



**COURSE CARD: E3S - FI - UEF - 1**

University: University of Eastern Finland, Finland  
Course: Sensory evaluation of food  
Course code: 4460102  
Credits: 3  
Language: Finnish  
Instructor: Anja Lapveteläinen, Senior Scientist  
When: Every spring term (January – March), next course starting January 11, 2012  
Content: Intensive course with lectures (6 x 2h incl. one lecture on statistics) and lab exercises (5 x 2-3h). Each student participates in preparations for one lab exercise as a member of 3-4 students' team. The same team delivers also the written report for the same lab exercise. The data of all 5 exercises are presented and discussed during a final seminar (3-4 hours).  
Textbook: Tuorila H, Appelby U. (Eds). Elintarvikkeiden aistinvaraiset tutkimusmenetelmät. Gaudeamus, Helsinki, 2008. 286 p. (selective chapters; in Finnish)  
Requirements: Course of biostatistics (3 credits)  
For whom: 3<sup>rd</sup> year BSc students in clinical nutrition  
Students (n): Maximum 20-25  
Source of info: Anja Lapveteläinen, anja.lapvetelainen@uef.fi  
Date: November 4, 2011