



Minutes of the Education WG workshop

09 May 2016

(by Catherine Dacremont, coordinator)



Workshop attendees

Mia Prim, Gothenburg Univ., Sweden

Barbara Siegmund, Graz Univ. of Technology, Austria

Annette Bongartz, Univ Applied Studies Zurich, Switzerland

Emily Crofton, Sensory Food Network, Ireland

Amalia Scannell, Univ College Dublin

Carole Sester, ISIPCA, France

Julien Delarue, AgroParisTech, France

Agnès Giboreau, IPBR, France

Sara Spinelli, Univ. Florence, Italie

Joanne Hort, ISFT, UK

Carolina Chaya, Technial Univ. Madrid, Spain

Paula Varela, NOFIMA, Norway

Betina Piqueras-Fiszman, The Netherland

Piter Punter, OPP, The Netherland

CURRENT SCOPE

- **Gathering information on Sensory training across Europe**
Creation of an archive of sensory science university courses updated each year and published on the E3S website

- **Promoting students / teachers mobility**
 - Listing agreements, program exchanges and mobility scholarships
 - Success story telling of students who had an international mobility
 - Disseminate internships (and job) offers

- **Increasing awareness of the career as sensory analysts**



Agenda

- 1 – Sensory training across Europe**
- 2 – Focus on the Netherland sensory programs**
- 3 – Promoting students / teachers mobility**
- 4 – Increasing awareness of the career as sensory analysts**
- 5 – Next steps**

1 - Sensory training – 2015 agenda

→ **Updating the list for academic year 2015-2016**

→ **Action 1.1: identify national corresponding persons**

National representatives:

Austria	Barbara Siegmund (barbara.siegmund@tugraz.at)
Denmark	Bodil Helene Allesen-Holm (bhah@food.ku.dk)
Finland	Oskar Laaksonen (oskar.laaksonen@utu.fi)
France	Carole Sester (carole.sester@isipca.fr)
Germany	Jörg Meier (jmeier@hs-nb.de)
Italy	Luisa Torri (l.torri@unisg.it)
Ireland	Emily Crofton (Emily.Crofton@teagasc.ie)
Norway	Paula Varela (paula.varela.tomasco@nofima.no)
Spain	Amparo Salvador (Amparo.Salvador@uclm.es)
Sweden	Mia Prim (mia.prim@gu.se)
Switzerland	Jeannette Nuessli Guth (jnuessli@ethz.ch)
The Netherland	Betina Piqueras Fiszman (betina.piquerasfiszman@wur.nl)
United Kingdom	Joanne Hort (Joanne.Hort@nottingham.ac.uk)



1 - Sensory training – 2015 agenda

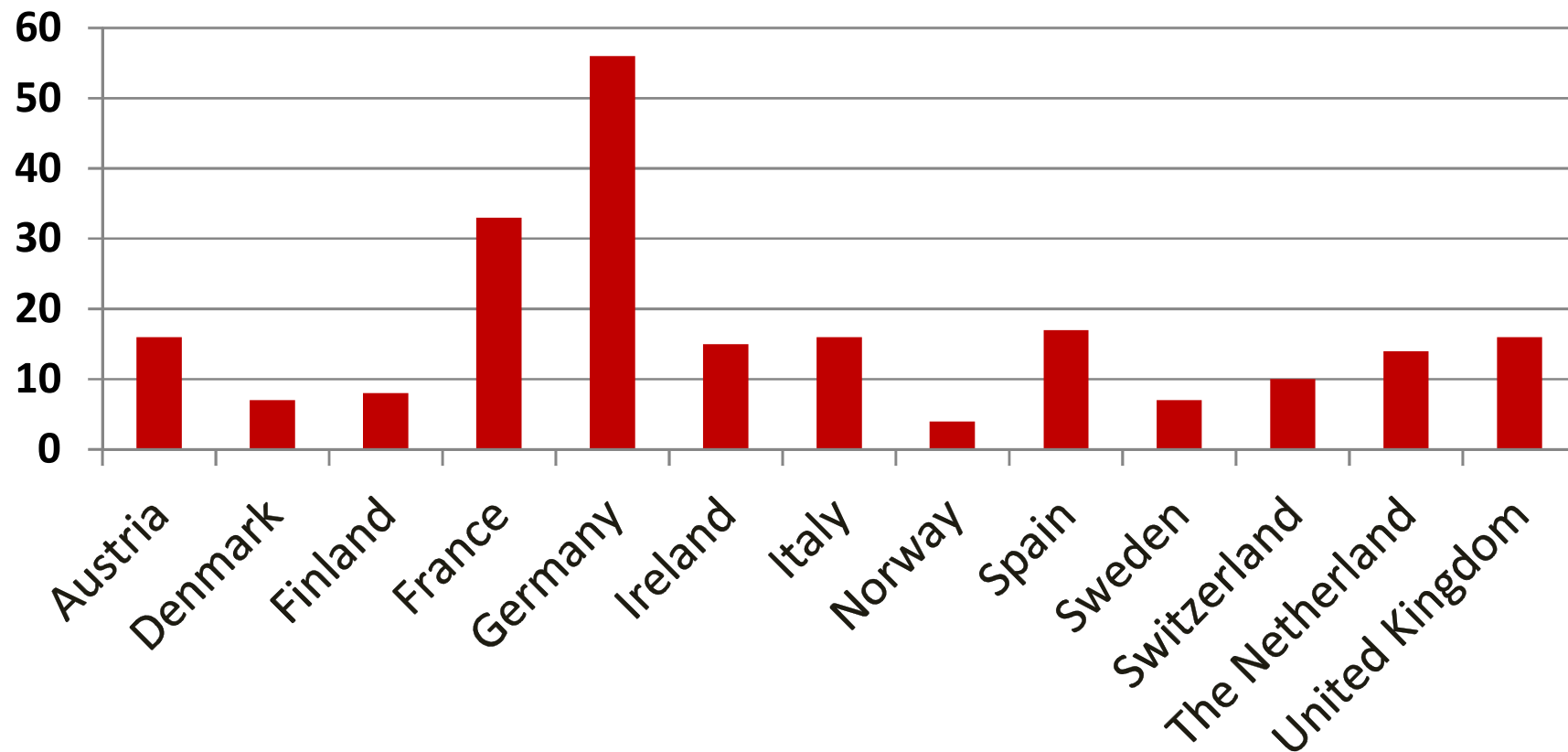
→ Updating the list for academic year 2015-2016

→ Action 1.2: Collating info

216 course / program records !

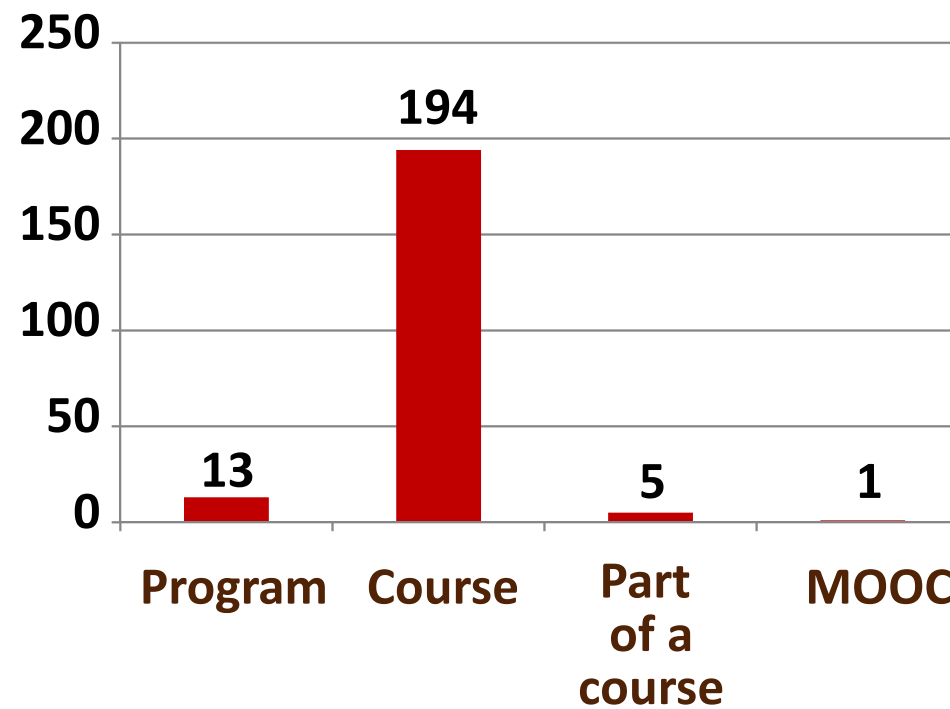
1 - Sensory training - List

Number of records by Country



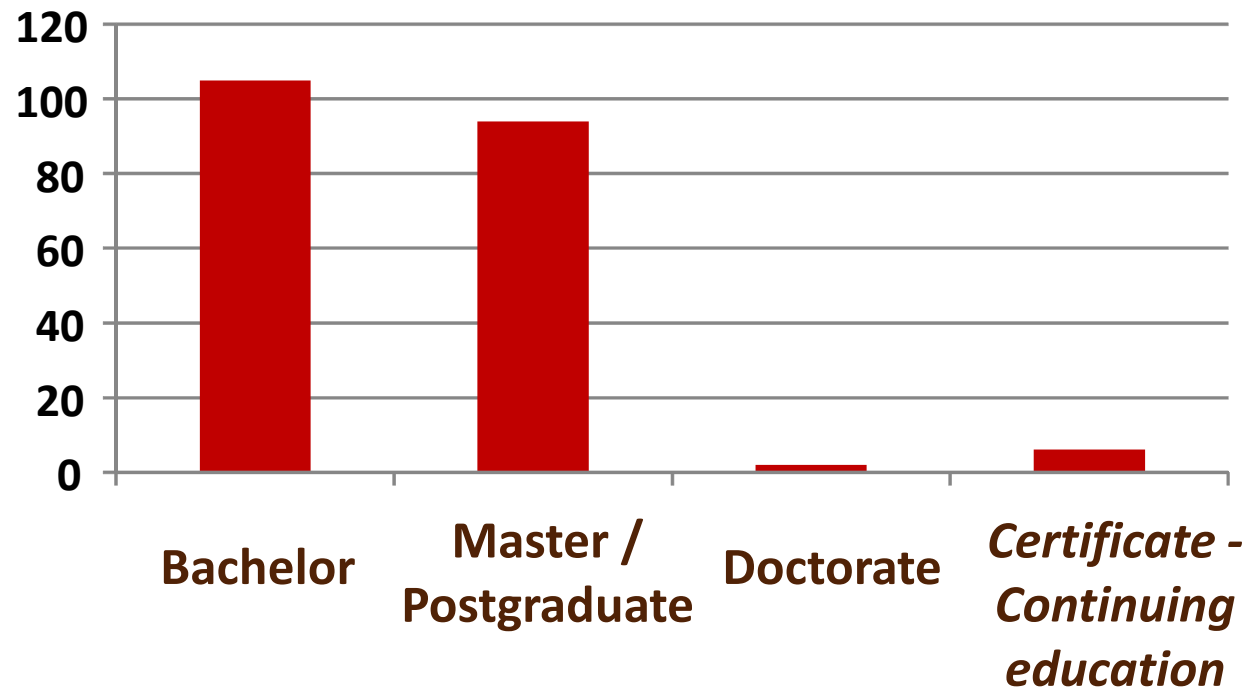
1 - Sensory training - List

Kind of training



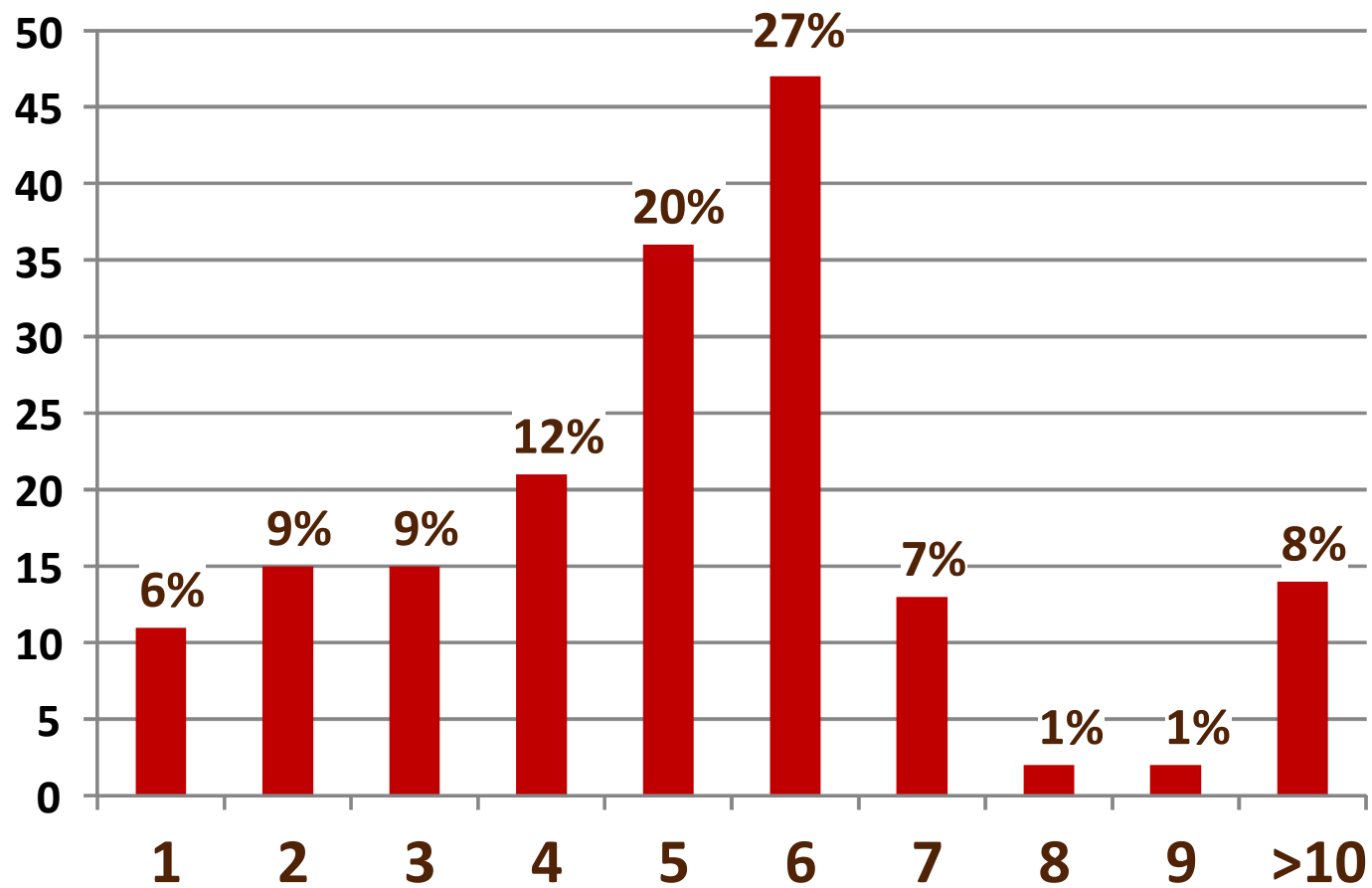
1 - Sensory training - List

Level of training



1 - Sensory training - List

Nuber of ECTS - Courses





1 - Sensory training – 2015 agenda

→ Updating the list for academic year 2015-2016

→ Action 1.3: updating the courses list on Education WG page
+ dynamic list

E3S website

Country	University	Education level (Bachelor, Master, Doctorate)	Course/ Program	Part of program	Title	Credits / number of hours	Teaching language	Contact person	website	2016- 2017 status
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The list can be sorted by ...

Search for keywords

Create a pdf file that can be downloaded

1 - Sensory training – **Agenda 2016**

- 1. Updating the sensory training list (2016-2017) in july 2016

- 2. Dada homogenization
 - Language: everything in **English**
 - **No minimal** ECTS (or hour number)
 - Try to translate hours into ECTS (see with contact person)
 - Recorded Courses should **focus on sensory evaluation** (including perception, consumer studies); *But not courses related to another topic with some sensory evaluation included*

- 3. Create a separated list for Certificates / Continuous education with links and invitations for interactive lectures



2 –Sensory training in The Netherland

Betina Piqueras-Fiszman

Sensory Science programmes in NL

Education workgroup meeting

9th May, Betina Piqueras-Fiszman



Sensory Science programmes in NL

- Two main institutions
 - MOA Sensorisch Onderzoek vakgroep (*Sensory Research Workgroup*)
 - Wageningen University

Summary table

Uni	Education level	Course/program	Part of program	Title	Credits/ hours	Teaching language	Contact person	2016-2017
WU	Bachelor	Course	Health and Nutrition	Nutrition and Health: Macronutrients, Energy and Health	6	Dutch	Sander Kersten	Not open
WU	Bachelor	Course	Health and Nutrition	Nutrition Behaviour	6	Dutch	Kees de Graaf	Not open
WU	Bachelor	Course	Health and Nutrition	Nutritional Assessment of Foods	6	Dutch	Karin Borgonjen	Not open
WU	Bachelor	Course	Health and Nutrition	Food and Health: Practice and Theory	6	English	Monica Mars	open
WU	Bachelor	Course	Health and Nutrition	Nutritional Neurosciences	6	English	Paul Smeets	open
WU	Bachelor and Master	Course	Spec. Sensory Science	Principles of Sensory Science	6	English	Sanne Boesveldt	open
WU	Master	Course	Spec. Sensory Science	Instrumental Sensory Science	6	English	Markus Stieger	open
WU	Master	Course	Spec. Sensory Science	Advanced Sensory Methods and Sensometrics	6	English	Betina Piqueras-Fizman	open
WU	Master	Course	Spec. Sensory Science	Integrated Sensory Science	6	English	Betina Piqueras-Fizman	open
WU	Master	Course	Spec. Sensory Science	Psychobiology of Food Choice and Eating Behaviour	6	English	Gerry Jager	open
WU	Master	Course	Spec. Sensory Science	Sensory Perception and Consumer Preference	6	English	Hans van Trijp	open
WU	Doctorate	Course	Stand alone	Sensory Perception and Food Preference	32 hr	English	Kees de Graaf	open
MOA	Anyone (not University-related)	Course	Stand alone	Cursus Sensorisch onderzoek- B [Sensory Research]	48 hr	Dutch	Wim Vaessen & Joep Brinkman	open

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MSc Sensory Science Specialisation



MSc Sensory Science Specialisation

Course		Ects	CS/RO	Phase	Period	
HNE-30506	Principles of Sensory Science	6.00	CS	M1	1AF	}
MCB-32806	Advanced Sensory Methods and Sensometrics	6.00	CS	M1	2MO	
HNE-30606	Instrumental Sensory Science	6.00	CS	M1	3WD	
MCB-33306	Integrated Sensory Science	6.00	CS	M1	4WD	
MAT-20306	Advanced Statistics	6.00	RO0	M1	1MO	}
FQD-31806	Product Properties and Consumer Wishes	6.00	RO1	M1	2AF	}
MCB-30806	Sensory Perception and Consumer Preference	6.00	RO1	M1	5AF	}
HNE-30306	Psychobiology of Food Choice and Eating Behaviour	6.00	RO1	M1	5MO	}
FQD-80436	MSc Thesis Food Quality and Design	36.00	RO2	M2	1,2,3,4,5,6	
HNE-83836	MSc Thesis Sensory Science and Eating Behaviour	36.00	RO2	M2	1,2,3,4,5,6	

Compulsory for the specialization

➤ Food

General Techn. Nutrition
Additional FT

Additional

FT & MME
Additional HN

N= 20-30. International: 50% Dutch + Americans, Danish, French, Greek, German, Chinese...

Thank you!

Betina Piqueras-
Fizman

Marketing and
Consumer Behaviour
Group

Wageningen
University

Betina.piquerasfizman@wur.nl



3 – Students/Staff mobility – 2015 agenda

Promoting mobility

→ **1 Add this additional scope on the website**

→ **2 Collate information concerning signed agreements**

Difficulties in collating information / heterogeneous situations according to institutions; Generates huge amount of data - useful?

► We will not list such info, rather inform potential students looking for a mobility to check with the contact person on the course list

→ **3 collate information concerning mobility scholarships**

→ **4 Success story telling of students who had international mobility**

→ **5 Disseminate internships (and job) offers**

Works well on the website

3 – Students/Staff mobility – 2016 agenda

- **1. Add “Promoting mobility” as a scope on the EWG on its webpage**
- **2. On the course list: Add info for international students**
- **3. Collate information concerning mobility scholarships**
Everybody can contribute
- **4. Success story telling of students who had an international mobility** → See the Student WG
- **5. Disseminate internships (and job) offers**
→ To be continued

3 – Students/Staff mobility

Spain

university	Partner	Pgm	Contact person	Level	Website
UCLM-University of Castilla La Mancha (E CIUDAR 01)	Univ degli Studi di Milano (Italia) (I MILANO 01) Universita di Bologna (Italia) (I BOLOGNA 01) Universita di Parma (Italia) (I PARMA 01) Aristotle University of Thessaloniki (G THESSAL 01)	Erasmus +	Giuseppe Fregapane giuseppe.fregapane@uclm.es	bachelor /master	http://www.internacional.uclm.es/
UPV EHU -University of the Basque Country -Faculty of Farmacy (E BILBAO 01)	Université de Bretagne Occidentale (F BREST 01) Institut Polytechnique de Bordeaux (F BORDEAU 54) Université Des Sciences et Technologies de Lille-Ecole Polytechnique Univeritaire de Lille (F LILLE 01) Agricultural University of Athens (G ATHINE 03) Aristotle University of Thessaloniki (G THESSAL 01) Universtita degli Studi Di Firenze (I FIRENZE 01) Universtita degli Studi Di Perugia (I PERUGIA 01) Instituto Politécnico de Castelo Branco (P CASTELO 01)	Erasmus +		bachelor /master	http://www.ehu.es/en/web/nazioarteko-harremanak/en-international-relations
UCA-Universidad de Cadiz	Univ. Bordeaux Segalen (Francia) Univ degli Studi di Milano (Italia) Univ. Bologna (Italia) Univ. Napoli (Italia) Univ. Biesbaden Hochschule RheinMain (Alemania) Univ. Juan Agustín Maza. Mendoza (Argentina)	Erasmus +		bachelor /master	

3 – Students/Staff mobility

The Netherland

Domains...

Code	Partner	Country	ALL	life sciences Agriculture	BBC & BEB/MME Management, Economics and Consumer Studies
A INNSBRU01	University of Innsbruck - Institute of Meteorology and Geophysics	Austria			
A INNSBRUG23	fhg- Zentrum für Gesundheitsberufe Tirol GmbH - Only possible for BSc students choosing MSc courses or thesis projects!	Austria			
A GRAZ01	Karl-Franzens-Universität Graz (University of Graz)	Austria			
A SPITTAL01	Fachhochschule Technikum Kärnten - Only possible for BSc students choosing	Austria			
A WIEN02	Technische Universität Wien	Austria			
A WIEN03	Universität für Bodenkultur Wien (Boku). MSc courses are available for BSc students, provided you meet the requirements. BSc courses are in German!	Austria		X	
B DIEPENB01 + B DIEP	Universiteit Hasselt	Belgium			
B GENT01	Universiteit Gent - Vakgroep algemene economie	Belgium			X
B GENT01	Universiteit Gent - faculteit bio-ingenieurswetenschappen	Belgium			X
B GENT01	Ghent University, Faculty of Political and Social Sciences	Belgium			X
B LEUVEN01	Katholieke Universiteit Leuven	Belgium			

209 records; 34 countries (19 UE)



4 – promoting careers – 2015 agenda

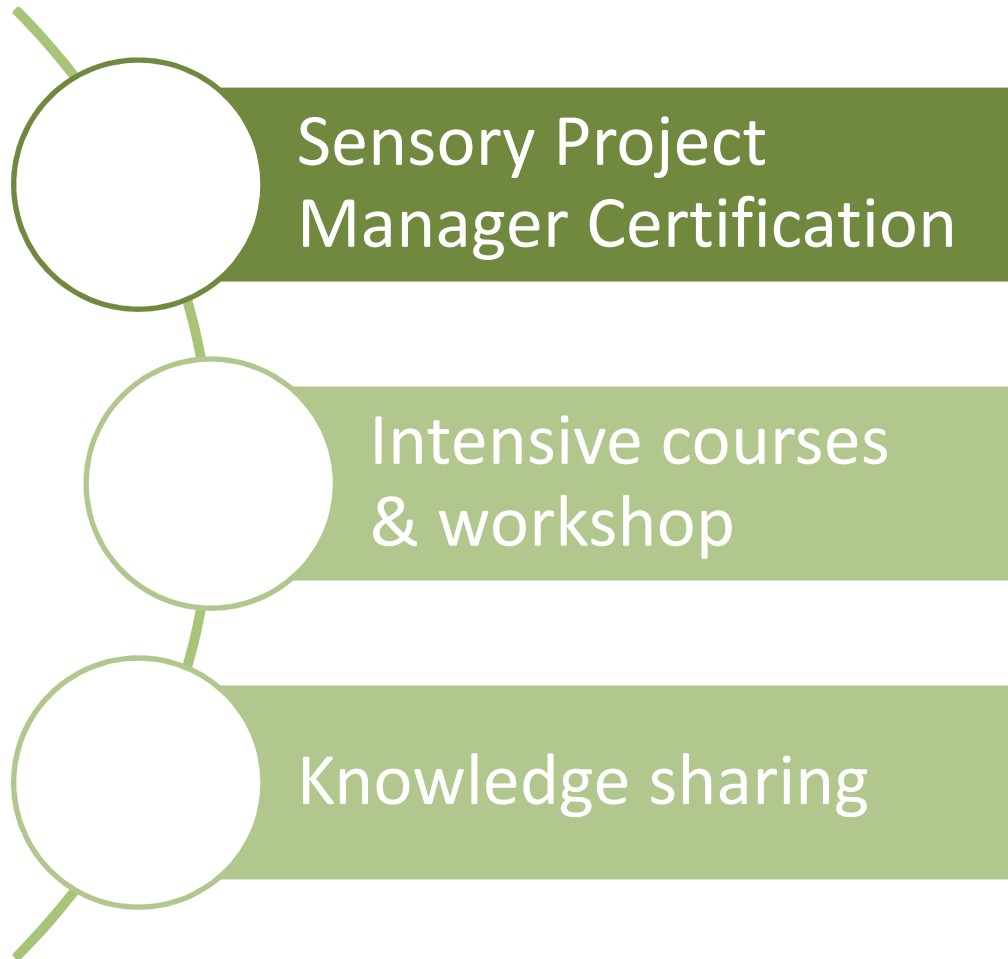
→ **Increasing awareness of the career as sensory analysts**

→ **2.1 collate information available on national society websites**



4 – promoting careers

Italian Sensory Science Society



4 – promoting careers

SFASenso – Communication WG

Promote SFAsenso

- General audience:
 - social network accounts: Viadeo, LinkedIn, Facebook
 - Website « referencing »: sensory analyse as keyword
- Students in Food Sciences
 - Communication toward students through university staff members

Promote interactions between members

- listing of skills and domaine of expertise of each member
(for members only)



4 – promoting careers

SFASenso – Communication WG

Successful story

- Interview of the annual awarded PhD student
- Interview of a few professionals in diverse areas: academic, industry, services... (diploma, current activities...)

Basics on sensory analysis

Webpage with general info: definition, goal, main methods...

Publications (free for members)

- History of sensory analysis in France
- Triangle test (300 p) → *translation in English for E3S*
- Sorting task (in progress)



4 – promoting careers - Conclusions

This action should focus on promoting carrier toward students (not promoting exchanges among professionals or promoting sensory society activities)

→ Create a webpage for members only where they can sharing experiences on what is done for general and professional audience (including both actions and issues)

These information will allow for identifying actions to be done ex: design webpages for the general audience, etc.

5 – New action – agenda 2016

Sharing pedagogic experiences

Objective: Structuring the sharing of info and pedagogic experiences among teaching groups

Some ideas to be further developed

- *Organizing a conference on pedagogy for sensory science teaching (with sharing experiences on practices and presentation in pedagogy research) – To be linked with the next E3S GA*
- *Providing Guidelines for designing a basic sensory course – See what was done by IFST (UK group)*
- *Suggesting handbooks helping to design sensory courses*
- *Work on a “skill reference”: What Sensory analyst should be able to do? What Food scientist using sensory data should be able to do?*