



COURSE CARD: E3S - DK - UNICOP - 6

- University: University of Copenhagen, Denmark
- Course: BSc projects and MSc projects in Sensory Science
- Course code: -
- Credits: BSc project: 15 ECTS
MSc project: 30 or 45 ECTS
- Language: Danish or English
- Instructor: Ph.d. students and scientists from the Sensory Science group
- When: Individually decided
- Content: Academic research on a topic of your own choice.
For inspiration please see the following examples of English titled BSc/MSc projects which have been conducted in the Sensory Science group during 2010-2012:

Bachelor projects:

- Allan Baunsgaard Petersen: Sensory characterisation of Danish white wines
- Elizabeth Rasmussen: External sensory enhancements of product experiences
- Lærke Sofie Mikkelsen: Development of new nordic style filled chocolate
- Sandra Bjørn Nielsen: Sensory acceptability of New Nordic Diet to school children
- Urszula Stankowska: Relationship between food addiction and caloric restriction with special reference to dopaminergic neurotransmission
- Snaedis Lilja Baldvinsdottir: Children's sensitivity of bitterness and their acceptance of Nordic Foods
- Marlene Schou Grønbeck: Fast descriptive sensory methods
- Sabine Zangenberg: Determinants of acceptance of new foods in 1-2 and 2-3 years old children

Master projects:

- Janus Cronquist Mlynek: Improvement and sensory assessments of snack meals and meals for patients in nutritional risk



- Kirsten Kjær: Changing food preferences in 1-3-year-old children: A comparison of different learning mechanisms
- Letícia Machado Ribeiro: Perception and description of premium beers by brewmasters, novices and enthusiasts
- Lisanne Booij: Taste-trigeminal interaction
- Lisbet Kramer: Vegetable subscriptions in Danish schools
- Marit Nijman: Dutch and Danish consumer language for 7 Northern-European cheeses
- Yizhen Huang: Emotion recognition of odours through facial expressions
- Lieve Clæse: Flavour Pairing with fruit juices
- Daniel van Beek: Flavour development in coffee roasting processes" Daniel van Beek
- Jet van de Gronde: Parallel liking and disliking as a new method for preference measurement
- Rikke Højer Nielsen: New Nordic diet – acceptance in local Danish regions
- Singe Jensen: Influence of temperature on taste perception and food acceptability
- Anna Holmer: Healthy Snack preferences in Danish and Swedish School Children" Anna Holmer
- Daniël Marinus van Beel: The influence of temperature and humidity during storage of green coffee beans on freshly brewed coffee from both a chemical and a sensory perspective
- Jacco Gerritsen: How labels let the consumer choose - A study on honey and apple juice
- Karen Marie Tøstesen: Application of bioactive peptides of animal origin with antihypertensive effect in processed meat products

For more information, please go to: <http://www.en.ifv.life.ku.dk/faggrupper/sens.aspx>
(master project ideas)

Textbook: -

Requirements: -

For whom: BSc students/MSc students in the end of their respective education.

Students (n): 1-2 in each project

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