



COURSE CARD: E3S - NO - UMB - 1

University: Norwegian University of Life Sciences (UMB)
Course: Sensory- and consumer science
Course code: MVI240
Credits: 5
Language: Norwegian or English
Instructor: Margrethe Hersleth, Assistant Professor UMB/Senior Research Scientist Nofima
When: January each year
Content: Intensive course with lectures (40 h), lab exercises (20h), seminars, write-up of reports and final written exam.
Textbook: Lawless H. and Heymann H. Sensory Evaluation of Food, Principles and Practices, second ed. Springer, 2010.
Requirements: Basic statistics and basic food technology
For whom: BSc students in food science, other may also attend if requirements are fulfilled
Students (n): 10-20
Source of info: Margrethe Hersleth, UMB/Nofima, margrethe.hersleth@nofima.no
Date of info: November 10th, 2011