



COURSE CARD: E3S - IT - UNISG - 3

University: University of Gastronomic Sciences, Bra (CN), Italy
Course: Molecular aspects of taste
Course code: SG326B
Credits: 2
Language: English
Instructor: Gabriella Morini, Assistant Professor
When: Every second semester, next course starting middle of May and ending end of June 2012
Content: Course with lectures (9 x 2h) and practices in sensory evaluation lab (1 x 2h).
Textbook: Selection of scientific papers.
Requirements: Molecular Sciences (9 credits)
For whom: 1st year BSc Gastronomic Sciences students;
Students (n): 60-70
Source of info: Gabriella Morini, g.morini@unisg.it
Date: October 28, 2011