



COURSE CARD: E3S - IT - UNISG - 1

University: University of Gastronomic Sciences, Bra (CN), Italy
Course: Sensory analysis
Course code: SG312
Credits: 5
Language: Italian
Instructor: Luisa Torri, researcher
When: Every second semester, next course starting May 2 and ending June 1, 2012
Content: 1) course with lectures (15 x 2h), lab exercises (3 x 2h) and seminars (2 x 2h).
2) work in groups of 2 students: analysing data and written report.
Textbook: M. Meilgaard, G. Civille, B.T. Carr. *Sensory Evaluation Techniques*. 4 ed. CRC Press, Boca Raton, 2006. (in English)
Requirements: Molecular Aspects of Taste (2 credits)
Information Science (3 credits)
Statistics (5 credits)
For whom: 2nd year BSc gastronomic sciences students
Students (n): 60-70
Source of info: Luisa Torri, l.torri@unisg.it
Date: October 26, 2011