



COURSE CARD: E3S - UK - UNIREA - 1

University: University of Reading, UK
Courses: Sensory Evaluation of Food
Course codes: FB3GSE
Credits: 10
Language: English
Instructor: Lisa Methven, Dr
When: every autumn term
Content: Sensory evaluation of food relating human perception to the physical stimulus. Aim to familiarise students with the techniques used in the sensory evaluation of food. Students also gain an understanding of the psychophysical theories that underpin sensory techniques and understand the physiological background of the five senses. Contact hours are 19 h lectures, 4 h seminars, 8 h practical classes. Students required to complete three assessments : an oral presentation, a report on the practical evaluation of the sensory attributes of selected food products and panel performance; a one hour test (IFST test).
Textbooks: Various textbooks are recommended
Requirements: Successful completion of Part 2 of BSc courses in Food Science, Food Technology, Nutrition and Food Science, or Food Science with Business.
For whom: 3rd year BSc students in Food Science, Food Technology with Bioprocessing, Nutrition and Food Science, Food Science with Business, Nutrition with Food Consumer Sciences. For
Students (n): 50-70
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