



### **COURSE CARD: E3S - IT - UNIBO - 3**

- University: Alma Mater Studiorum University of Bologna, Italy
- Course: Instrumental and sensory analysis of food
- Course code: 29576
- Credits: 1 of 5
- Language: Italian or English
- Instructor: Tullia Gallina Toschi, professor (holder of the sensory module)
- When: As agreed: every year, spring or fall term
- Content: 1) Students can earn 1 credit by studying course lectures (25-30 hours of work).  
2) Arguments:
- Principles of sensory analysis and brief history, meaning, definition, flowchart from stimulus to perception, new findings about the sense of taste (3 h).
  - Outline of methods, application (quality control/consumer test), source of error and statistical treatment of the sensory data (4 h).
  - Sensory analysis for product category definition: the case of extra virgin olive oil (3 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: Food Technology, first cycle degree (180 ECTS)
- For whom: Students from second cycle degree in Food Science and Technology (120 ECTS) or equivalent.
- Students (n): 18-20
- Source of info: Tullia Gallina Toschi, [tullia.gallinatoschi@unibo.it](mailto:tullia.gallinatoschi@unibo.it)
- Date of info: October 31, 2011