



COURSE CARD: E3S - A - UNIVIE - 2

University: University of Vienna, Austria
Course: Quality Assessment and Sensory Analysis of Food
Course code: 330049
Credits: 3
Language: German
Instructor: Dorota Majchrzak, professor
When: Every summer term (October – January), next course starting in March, 2012
Content: 1) Intensive lectures (9 x 2,5h); food quality, general introduction to sensory analysis, sensory tests for the evaluation of sensory quality of food and beverages, practical application of sensory evaluation of food
Textbook: Busch-Stockfisch M (Eds). Praxishandbuch Sensorik in der Produktentwicklung und Qualitätssicherung, Behr's Verlag, Hamburg 2006 (in German)
Requirements: none
For whom: BSc students (BSc version 2006 only)
Students (n): 200 students
Source of info: Dorota Majchrzak, dorota.majchrzak@univie.ac.at
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