



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

University: University of Helsinki, Finland  
Course: Sensory research methods  
Course code: ETT230  
Credits: 10  
Language: Finnish  
Instructor: Hely Tuorila, professor  
When: Every spring term (January – April), next course starting January 17, 2012  
Content: 1) Intensive course with lectures (7 x 2h), lab exercises (6 x 3h), seminars (7 x 2h), statistics class (3 x 2h), data analysis and write-up of reports  
2) project work in groups of 3-4 students: design of a study, collecting data and analysing the data, written report and final seminar  
Textbook: Tuorila H, Appelbye U. (Eds). *Elintarvikkeiden aistinvaraiset tutkimusmenetelmät*. Gaudeamus, Helsinki, 2008. 286 p. (in Finnish)  
Requirements: Introduction to statistics (5 credits) and Analysis of variance and regression analysis (5 credits) or corresponding courses in statistics  
For whom: 3rd year BSc food technology students; other majors also attend or 1st year MSc students (if not studied within BSc)  
Students (n): 20-30  
Source of info: Hely Tuorila, hely.tuorila@helsinki.fi  
Date: August 31, 2011