suggested size of students' working groups	6 working groups
Effects / learning outcomes (knowledge, skills and social competences)	The students acquired more information and better insight about sensory science (principles which tests can be chosen to answer which question) and the importance of our senses. In addition, they were trained for three hours on how to use the senses to differentiate between different samples of cheese.
If applicable, background literature	Different ISO- norms for sensory science and books named in the brochure
Additional comments	This workshop was very fruitful and related to the main goals of SUSPLUS summer course in respect to regional products and social topics such as regional development.