



COURSE CARD: E3S - SP - UNICLM - 2

University: University of Castilla La Mancha (UCLM), Spain
Course: Food Sensory Evaluation
Course code: 58109
Credits: 8,5 (7 ECTS)
Language: Spanish
Instructors: Amparo Salvador Moya, Full professor of UCLM
When: 2nd semester period 2011-12 – Obligatory for all students
Content: Course with lectures (45h) and lab exercises (25h)
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 the Degree in Food Science and Technology (5 years-old system)
Student (n): 25
Source of info: Amparo Salvador Moya, amparo.salvador@uclm.es
Date: November 11, 2011