



COURSE CARD: E3S - SP - UPM - 1

- University: Technical University of Madrid (Universidad Politécnica de Madrid, UPM), Spain
- Course: Sensory Analysis
- Course code: -
- Credits: 4
- Language: Spanish or English
- Instructor: Carolina Chaya, professor of UPM
- When: 1st semester period from 2012-13 (in the 2nd year degree), obligatory for all students
- Content: Course with lectures (20h) and practical applications (20h).
- Assessment: Three hours final exam (100%) or two hours exam (70%) and individual coursework assignment (30%).
- Textbooks: General:
- AENOR (2010) Análisis Sensorial. 2ª Edición. Normas UNE. AENOR ediciones
 - CARPENTER, R.P., LYON, D.H. y HASDELL, T.A. (2000). Análisis Sensorial en el Desarrollo y Control de Calidad de Alimentos. Zaragoza, Editorial Acribia, S.A. 191 p.
 - Kemp, S., Hollowood, T. y Hort, J. (2009). Sensory Evaluation: a Practical handbook. Wiley Blackwell, 208 p.
 - LAWLESS, H.T. y HEYMANN, H. (1999). Sensory Evaluation of Food. Principles and Practices. Maryland, Aspen Publishers, Inc. 827 p.
 - MEILGAARD, M., CIVILLE, G. and CARR, T. (2007).- Sensory Evaluation Techniques. Boca Raton, CRC Press. 354 p.2
- Sensometrics:
- NAES, T., BROCKHOFF, P.B. and TOMIC, O. (2011). Statistics for Sensory and Consumer Science. Wiley - Blackwell. 294 p.
 - O'MAHONY, M. (1986). Sensory Evaluation of Foods: Statistical Methods and Procedures. New York, Marcel Dekker, Inc. 487 p.



For whom: Students of the Degree in Agricultural and Food Industry Technology
(<http://www.upm.es/internacional/Students/StudiesDegrees/OfficialUndergraduateDegrees>
[s](#))

Student (n): 45

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