

Faculty of Higher Education

Subject Code	GAS606
Subject Name	Sensory Education
Credit points	6
Study Level	Year 2
Delivery mode	On campus
Location	Melbourne
Prerequisites	None

Subject Coordinator
Lilly Cleary
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Subject Overview	<p>Sensory Education introduces students to the importance senses play in determining consumption choices, as well as their catalysing influence on perceptions of quality, constructions of identity and the laying down of memory and emotional expression. While the subject focuses on the five common senses, it also considers the relationships between the senses and emotion as they play out and are utilised in settings such as retail spaces, restaurants, food events and accommodation. Drawing on historical, philosophical, scientific and gastronomic perspectives, the subject aims to make sense of the literature through weekly practical exercises, which allow students to experience each actual sense, and develop a vocabulary for and put into practice what they have learned from these experiences. As such, the educative aspect of the subject is as much about recognising and sharing reactions and feelings, both pleasurable and dissonant, as cognitive learning. This experiential approach will both scaffold students' learning throughout the course and open the way for students to consider using sensorial approaches as a research methods in ethnography.</p>
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Learning Outcomes	Apply an understanding of the physiological functions of the senses to the evaluation of sensory experiences
	Explain the relationship between the senses and notions of quality, identity and memory
	Develop and competently use a vocabulary of the senses
	Discuss the historical and scientific understandings of the senses
	Discuss and utilise the senses as a research method
	Apply a range of disciplinary perspectives to the analysis of sensory data

Assessments	Details	Weighting
	Practical, sensory evaluation exercises	30%
	Report and presentation	30%
	Essay	40%

Graduate Attributes addressed in this subject	Preparedness
	Ethical and social understanding
	Systematic and coherent body of knowledge
	Cognitive skills to analyse and critique knowledge
	Scholarly skills
	Communication skills