



## **COURSE CARD: E3S - IT - UNIBO - 2**

- University: Alma Mater Studiorum University of Bologna, Italy
- Course: Territorial identity and typical food
- Course code: 30779
- 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, outline of methods, application (quality control/consumer test) (2 h).
  - Sensory analysis for product category definition: the case of extra virgin olive oil (2 h).
  - Sensory analysis for the protection of geographical indications and designations of origin for agricultural products and foodstuffs: general and specific vocabulary for 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, Council Regulation (EC) No 510/2006 COI/T.20/Doc.n.4 and COI/T.20/Doc. n. 15).

Requirements: Upper secondary education

For whom: Students from first cycle degree in Agrarian Science (120 ECTS) or equivalent.

Students (n): 5-10

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