



COURSE CARD: E3S - IT - UNIFI - 1

University: University of Florence, Italy
Course: Sensory Analysis of Food
Course code: B002482
Credits: 3
Language: Italy
Instructor: Erminio Monteleone, professor
When: Every spring term (March – June), next course starting March 01, 2012
Content: 1) Intensive course with lectures (8 x 2h), lab exercises (8 h), seminars (1 x 2h), statistics class (3 x 2h), data analysis and write-up of reports
2) project work in groups of 3-4 students: design of a study, collecting data and analysing the data, written report and final seminar
Textbook: Ella Pagliarini, Valutazione Sensoriale, Hoepli, 2002 (in Italian); Corse Syllabus by E. Monteleone (Italian)
Requirements: Introduction to statistics and Analysis of variance and regression analysis.
For whom: 3rd year BSc food technology students;
Students (n): 30 - 40
Source of info: Erminio Monteleone, erminio.monteleone@unifi.it
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