



COURSE CARD: E3S - SP - UBU - 1

University: University of Burgos (UBU), Spain

Course: Sensorial Analysis of Food

Course code: 5167

Credits: 6

Language: Spanish

Instructors: Miriam Ortega Heras, M^a Luisa González San José and Isabel Jaime Moreno, professors of Food Technology

When: 2nd semestre (February-July) from 2009-10 course.

Precise program to be found at:

<http://www.ubu.es/titulaciones/es/cyta/informacion-academica/guias-docentes>

Content: Course with lectures (10h), lab exercises (21h), seminars (3h), and develop and defense of a sensorial project.

Textbook: Ronald P. Carpenter, David H. Lyon, Terry A. Hasdell , (2002) Análisis sensorial en el desarrollo y control de la calidad de alimentos.

Fortin J, (2001) Guía de selección y entrenamiento de un panel de catadores.

Herbert A., (2004) Sensory Evaluation Practices.

Kemp S E, T. Hollowood y J Hort, ((2009)) Sensory Evaluation a Practical handbook.

Ibañez FC y Barcina Y., (2001) Analisis Sensorial de Alimentos.

Normas UNE e ISO.

Per Lea, Tormod Naes, Marit Rødbotten, (1998) Analysis of variance for sensory data.

Student (n): Course 2010-11 (65) / Course 2011-12 (90) / Course 2012-13 (79)

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