



COURSE CARD: E3S - SP - UNICLM - 1

University: University of Castilla La Mancha (UCLM), Spain
Course: Food Sensory Evaluation
Course code: 58318
Credits: 6 (ECTS)
Language: Spanish
Instructors: Amparo Salvador Moya, Full professor of UCLM
When: 2nd semester period 2011-12 (in the 3rd year of the Degree)
Content: Course with lectures (40h) and lab exercises (20h)
Textbook: LAWLESS, H.T. and HEYMANN, H. (1999). *Sensory Evaluation of Food. Principles and practices*. Chapman & Hall, Aspen Publishers; AENOR (2010) *Análisis Sensorial*. 2^a Edición. Normas UNE. AENOR ediciones; IBAÑEZ, F.C. y BARCINA, Y. (2000). *Análisis sensorial de alimentos. Métodos y aplicaciones*. Springer, Barcelona.
For whom: Students in Food Science and Technology Degree (4 years, 240 ECTS)
Student (n): 45
Source of info: Amparo Salvador Moya, amparo.salvador@uclm.es
Date: October 11, 2011