



## **COURSE CARD: E3S – SE – UNIUPP – 2**

- University: University of Uppsala, Sweden
- Course: Advanced sensory evaluations and product development
- Course code: 2HK036
- Credits: 15
- Language: Swedish
- Instructor: Iwona Kihlberg, PhD
- When: Every autumn (the 3<sup>th</sup> and the 4<sup>th</sup> 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, individual work.
- 2) Individual and project work in groups of 2 students: design of a study, collecting data and analysing the data, individual written report and final seminar with poster presentation. The report is written according to the requirements of international scientific press as an original paper.
- Textbook: Berg, Egel Weie; Sensorisk studiegruppe Sensorisk analyse: [bedømmelse av næringsmidler]. 2 ed. Oslo : Universitetsforl., 1997 - 208 s.ISBN: 82-00-41879-0, pp. 133-208.
- Carr, B. Thomas; Civille, Gail Vance; Meilgaard, Morten C. Sensory evaluation techniques; 4ed;. Boca Raton, Fla. : CRC ;a London :b Taylor & Francis, 2007.
- Lawless H, Heymann H: Sensory evaluation of food: Principles and practices. Springer; 2ed., 2010.
- Fuller, Gordon W. New food product development : from concept to marketplace. 2. ed. : Boca Raton, Fla. : CRC,. 2005.
- Requirements: Basic knowledge of sensory evaluation/food science.
- For whom: 1<sup>st</sup> year MSc students at the Dep. of Food, Nutrition and Dietetic or equivalent
- Students (n): 5-10



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