



COURSE CARD: E3S - IT - UNISG - 3

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

Course: Molecular aspects of taste

Course code: SG326B

Credits 2

Language: English

Instructor: Gabriella Morini, Assistant Professor

When: Every second semester, next course starting February 1 and ending March 13, 2013

Content: Course with lectures (9 x 2h) and practices in sensory evaluation lab (1 x 2h).

Textbook: Selection of scientific papers.

Requirements: Molecular Sciences (9 credits)

For whom: 1st year BSc Gastronomic Sciences students

Students (n): 75

Source of info: Gabriella Morini, g.morini@unisg.it

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