



## **COURSE CARD: E3S - A - BOKU - 1**

- University: University of Natural Resources and Life Sciences, Vienna (Austria)
- Course: Sensory Evaluation of Foods (Compulsory Lecture)
- Course code: 754308
- Credits 3
- Language: German
- Instructor: Klaus Dürschmid, Ass.Prof.
- When: Every sommer term (February – June), next course starting February, 2012
- Content: Introduction, physiological and psychological Foundations of sensory function, principles of good practice, discrimination testing, measurement of sensory thresholds, scaling, time-intensity methods, TDS, context effects and biases in sensory judgment, descriptive analysis, texture evaluation, color and appearance, acceptance and preference testing, consumer fields tests, sensory evaluation in quality control and product development, implicit and observational techniques in Sensory and Consumer Science.
- Textbook: Lawless, Harry T. / Heymann, Hildegard: Sensory Evaluation of Food. ASPEN Publishers, Gaithersburg, 2010.  
Busch-Stockfish, Mechthild: Praxishandbuch Lebensmittelsensorik. Behr's Verlag.
- Requirement: -
- For whom: MSc "food science and technology" students;
- Students (n): ~60/year
- Source of info: Klaus Dürschmid, [klaus.duerrschmid@boku.ac.at](mailto:klaus.duerrschmid@boku.ac.at)  
<https://online.boku.ac.at/BOKUonline/webnav.ini>
- Date: November 09, 2011