



COURSE CARD: E3S - SP - UBU - 1

University: University of Burgos (UBU), Spain
Course: Sensorial Analysis of Food
Course code: 5167 (<http://www.ubu.es/titulaciones/es/cyta/informacion-academica/guias-docentes>)
Credits: 6
Language: Spanish
Instructors: M^a Luisa González San José and Isabel Jaime Moreno, professors of Food Technology
When: 2nd semester (February-July) from 2009/10 course.
Content: Course with lectures (10h), lab exercises (21h), seminars (3h) and develop and defence of a sensorial project
Textbook: Carpenter RP, Lyon DH, Hasdell TA (2002) *Análisis sensorial en el desarrollo y control de la calidad de alimentos*.
Fortin J (2001) *Guía de selección y entrenamiento de un panel de catadores*.
Herbert A (2004) *Sensory Evaluation Practices*.
Kemp S E, Hollowood T, Hort J (2009) *Sensory Evaluation a Practical handbook*.
Ibañez FC, Barcina Y (2001) *Analisis Sensorial de Alimentos*.
Normas UNE e ISO.
Per Lea, Tormod Naes, Marit Rødbotten (1998) *Analysis of variance for sensory data*.
Student (n): Course 2010-11 (65) and course 2011-12 (90)
Source of info: M^a Luisa González San José, marglez@ubu.es
Date: October 17, 2011