



**COURSE CARD: E3S - IT - UNIBO - 2**

University: ALMA MATER STUDIORUM - University of Bologna - Italy  
Course: Sensory evaluation of wine, fruit juices and beverages.  
Course code: 65808  
Credits: 2 (20 hours)  
Language: Italian, English tutoring  
Instructor: Giuseppina P. Parpinello, Researcher (<http://www.unibo.it/docenti/giusi.parpinello>)  
When: Every autumn term (September - December), next course starting September 2013  
Content: The course includes lectures and practical approach to sensory evaluation. The following topics are dealt: ISO directives on training of judges participating in sensory panel such as difference, descriptive and consumers test; appropriateness and selection of evaluation scales. Statistical study of sensory data by means of univariate or multivariate analysis. Interpretation of results. Case studies in production processes.  
Textbook: Lawless H., Heymann H. (2010). Sensory Evaluation of Food: Principles and Practices, Springer  
Stone H., Sidel J. (1992), Sensory Evaluation Practices – Academic Press  
Meilgaard M., Civille G., Carr B. (1999), Sensory Evaluation Techniques– CRC  
For whom: 2<sup>nd</sup> year “Bachelor of Science” students enrolled at food technology, viticulture and enology, enogastronomy courses  
Student (n): -  
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