



COURSE CARD: E3S - IT - UNICT - 2

University: University of Catania, Italy

Course: Sensory analysis (integrate course with Food process), starting in A.A 2012/2013,
replacement of Sensory analysis (integrate course with Chemical and physical analysis)

Course code: not yet defined

Credits: 2

Language: Italian

Instructor: Carmela Maria Lanza, professor

When: First period (October-January), next course starting October 2012

Content: Frontal lectures (4 x 2h), lab exercises (4 x 2h), data analysis (4 h)

Textbook: Lawless H.T. Heymann H. *Sensory Evaluation of Food Principles and Practices*, An Aspen publication
Lanza C.M. *Appunti delle lezioni*
Pagliarini E. (2002) *Valutazione sensoriale aspetti teorici, pratici e metodologici*, Ulrico Hoepli Editore, Milano.

Requirements: -

For whom: 3rd year Food Science and Technology students

Students (n): 90-100

Source of info: Carmela Maria Lanza, cmlanza@unict.it

Date: September 30, 2011