



COURSE CARD: E3S - SP - UPM - 3

University: Technical University of Madrid (Universidad Politécnica de Madrid, UPM)

Course: Sensory evaluation of dairy products

Course code: -

Credits: 4 ECTS

Language: Spanish or English

Instructor: María Concepción Chamorro, Miguel Jurado, professors of UPM

When: 2nd semester period from 2013-14 (in the 4th year of the degree in Agricultural and Food Industry Technology), obligatory for students specialized in Dairy Industries and optional course for students majoring other specialties.

Content: Course with lectures (7 h) and practical applications (33 h)

Assessment: Three hours final exam (100%)

Textbook: Chamorro M.C., Losada, M.M., AMV. (Eds). *El análisis sensorial de los quesos*. Mundi-Prensa Libros, 2002. 235 p. (in Spanish)
S. Clark, M. Costello, M.A. Drake, F. Bodyfelt, Springer (Eds.). *The sensory analysis of dairy products, 2nd Edition*, 2009. 575 pp.

Requirements: A basic knowledge of Dairy Science is recommended.

For whom: Students of the Degree in Agricultural and Food Industry Technology (4 years, 240 ECTS); other majors

Students (n): 20-30

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