



**COURSE CARD: E3S - NO - UMB - 2**

University: Norwegian University of Life Sciences (UMB)  
Course: Sensory- and consumer science  
Course code: MVI340  
Credits: 5  
Language: Norwegian or English  
Instructor: Margrethe Hersleth, Assistant Professor UMB/Senior Research Scientist Nofima  
When: June each year  
Content: Intensive course with lectures, self-tuition, teamwork, seminars and final written report on given topic.  
Textbook: Lawless H. and Heymann H. Sensory Evaluation of Food, Principles and Practices, second ed. Springer, 2010.  
Requirements: Basic statistics and MVI240 or corresponding sensory course  
For whom: MSc 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](mailto:margrethe.hersleth@nofima.no)  
Date of info: November 10<sup>th</sup>, 2011