



COURSE CARD: E3S - IT - UNITN - 1

University: University of Trento, Italy
Course: Enology I- Module 3: Sensory analysis
Course code: 140094
Credits: 12 for the course 4 of them for the module sensory analysis
Language: Italian
Instructor: Flavia Gasperi
When: Winter session (September – December), next course starting October 13, 2011
Content: 1) lectures (12 x 2h) and lab exercises (12 x 2h),
Textbook: Slides of the lectures, Pagliarini E. (2002). *Valutazione Sensoriale*, Hoepli Editore SpA, MI,
Meilgaard M., Vance Civile G. and Carr B.T. (1999). *Sensory Evaluation techniques*. CRC
Press, Boca Raton, FA, USA.
Requirements: Basics of statistical analysis
For whom: 2rd year BSc of Food Industry Engineering (Course: Viticulture and Enology)
Students (n): 24-28
Source of info: Flavia Gasperi, flavia.gasper@iasma.it
Date: October 3, 2011