



COURSE CARD: E3S - DK - UNICOP - 6

University: University of Copenhagen, Denmark
Course: BSc projects and MSc projects in Sensory Science
Course code: -
Credits: BSc project: 15 ECTS; MSc project: 30 or 45 ECTS
Language: Danish or English
Instructor: Ph.d. students and scientists from the Sensory Science group.
When: Individually decided
Content: Academic research on a topic of your own choice.

For inspiration the following English titled BSc/MSc projects have been conducted in the Sensory Science group during 2010 and 2011:

Bachelor projects:

- Allan Baunsgaard Petersen: Sensory characterisation of Danish white wines
- Elizabeth Rasmussen: External sensory enhancements of product experiences
- Lærke Sofie Mikkelsen: Development of new nordic style filled chocolate
- Sandra Bjørn Nielsen: Sensory acceptability of New Nordic Diet to school children
- Urszula Stankowska: Relationship between food addiction and caloric restriction with special reference to dopaminergic neurotransmission
- Snaedis Lilja Baldvinsdottir: Children's sensitivity of bitterness and their acceptance of Nordic Foods

Master projects:

- Janus Cronquist Mlynek: Improvement and sensory assessments of snack meals and meals for patients in nutritional risk
- Kirsten Kjær: Changing food preferences in 1-3-year-old children: A comparison of different learning mechanisms
- Letícia Machado Ribeiro: Perception and description of premium beers by brewmasters, novices and enthusiasts
- Lisanne Booij: Taste-trigeminal interaction

E3S – European Sensory Science Society
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www.e3sensory.eu



- Lisbet Kramer: Vegetable subscriptions in Danish schools
- Marit Nijman: Dutch and Danish consumer language for 7 Northern-European cheeses
- Yizhen Huang: Emotion recognition of odours through facial expressions
- Lieve Clæse: Flavour Pairing with fruit juices
- Daniel van Beek: Flavour development in coffee roasting processes" Daniel van Beek
- Jet van de Gronde: Parallel liking and disliking as a new method for preference measurement
- Rikke Højer Nielsen: New Nordic diet – acceptance in local Danish regions
- Singe Jensen: Influence of temperature on taste perception and food acceptability
- Anna Holmer: Healthy Snack preferences in Danish and Swedish School Children" Anna Holmer

For more information, please go to: <http://www.en.ifv.life.ku.dk/faggrupper/sens.aspx>

(master project ideas)

Textbook: -

Requirements: -

For whom: BSc students/MSc students in the end of their respective education.

Students (n): 1-2 in each project

Source of info: Wender Bredie, wb@life.ku.dk

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