



COURSE CARD: E3S - IT - UNIBO - 1

- University: Alma Mater Studiorum University of Bologna, Italy
- Course: Food Analysis
- Course code: 66670
- Credits: 1 of 4
- Language: Italian or English
- Instructor: Tullia Gallina Toschi, professor (holder of the entire course)
- When: As agreed: every year, spring or fall term
- Content: 1) Students can earn 1 credit by studying course lectures material (25-30 hours of work) and by participating in sensory first level training (4 h).
- 2) Arguments:
- Principles of sensory analysis and brief history, meaning, definition, flowchart from stimulus to perception, new findings about the sense of taste (2 h).
 - Outline of methods, application (quality control/consumer test) and source of error (2 h).
 - Sensory analysis for product category definition: the case of extra virgin olive oil (2 h).
 - Sensory training on ISO/DIS 8586 (Sensory analysis — General guidance for the selection, training and monitoring of selected and expert assessors): training of assessors (2 h).
 - Sensory training on extra virgin olive oil (2 h).
- Textbook: Ella Pagliarini, Valutazione sensoriale – Aspetti teorici, pratici e metodologici, Ulrico Hoepli Editore S.p.A., 2002 (Milano, Italy, ISBN 88-203-3012-1).
- Herbert Stone and Joel L. Siedel, Sensory Evaluation Practices, Third Edition 2004, Elsevier (USA, ISBN 0-12-672690-6).
- European regulation on sensory analysis of extra virgin olive oil (Regulation EEC No 2568/91 and Commission Regulation EC No 640/2008).
- Requirements: Chemistry, first cycle degree (180 ECTS)
- For whom: Students from second cycle degree in Chemistry (120 ECTS) or equivalent.



Students (n): 18-20

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