



COURSE CARD: E3S - UK - UNIREA - 2

University: University of Reading, UK

Courses: Sensory Properties of Food

Course codes: FBMFS1

Credits: 10

Language: English

Instructor: Lisa Methven, Dr

When: every spring term

Content: Aims: To develop an understanding of the properties of foods that determine sensory quality. To develop an understanding of the application of sensory evaluation to the assessment of eating quality in foods. Contact hours are 20 h lectures, 4 h seminars, 4 h practical classes. The students are required to prepare a detailed report of practical evaluation of the sensory attributes of selected food products (50%). In addition a one hour test is given at the end of the lecture course (50%).

Textbooks: Various textbooks are recommended

Requirements: An first degree in a scientific discipline

For whom: MSc students in Food Science, Food Technology and Quality Assurance, Nutrition and Food Science

Students (n): 40-60

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