

Subject Details	Subject Title, code and credit hours	PSYC 337, Sensation and Perception, 3KU (6AKTS)	
	Department	Psychology	
	Program (bachelor's and master's degree)	Bachelor's degree	
	Associated Term	Fall, 2024	
	Instructor	Aytaj Nuruzada	
	E-mail:	<a href="mailto:Aytaj.nuruzada@gmail.com">Aytaj.nuruzada@gmail.com</a>	
	Phone	+994102120864	
	Lecture room/Schedule	Nefchilar campus	
	Consultations	Tuesday and Thursday 17:00-18:00 at the university by appointment or online (around 10-15 minutes).	
Teaching language	English		
Subject type (mandatory/elective)	Mandatory		
Readings	<ul style="list-style-type: none"> <li>• Goldstein, E.B. &amp; Cacciamani, L. (2022). <i>Sensation and Perception</i>. 11th edition.</li> <li>• Wolfe, M. J. et al. (2020). <i>Sensation &amp; Perception</i>. 6th edition.</li> <li>• Kranowitz, C.S. (2022). <i>The Out of Sync Child</i>. 3rd edition.</li> </ul>		
Teaching methods	Lecture	Core content delivery	
	Group discussions	Engaging in critical discussions to deepen understanding	
	Activities	Hands-on activities to apply theoretical knowledge	
	Case Studies	Analyzing real-world scenarios through a social psychological perspective	
	Other		
Assessment and Grading	Components	Deadlines	Percentage (%)
	Midterm exam	8th week	30
	Quiz	November	5
	Being active member of learning community	During the semester	5
	Attendance	During the semester	5
	Individual Presentation	During the semester	5
	Group Presentation	December	10
	Final exam	January	40
Course outline	Our interactions with the environment are initially possible due to sensation and perception. How we sense and perceive the world is a complex process that involves our senses and our brain. Our ability to perceive the world around us has evolved over millions of years to become very sensitive. This course will explore how our sensory systems work and why, focusing on the major senses of vision, hearing, touch, smell, and taste, the psychological essence of sensation and perception, and its role in human life.		
Course objectives	<ul style="list-style-type: none"> <li>• To form scientific ideas about the biological and psychological study of the senses;</li> <li>• To acquaint students with basic computational and neural mechanisms that underlie sensation and perception;</li> <li>• Developing the ability to differentiate abnormalities in sensation and perception.</li> </ul>		

Learning Outcomes	<ul style="list-style-type: none"> <li>Define and explain the key concepts in sensation and perception, such as absolute threshold, difference threshold, sensory adaptation, top-down and bottom-up processing, and perceptual illusions.</li> <li>Describe the structure and function of the major sensory systems (e.g., visual, auditory, tactile, gustatory, and olfactory systems) and their role in processing environmental stimuli.</li> <li>Analyze sensory mechanisms and explore perceptual processes.</li> <li>Apply principles of sensation and perception to real-world scenarios, such as understanding visual illusions, perceptual constancies, and the impact of sensory deficits.</li> </ul>	
Marking Criteria	<p>Being active member of learning community - Contributing to class discussions, sharing insights, and integrating comments during lecture time. Actively participating in group work and discussions. Engage in activities. Compete in online quizzes.</p> <p>Individual Presentation – Each student will give a brief presentation on a topic from the course syllabus individually. It should cover the literature. Students will be chosen each week by the instructor.</p> <p>Group Presentation – Working on a creative project chosen by the students and presenting the project in class. The project and presentation should be more than a summary of the literature. Projects can be demonstrations, engaging activities in class, experiments in class, or research. Group members will receive the same grade for their collaborative work and an additional individual grade for their part in the project.</p>	
Rules (educational policy and behavior)	<p>Attendance: Regular attendance is important. If the student cannot attend due to valid reasons, the faculty dean should be informed. It is expected students attend the class prepared and actively participate during class discussions.</p> <p>Device use: All electronic devices must be on silent. Activities like texting, using social media, and taking photos and videos are not permitted in the classroom.</p> <p>Respect and Courtesy: Maintain a respectful atmosphere. Unethical discussion and behavior of students in the classroom is strictly prohibited.</p> <p>Academic Ethics: Cheating or any other academic dishonesty including plagiarism will result in a serious consequence, including, but not limited to, getting zero (0) points on the given quiz, exam, or paper.</p>	
Week	Topics	Reference
1.	Introduction to Sensation and Perception. Psychophysics and methods of measurement.	Wolfe et. al., Ch1, Pgs 3-30.
2.	The Visual System. Physiology of the Eye.	Wolfe et. al., Ch 2, Pgs 33-50. Goldstein & Cacciaman, Ch. 3, pgs 40-60.
3.	Basic Visual Processes. Pattern and Color Vision. Perceiving color.	Wolfe et. al., Ch 5, Pgs 131-150.
4.	Perceiving objects and scenes. The problems of perceiving and recognizing objects.	Goldstein & Cacciaman, Ch. 5, pgs 89-114.
5.	Visual Attention. Benefits of Attention. Physiology of Attention. Spatial Neglect and Extinction	Goldstein & Cacciaman, Ch. 6, pgs 123-144.
6.	Perceiving motion, depth, and size. Illusions of depth and size.	Wolfe et. al., Ch 8, pgs 249-270. Goldstein & Cacciaman, Ch. 10, pgs 229-255.
7.	Hearing. Physical and perceptual aspects of the sound. Hearing the environment.	Wolfe et. al., Ch 9, pgs 273-300.
8.	Midterm exam	

9.	Perceiving Music. Perceiving Speech. Speech Perception and the Brain. Vestibular Sensation.	Goldstein & Cacciaman, Ch. 13, pgs 311-330. Ch 14, pgs 342-352. Kandel et. al., Ch. 4, pgs 629-650.
10.	Touch. Perceiving Vibration and Texture. Social Touch.	Goldstein & Cacciaman, Ch. 15, pgs 358-384.
11.	Olfaction. From Chemicals to Smell. Representing Odors in Cortex.	Goldstein & Cacciaman, Ch. 16, pgs 390-407.
12.	Taste. Anatomy and Physiology of Gustatory System. The perception of Flavor.	Wolfe et. al., Ch 15, pgs 495-520 Goldstein & Cacciaman, Ch. 16, pgs 408-414.
13.	Issues with Sensory Processing. Recognizing Sensory Processing Differences. Theories on Perception.	Kranowitz, Ch4, pgs 86-120.
14.	Project Presentations.	
15.	Project Presentations.	
16.	Final exam	