



COURSE CARD: E3S - IT - UNISG - 2

University: University of Gastronomic Sciences, Bra (CN), Italy
Course: Wine sensory analysis
Course code: SGSC03
Credits: 2
Language: English
Instructor: Ann C. Noble, retired professor emeritus, University of California Davis
When: Every second semester, next course starting June 4 and ending June 7, 2012
Content: Course with lectures (4 x 2h, 3 x 1h) and practical exercises (4 x 2h, 3 x 1h).
Textbook: Selection of scientific papers.
Requirements: Sensory analysis (5 credits)
Molecular Aspects of Taste (2 credits)
Information Science (3 credits)
Statistics (5 credits)
For whom: 2nd year BSc gastronomic sciences students;
Students (n): 20-40
Source of info: Luisa Torri, l.torri@unisg.it
Date: October 28, 2011