



COURSE CARD: E3S - SP - UPM - 2

University: Technical University of Madrid (Universidad Politécnica de Madrid, UPM), Spain

Course: Sensory Analysis

Course code: 2211

Credits: 4.5

Language: Spanish

Instructors: Carolina Chaya, Maria Jesús Callejo, Beatriz Colomo, José Antonio Suárez Lepe and Fernando Calderón, professors of UPM

When: 2nd semester period until 2012-13, obligatory for all students

Content: Course with lectures (30h) and practical applications (15) during the 2nd four-month period.

Evaluation: Final exam (100%) or final exam (70%) and report of statistical analysis on individual sensory and consumer dataset (30%).

Textbooks:

- AENOR (2010) Análisis Sensorial. 2ª Edición. Normas UNE. AENOR ediciones
- ANZALDÚA-MORALES, A., TAINTER, D.R. y GRENIS, A.T. (1994). La evaluación sensorial de los alimentos en la teoría y en la práctica. Zaragoza, Ed. Acribia. 198 p.
- CARPENTER, R.P., LYON, D.H. and HASDELL, T.A. (2000). Análisis Sensorial en el Desarrollo y Control de Calidad de Alimentos. Zaragoza, Editorial Acribia, S.A. 191 p.
- FISHER, C. y SCOTT, T.R. (1997). Flavores de los alimentos. Biología y química. Zaragoza, Ed. Acribia.
- 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



- O'MAHONY, M. (1986). Sensory Evaluation of Foods: Statistical Methods and Procedures. New York, Marcel Dekker, Inc. 487 p.
- SANCHO, J., BOTA, E. y de CASTRO, J.J. (1999). Introducción al análisis sensorial de alimentos. Ed. Universidad de Barcelona. 336 p.

For whom: Students in Food Science and Technology degree

Student (n): 20

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