



COURSE CARD: E3S - UK - UNINOT - 1

University: University of Nottingham, UK
Course: Perception and Sensory Quality of Food
Course code: D24PSQ
Credits: 10
Language: English
Instructor: Dr Joanne Hort, Associate Professor in Sensory Science
When: Every autumn term (Oct – Dec), next course starting Oct, 2012 ½ day (4hr) a week for 11 weeks
Content: An introductory module on sensory and consumer science covering the sense, sensory panels, General experimental design and statistics, discrimination, descriptive and consumer tests. Preference mapping and sensory for quality control. Taught through a variety of lectures and practical sessions.
Assessed by Examination. Additional Opportunity to sit IFST Intermediate Sensory training award. (www.ifst.org)
Textbook: Kemp, Hollowood and Hort (2009) *Sensory Evaluation: A Practical Handbook* Wiley Blackwell
Requirements: None
For whom: Food Production Management MSc Students
Students (n): 20-30
Source of info: Joanne Hort, joanne.hort@nottingham.ac.uk
Date: October 27th, 2011