



COURSE CARD: E3S – SE – UNIUPP – 1

- University: University of Uppsala, Sweden
- Course: Sensory evaluations and product development
- Course code: 2HK035
- Credits: 15
- Language: Swedish
- Instructor: Iwona Kihlberg, PhD
- When: Every autumn (the 3th and the 4th term, usually from the end of October-January)
- Content: 1) Intensive course with lectures , lab exercises , seminars , statistics class, data analysis and write-up of reports
2) project work in groups of 3-4 students: design of a study, collecting data and analysing the data, written report and final seminar with poster presentation.
- Textbook: Berg, Egel Weie; Sensorisk studiegruppe Sensorisk analyse : [bedømmelse av naeringsmidler]., 2. utg. : Oslo : Universitetsforl., 1997 - 208 s.ISBN: 82-00-41879-0, pp. 133-208.

Carr, B. Thomas; Civille, Gail Vance; Meilgaard, Morten C. Sensory evaluation techniques4. Boca Raton, Fla. : CRC ;a London :b Taylor & Francis, 2007 - [16], pp. 1-104 och 173-309.

Lawless H, Heymann H: Sensory evaluation of food: Principles and practices. Springer 2010, pp. 1-138, 341-400, 430-514 och 647-731.

Fuller, Gordon W. New food product development : from concept to marketplace. 2. ed. : Boca Raton, Fla. : CRC, cop. 2005 - 388 s.
- Requirements: Introduction to the sensory evaluations techniques (Uppsala university, the course 2HK014)
- For whom: Students who have completed 2HK013 course
- Students (n): 20-30
- Source of info: Iwona Kihlberg, Iwona.Kihlberg@ikv.uu.se
- Date of info: June 29, 2012