



COURSE CARD: E3S - IT - UNISG - 2

University: University of Gastronomic Sciences, Bra (CN), Italy

Course: Wine sensory analysis

Course code: SGSC03

Credits 2

Language: English

Instructor: Ann C. Noble, retired professor emeritus, University of California Davis

When: Every second semester, next course starting May 20 and ending May 23, 2013

Content: Course with lectures (4 x 2h, 3 x 1h) and practical exercises (4 x 2h, 3 x 1h).

Textbook: Selection of scientific papers.

Requirements: Sensory analysis (5 credits)
Molecular Aspects of Taste (2 credits)
Information Science (3 credits)
Statistics (5 credits)

For whom: 2nd year BSc gastronomic sciences students

Students (n): 20-40

Source of info: Luisa Torri, l.torri@unisg.it

Date: December 12, 2012