



COURSE CARD: E3S - NL - WUR - 3

- University: Wageningen University, the Netherlands
- Course: Sensory Science I: Principles of Sensory Science
- Course code: HNE-30506
- Credits: 6
- Language: English
- Instructor: Cees de Graaf, professor; Stephanie Kremer PhD; Gerry Jager PhD; Sanne Boesveldt PhD; Wender Bredie, professor
- When: Yearly (Sep – Oct), next course starting September 2013. Precise program to be found at: <https://ssc.wur.nl/Studiegids/Vak/HNE-30506>
- Content: During this course, an introduction will be given to the expanding field of sensory science. The different aspects of sensory science as well as the relationships between these aspects will be discussed. Classical sensory methodology and physiology of the senses are the basis of this course, which will be studied in-depth. Additionally, basic experimental psychology, behavioural observation and different factors that influence sensation & perception (context, memory, learning) will be discussed, as well as statistical methods to analyse sensory data. Besides following lectures, the students will perform a classical sensory test on their own, within a specific food category. They will analyse and present the data with simple statistics (such as ANOVA, regression) and descriptive plots, and write a scientific report about the results with their own practical group. The students will have an excursion to the Restaurant of the Future to show them more extensive possibilities of sensory research facilities (e.g. behavioural observation).
- Textbook: To be announced
- Requirements: Knowledge about food & nutrition, basic statistics



For whom: Obligatory course for MSc Major Food Technology or Nutrition and Health with specialization in Sensory Science; BSc Minor Quality of Fresh Plant Products in Supply Chains; BSc Minor Psychobiology of Eating Behaviour; optional course for others

Students (n): -

Source of info: Sanne Boesveldt PhD, Sanne.Boesveldt@wur.nl

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