



COURSE CARD: E3S - GER - UASHAM - 6

University: Hamburg University of Applied Sciences, Germany

Course: Scientific Project

Course code: 430

Credits: 10

Language: German and English

Instructors: Prof. M. Busch-Stockfisch, E. Köhn

When: each semester

Content: A project together with the industry or a research project in sensory. Individual working on a theme with presentation

FUNCTIONAL AND CONCEPTUAL AND METHODOLOGICAL SKILLS:

Students are able to ...

- anticipated in collaboration with the food industry or university's own research projects to plan on their own (project management) and to conduct with their own responsibility, evaluate statistical and discuss and present the results
- to work independently on complex scientific problems in the areas of food/cosmetic processing / food/cosmetic technology, product development, quality assurance, sensory science.
- to optimize production processes of food/cosmetic-producing companies, to develop products regarding different directions (eg quality, cost, etc.), to get to know and improve quality management systems of different industry size (SMEs, large corporations) in practice

SOCIAL AND PERSONAL SKILLS:

Students are able to ...

- to orientate themselves quickly in situations in new projects (companies), to react on time to project-related needs /requirements and to handle the project properly,
- to implement their own project ideas and incorporate them into the project if successful in the project team,

E3S – European Sensory Science Society
via della Cernaia 21, 50129, Florence (Italy)

www.e3sensory.eu



- to adapt the project management independently and responsibly on project-related changes.

Textbook: Literature Studies

Requirements: More extensive knowledge of food technology, basics in food chemistry, Sensory basics

For whom: Master Food Science

Students (n): 20 - 25

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