



COURSE CARD: E3S - SP - UPM - 1

- University: Technical University of Madrid (Universidad Politécnica de Madrid, UPM)
- Course: Sensory Analysis of Food
- Course code: 525002323
- Credits: 4 ECTS
- Language: Spanish or English
- Instructors: Carolina Chaya, Associate professor of UPM
- When: 2nd semester period from 2012-13 (in the 3rd year degree), obligatory for all students
- Content: Course with lectures (20h) and practical applications (20h).
- Assessment: Three hours final exam (100%) or two hours exam (70%) and individual coursework assignment (30%).
- Textbooks: General:
- AENOR (2010) Análisis Sensorial. 2ª Edición. Normas UNE. AENOR ediciones
 - CARPENTER, R.P., LYON, D.H. y HASDELL, T.A. (2000). Análisis Sensorial en el Desarrollo y Control de Calidad de Alimentos. Zaragoza, Editorial Acribia, S.A. 191 p.
 - KEMP, S., HOLLOWOOD, T. y HORT, J. (2009). Sensory Evaluation: a Practical handbook. Wiley Blackwell, 208 p.
 - LAWLESS, H.T. y HEYMANN, H. (1999). Sensory Evaluation of Food. Principles and Practices. Maryland, Aspen Publishers, Inc. 827 p.
 - MEILGAARD, M., CIVILLE, G. and CARR, T. (2007).- Sensory Evaluation Techniques. Boca Raton, CRC Press. 354 p.2
- Sensometrics:
- NAES, T., BROCKHOFF, P.B. and TOMIC, O. (2011). Statistics for Sensory and Consumer Science. Wiley - Blackwell. 294 p.
 - O'MAHONY, M. (1986). Sensory Evaluation of Foods: Statistical Methods and Procedures. New York, Marcel Dekker, Inc. 487 p.
- For whom: Students of the Degree in Agricultural and Food Industry Technology (4 years, 240 ECTS)



<http://www.upm.es/internacional/Students/StudiesDegrees/OfficialUndergraduateDegrees>

Student (n): 20-30

Source of info: Carolina Chaya, carolina.chaya@upm.es

Date: December 20th, 2012