



**COURSE CARD: E3S - SP - UNICLM - 1**

University: University of Castilla La Mancha (UCLM), Spain

Course: Food Sensory Evaluation

Course code: 58318

Credits: 6 (ECTS)

Language: Spanish

Instructors: Amparo Salvador Moya, Full professor of UCLM

When: 2<sup>nd</sup> semester period 2012-13 (in the 3<sup>rd</sup> year of the Degree in Food Science)

Content: Course with lectures (40h) and lab exercises + practical applications (20h)

Textbook: AENOR (2010) Análisis Sensorial. 2ª Edición. Normas UNE. AENOR ediciones;  
IBAÑEZ, F.C. y BARCINA, Y. (2000). Análisis sensorial de alimentos. Métodos y aplicaciones. Springer, Barcelona.  
LAWLESS, H.T. and HEYMANN, H. (1999). Sensory Evaluation of Food. Principles and practices. Chapman & Hall, Aspen Publishers;  
MEILGAARD, M., CIVILLE, G. and CARR, T. (2007).- Sensory Evaluation Techniques. Boca Raton, CRC Press.

For whom: Students in Food Science and Technology Degree (4 years, 240 ECTS)  
([http://www.uclm.es/cr/fquimicas/grados/grado\\_alimentos/fichas\\_asignaturas/58318.pdf](http://www.uclm.es/cr/fquimicas/grados/grado_alimentos/fichas_asignaturas/58318.pdf))

Student (n): 40

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