



COURSE CARD: E3S - SE - UNIUPP - 3

University: University of Uppsala, Sweden

Course: Advanced sensory evaluations

Course code: 2HK037

Credits: 7.5

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, individual work.

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; Civile, 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: 1st year MSc students at the Dep. of Food, Nutrition and Dietetic or equivalent

Students (n): Varies

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