



## SENSORY SCIENCE UNIVERSITY COURSES IN EUROPE – 2011/2012

edited by

Education Working Group

(Last updating: December 21st, 2011)

Country	University	Course	Credits (ECTS)	Language	Instructors	E3S Course Card
Austria	University of Natural Resources and Life Sciences, Vienna	Sensory Evaluation of Foods	3	German	Klaus Dürschmid	E3S - A - BOKU - 1
	University of Natural Resources and Life Sciences, Vienna	Psychology of nutrition	2	German	Klaus Dürschmid	E3S - A - BOKU - 2
	University of Natural Resources and Life Sciences (BOKU), Austrian Marketing	New Product Development	2	German	Klaus Dürschmid	E3S - A - BOKU - 3

University (Campus Wieselburg) (AMU),						
University of Natural Resources and Life Sciences, Vienna	Applied Quality Management Exercises	6	German	Klaus Dürschmid, Kneifel Wolfgang, Schleining Gerhard, Mundigler Norbert, Strobl Martina, Zunabovic Marija	<b>E3S - A - BOKU - 4</b>	
Graz University of Technology	Cooking: Sensory evaluation and molecular fundamentals	1	German (English optional)	Erich Leitner, Georg Gescheidt- Demner	<b>E3S - A - TUG - 1</b>	
Graz University of Technology	Selected topic on aroma active compounds	-	German (English optional)	Erich Leitner	<b>E3S - A - TUG - 2</b>	
University of Vienna	Sensory Evaluation of Foods	3	German	Dorota Majchrzak	<b>E3S - A - UNIVIE - 1</b>	
University of Vienna	Quality Assessment and Sensory Analysis of Food	3	German	Dorota Majchrzak	<b>E3S - A - UNIVIE - 2</b>	
University of Vienna	Sensory Evaluation of Foods	1	German	Dorota Majchrzak	<b>E3S - A - UNIVIE - 3</b>	
FHWN, Campus Wieselburg, University of Applied Sciences	Advanced Sensory Science	3	German	Sabrina Norckauer	<b>E3S - A - FHWN - 1</b>	
FHWN, Campus	Principles of Sensory Science	1,5	German	Sabrina Norckauer	<b>E3S - A - FHWN - 2</b>	

	FHWN, Campus Wieselburg, University of Applied Sciences	Principles of Sensory Science	1,5	German	Sabrina Norckauer	<b>E3S - A - FHWN - 2</b>
<b>Denmark</b>	University of Copenhagen	Sensory and Consumer Science	7,5	English	Derek V. Byrne	<b>E3S - DK - UNICOP - 1</b>
	University of Copenhagen	Advanced Sensory Methods and Sensometrics	7,5	English	Wender Bredie	<b>E3S - DK - UNICOP - 2</b>
	University of Copenhagen	Food Choice and Acceptance	7,5	English	Per Møller	<b>E3S - DK - UNICOP - 3</b>
	University of Copenhagen	Integrated Sensory and Instrumental Flavour Research	15	English	Derek V. Byrne	<b>E3S - DK - UNICOP - 4</b>
	University of Copenhagen	Gastronomy and Health	15	English	Michael Bom Frøst	<b>E3S - DK - UNICOP - 5</b>
	University of Copenhagen	BSc projects and MSc projects in Sensory Science	15 (BSc project) 30 or 45 (MSc project)	Danish or English	Ph.d. students and scientists from the Sensory Science group	<b>E3S - DK - UNICOP - 6</b>
	University of Copenhagen	European MSc programme in Sensory Science in cooperation with Wageningen University	120	English	Wender Bredie	<b>E3S - DK - UNICOP - 7</b>
	University of Copenhagen	MSc programme in Gastronomy and Health	120	English	Michael Bom Frøst	<b>E3S - DK - UNICOP - 8</b>
	University of Copenhagen	Phd course in Sensory Science	9 (12)	English	Wender Bredie	<b>E3S - DK - UNICOP - 9</b>
<b>Finland</b>	University of	Sensory evaluation of food	3	Finnish	Anja	<b>E3S - FI - UEF - 1</b>

	University of Helsinki	Sensory research methods	10	Finnish	Hely Tuorila	<b>E3S - FI - UNIHEL - 1</b>
	University of Helsinki	Supervised research	1-6	Finnish, Swedish or English	Hely Tuorila	<b>E3S - FI - UNIHEL - 2</b>
	University of Helsinki	Sensory research methods: literature examination	4	English or Finnish	Hely Tuorila	<b>E3S - FI - UNIHEL - 3</b>
	University of Helsinki	Master's thesis	40	English, Swedish or Finnish	Hely Tuorila	<b>E3S - FI - UNIHEL - 4</b>
	University of Turku	Sensory research methods	4	Finnish	Mari Sandell	<b>E3S - FI - UNITURKU - 1</b>
	University of Turku	Supervised research	1-4	Finnish or English	Mari Sandell	<b>E3S - FI - UNITURKU - 2</b>
	University of Turku	BSc thesis	6	Finnish or English	Mari Sandell	<b>E3S - FI - UNITURKU - 3</b>
	University of Turku	Master's thesis	55	Finnish	Mari Sandell	<b>E3S - FI - UNITURKU - 4</b>
<b>France</b>	-	-	-	-	-	-
<b>Germany</b>	Hamburg University of Applied Sciences	Sensory Analysis (Introduction)	5	German and English (English only throughout the summer semester)	Mechthild Busch-Stockfisch, Andrea Bauer	<b>E3S - GER - UASHAM - 1</b>
	Hamburg University of Applied Sciences	Project in Food Product Development (in cooperation with food industry)	5	German	Mechthild Busch-Stockfisch, Andrea Bauer	<b>E3S - GER - UASHAM - 2</b>

	Hamburg University of Applied Sciences	Bachelor thesis	10	German or English	Mechthild Busch-Stockfisch, Andrea Bauer	<b>E3S - GER - UASHAM - 3</b>
	Hamburg University of Applied Sciences	Applied Mathematics and Statistic	4	German	Ehrhard Köhn	<b>E3S - GER - UASHAM - 4</b>
	Hamburg University of Applied Sciences	Sensory Perception and Consumer Sensory in Combination with Innovative Product Development and Innovation Marketing	3 courses, 5 CPs each	German	Mechthild Busch-Stockfisch, Ehrhard Köhn, Jan Fritsche, Christoph Wegmann	<b>E3S - GER - UASHAM - 5</b>
	Hamburg University of Applied Sciences	Scientific Project	10	German and English	Mechthild Busch-Stockfisch, Ehrhard Köhn	<b>E3S - GER - UASHAM - 6</b>
	Hamburg University of Applied Sciences	Master-Thesis (Sensory Science)	30	German and English	Mechthild Busch-Stockfisch, Ehrhard Köhn	<b>E3S - GER - UASHAM - 7</b>
<b>Italy</b>	University of Bologna	Food Analysis	1 of 4	Italian or English	Tullia Gallina Toschi	<b>E3S - IT - UNIBO - 1</b>
	University of Bologna	Territorial identity and typical food	1 of 4	Italian or English	Tullia Gallina Toschi	<b>E3S - IT - UNIBO - 2</b>
	University of Bologna	Instrumental and sensory analysis of food	1 of 5	Italian or English	Tullia Gallina Toschi	<b>E3S - IT - UNIBO - 3</b>
	University of Catania	Sensory analysis (integrate course with Chemical and physical analysis)	3	Italian	Carmela Maria Lanza	<b>E3S - IT - UNICT - 1</b>

	University of Catania	Sensory analysis (integrate course with Food process)	2	Italian	Carmela Maria Lanza	<b>E3S - IT - UNICT - 2</b>
	University of Florence	Sensory Analysis of Food	3	Italian	Erminio Monteleone	<b>E3S - IT - UNIFI - 1</b>
	University of Florence	Consumer testing	9	Italian	Erminio Monteleone	<b>E3S - IT - UNIFI - 2</b>
	University of Florence	Master's thesis	25	Italian or English	Erminio Monteleone	<b>E3S - IT - UNIFI - 3</b>
	University of Florence	Sensory Analysis	3	Italian	Monica Picchi	<b>E3S - IT - UNIFI - 4</b>
	University of Gastronomic Sciences, Bra (CN)	Sensory analysis	5	Italian	Luisa Torri	<b>E3S - IT - UNISG - 1</b>
	University of Gastronomic Sciences, Bra (CN)	Wine sensory analysis	2	English	Anne C. Noble	<b>E3S - IT - UNISG - 2</b>
	University of Gastronomic Sciences, Bra (CN)	Molecular aspects of taste	2	English	Gabriella Morini	<b>E3S - IT - UNISG - 3</b>
	University of Sassari	Physical and Sensory Analysis of Foods	7	Italian	Alessandra Del Caro	<b>E3S - IT - UNISS - 1</b>
	University of Trento	Enology I- Module 3: Sensory analysis	12 for the course 4 of them for the module sensory analysis	Italian	Flavia Gasperi	<b>E3S - IT - UNITN - 1</b>

	University of Turin	Sensory laboratory I	2	Italian	Giuseppe Zeppa	<b>E3S - IT - UNITO - 1</b>
	University of Turin	Sensory laboratory II	2	Italian	Giuseppe Zeppa	<b>E3S - IT - UNITO - 2</b>
<b>Norway</b>	Norwegian University of Life Sciences	Sensory- and consumer science	5	Norwegian or English	Margrethe Hersleth	<b>E3S - NO - UMB - 1</b>
	Norwegian University of Life Sciences	Sensory- and consumer science	5	Norwegian or English	Margrethe Hersleth	<b>E3S - NO - UMB - 2</b>
	Norwegian University of Life Sciences	Master's thesis	30/60	Norwegian or English	Margrethe Hersleth	<b>E3S - NO - UMB - 3</b>
<b>Spain</b>	University of Burgos	Sensory Analysis of Food	6	Spanish	Luisa González San José, Isabel Jaime Moreno	<b>E3S - SP - UBU - 1</b>
	University of Basque Country	Basis of sensory analysis	3	Spanish	Marta Albisu Aguado	<b>E3S - SP - UNIBASCO - 1</b>
	University of Basque Country	Methodological basis of sensory wine evaluation and sensory classification of productions' methods	3	Spanish/French	Iñaki Etaio, Maurice Chassin, Stephan Yerlé	<b>E3S - SP - UNIBASCO - 2</b>
	University of Basque Country	Methods and applications with sensory trained panels	4,5	Spanish/French/English	Francisco J. Pérez Elortondo, Marta Albisu Aguado, Catherine Dacremont, Dominique Valentin	<b>E3S - SP - UNIBASCO - 3</b>

	University of Basque Country	Strategic management, wine marketing and analysis of consumers' preferences	3	Spanish	Azucena Vicente, Idoia Idigoras, Jone Mitxeo, Erminio Monteleone, Thomas Perry	<b>E3S - SP - UNIBASCO - 4</b>
	University of Basque Country	Commercial management, advanced marketing and their integration with consumers' preferences	3	Spanish	Azucena Vicente, Kepa Bárcenas	<b>E3S - SP - UNIBASCO - 5</b>
	University of Basque Country	Sensory methods and labs accreditations	3	Spanish	Jesus Salmerón, Francisco J. Pérez Elortondo	<b>E3S - SP - UNIBASCO - 6</b>
	University of Basque Country	Experimental design and statistical treatment of sensory data	3	Spanish	Francisco J. Pérez Elortondo, Carolina Chaya, Luis Guerrero	<b>E3S - SP - UNIBASCO - 7</b>
	University of Basque Country	Sensory evaluation and texture analysis: food quality applications	6	Spanish	Francisco José Perez Elortondo, Marta Albisu Aguado. Olalla Martínez González, Jesús Salmerón Egea, Carmen Casas Valencia	<b>E3S - SP - UNIBASCO - 8</b>
	University of Basque Country	Food sensory evaluation	6	Spanish	Francisco J. Pérez Elortondo, Marta Albisu Aguado	<b>E3S - SP - UNIBASCO - 9</b>
	University of Castilla La	Food Sensory Evaluation	6	Spanish	Amparo Salvador Moya	<b>E3S - SP - UNICLM - 1</b>



	University of Castilla La Mancha	Food Sensory Evaluation	6	Spanish	Amparo Salvador Moya	<b>E3S - SP - UNICLM - 1</b>
	University of Castilla La Mancha	Food Sensory Evaluation	7	Spanish	Amparo Salvador Moya	<b>E3S - SP - UNICLM - 2</b>
	Technical University of Madrid (Universidad Politécnica de Madrid, UPM)	Sensory Analysis	4	Spanish or English	Carolina Chaya	<b>E3S - SP - UPM - 1</b>
	Technical University of Madrid (Universidad Politécnica de Madrid, UPM)	Sensory Analysis	4,5	Spanish	Carolina Chaya, Maria Jesús Callejo, Beatriz Colomo, José Antonio Suárez Lepe, Fernando Calderón	<b>E3S - SP - UPM - 2</b>
	Public University of Navarre (Universidad Pública de Navarra, UPNA)	Sensory Analysis of Agri-Food products	3	Spanish	María Remedios Marín-Arroyo, Íñigo Arozarena Martincorena, Montserrat Navarro Huidobro	<b>E3S - SP - UPNA - 1</b>
	University of Zaragoza	Sensory analysis in fresh meat: theoretical, practical issues and factors that affect its sensory characteristics	4	Spanish	Carlos Sañudo	<b>E3S - SP - UPNA - 1</b>

<b>Sweden</b>	-	-	-	-	-	-
<b>Switzerland</b>	-	-	-	-	-	-
<b>The Netherland</b>	-	-	-	-	-	-
<b>United Kingdom</b>	University of Nottingham	Perception and Sensory Quality of Food	10	English	Joanne Hort	<b>E3S - UK - UNINOT - 1</b>
	University of Nottingham	Sensory evaluation – Statistical Method and Interpretation	10	English	Joanne Hort	<b>E3S - UK - UNINOT - 2</b>
	University of Nottingham	Psychophysics, Perception and Physiology	10	English	Joanne Hort	<b>E3S - UK - UNINOT - 3</b>
	University of Nottingham	Practical Project	10	English	Joanne Hort	<b>E3S - UK - UNINOT - 4</b>
	University of Nottingham	Consumer Studies and Market Research	10	English	Joanne Hort and visiting speakers from industries	<b>E3S - UK - UNINOT - 5</b>
	University of Reading	Sensory Evaluation of Food	10	English	Lisa Methven	<b>E3S - UK - UNIREA - 1</b>
	University of Reading	Sensory Properties of Food	10	English	Lisa Methven	<b>E3S - UK - UNIREA - 2</b>
	University of Reading	Consumer Attitudes to Food Quality	10	English	Lisa Methven	<b>E3S - UK - UNIREA - 3</b>