



SENSORY SCIENCE UNIVERSITY COURSES IN EUROPE - 2012/2013

edited by

Education Working Group

(Last updating: May 29th, 2013)

Country	University	Course	For whom	Credits (ECTS)	Language	Instructors	E3S Course Card
Austria	University of Natural Resources and Life Sciences, Vienna	Sensory Evaluation of Foods	Post-degree level (Master)	3	German	Klaus Dürschmid	E3S - A - BOKU - 1
	University of Natural Resources and Life Sciences, Vienna	Psychology of nutrition	Post-degree level (Master)	2	German	Klaus Dürschmid	E3S - A - BOKU - 2
	University of Natural Resources and Life Sciences (BOKU), Austrian Marketing University (Campus Wieselburg) (AMU),	New Product Development	Post-degree level (Master)	2	German	Klaus Dürschmid	E3S - A - BOKU - 3
	University of Natural Resources and Life Sciences, Vienna	Applied Quality Management Exercises	Post-degree level (Master)	6	German	Klaus Dürschmid, Kneifel Wolfgang, Schleining Gerhard, Mundigler Norbert, Strobl Martina, Zunabovic Marija	E3S - A - BOKU - 4

	FHWN, Campus Wieselburg, University of Applied Sciences	Advanced Sensory Science	Post-degree level (Master)	3	German	Sabrina Norckauer	E3S - A - FHWN - 1
	FHWN, Campus Wieselburg, University of Applied Sciences	Principles of Sensory Science	Degree level (Bachelor)	1,5	German	Sabrina Norckauer	E3S - A - FHWN - 2
	Graz University of Technology	Cooking: Sensory evaluation and molecular fundamentals	Bachelor and Master	1	German (English optional)	Erich Leitner, Georg Gescheidt-Demner	E3S - A - TUG - 1
	Graz University of Technology	Selected topic on aroma active compounds	Master and PhD	-	German (English optional)	Erich Leitner	E3S - A - TUG - 2
	University of Vienna	Sensory Evaluation of Foods	Bachelor and Master	3	German	Dorota Majchrzak	E3S - A - UNIVIE - 1
	University of Vienna	Quality Assessment and Sensory Analysis of Food	Degree level (Bachelor)	3	German	Dorota Majchrzak	E3S - A - UNIVIE - 2
	University of Vienna	Sensory Evaluation of Foods	Post-degree level (Master)	1	German	Dorota Majchrzak	E3S - A - UNIVIE - 3
Denmark	University of Copenhagen	Sensory and Consumer Science	3rd year BSc or 1st year MSc students	7,5	English	Derek V. Byrne	E3S - DK - UNICOP - 1
	University of Copenhagen	Advanced Sensory Methods and Sensometrics	Post-degree level (Master)	7,5	English	Wender Bredie	E3S - DK - UNICOP - 2
	University of Copenhagen	Food Choice and Acceptance	Post-degree level (Master)	7,5	English	Per Møller	E3S - DK - UNICOP - 3
	University of Copenhagen	Integrated Sensory and Instrumental	Post-degree level	15	English	Derek V. Byrne	E3S - DK - UNICOP - 4

		Flavour Research	(Master)				
	University of Copenhagen	Gastronomy and Health	Post-degree level (Master)	15	English	Michael Bom Frøst	E3S - DK - UNICOP - 5
	University of Copenhagen	BSc projects and MSc projects in Sensory Science	Bachelor and Master	15 (BSc project) 30 or 45 (MSc project)	Danish or English	Ph.d. students and scientists from the Sensory Science group	E3S - DK - UNICOP - 6
	University of Copenhagen	European MSc programme in Sensory Science in cooperation with Wageningen University	Post-degree level (Master)	120	English	Wender Bredie	E3S - DK - UNICOP - 7
	University of Copenhagen	MSc programme in Gastronomy and Health	Post-degree level (Master)	120	English	Michael Bom Frøst	E3S - DK - UNICOP - 8
	University of Copenhagen	PhD course in Sensory Science	PhD students	9 (12)	English	Wender Bredie	E3S - DK - UNICOP - 9
Finland	University of Helsinki	Sensory research methods	Degree level (Bachelor)	10	Finnish	Hely Tuorila	E3S - FI - UNIHHEL - 1
	University of Helsinki	Supervised research	Any majors, at any level of education	1-6	Finnish, Swedish or English	Hely Tuorila	E3S - FI - UNIHHEL - 2
	University of Helsinki	Sensory research methods: literature examination	Post degree level (Master)	4	English or Finnish	Hely Tuorila	E3S - FI - UNIHHEL - 3
	University of Helsinki	Master's thesis	Post degree level (Master)	40	English, Swedish or Finnish	Hely Tuorila	E3S - FI - UNIHHEL - 4
France	Agrocampus ouest	Sensometry	Post degree level (Master)	2	French	François Husson	E3S - FR - AGRO - 1

Germany	Hamburg University of Applied Sciences	Sensory Analysis (Introduction)	Degree level (Bachelor)	5	German and English (English only throughout the summer semester)	Mechthild Busch-Stockfisch, Andrea Bauer	E3S - GER - UASHAM - 1
	Hamburg University of Applied Sciences	Project in Food Product Development (in cooperation with food industry)	Degree level (Bachelor)	5	German	Mechthild Busch-Stockfisch, Andrea Bauer	E3S - GER - UASHAM - 2
	Hamburg University of Applied Sciences	Bachelor thesis	Degree level (Bachelor)	10	German or English	Mechthild Busch-Stockfisch, Andrea Bauer	E3S - GER - UASHAM - 3
	Hamburg University of Applied Sciences	Applied Mathematics and Statistic	Post-degree level (Master)	4	German	Ehrhard Köhn	E3S - GER - UASHAM - 4
	Hamburg University of Applied Sciences	Sensory Perception and Consumer Sensory in Combination with Innovative Product Development and Innovation Marketing	Degree level (Bachelor)	3 courses, 5 CPs each	German	Mechthild Busch-Stockfisch, Ehrhard Köhn, Jan Fritsche, Christoph Wegmann	E3S - GER - UASHAM - 5
	Hamburg University of Applied Sciences	Scientific Project	Post-degree level (Master)	10	German and English	Mechthild Busch-Stockfisch, Ehrhard Köhn	E3S - GER - UASHAM - 6
	Hamburg University of Applied Sciences	Master-Thesis (Sensory Science)	Post-degree level (Master)	30	German and English	Mechthild Busch-Stockfisch, Ehrhard Köhn	E3S - GER - UASHAM - 7
Italy	University of Bologna	Wine tasting	Degree level (Bachelor)	4	Italian, English tutoring	Giuseppina P. Parpinello	E3S - IT - UNIBO - 1

	University of Bologna	Sensory evaluation of wine, fruit juices and beverages	Degree level (Bachelor)	2	Italian, English tutoring	Giuseppina P. Parpinello	E3S - IT - UNIBO - 2
	University of Bologna	Relationship between sensory and chemical/physical analyses in wine and beverages	Degree level (Bachelor)	4	Italian, English tutoring	Giuseppina P. Parpinello	E3S - IT - UNIBO - 3
	University of Bologna	Wine Tasting	Post-degree level (Master)	3	English	Giuseppina P. Parpinello	E3S - IT - UNIBO - 4
	University of Florence	Food perception and acceptability	Post-degree level (Master)	6	Italian	Erminio Monteleone	E3S - IT - UNIFI - 1
	University of Florence	Consumer testing	Post-degree level (Master)	9	Italian	Erminio Monteleone	E3S - IT - UNIFI - 2
	University of Florence	Master's thesis	Post-degree level (Master)	25	Italian or English	Erminio Monteleone	E3S - IT - UNIFI - 3
	University of Pisa	Sensory analysis of wine	Degree level (Bachelor)	6	Italian	Francesca Venturi	E3S - IT - UNIPI - 1
	University of Gastronomic Sciences, Bra	Sensory analysis	Degree level (Bachelor)	5	Italian	Luisa Torri	E3S - IT - UNISG - 1
	University of Gastronomic Sciences, Bra	Wine sensory analysis	Degree level (Bachelor)	2	English	Anne C. Noble	E3S - IT - UNISG - 2
	University of Gastronomic Sciences, Bra	Molecular aspects of taste	Degree level (Bachelor)	2	English	Gabriella Morini	E3S - IT - UNISG - 3
	University of Sassari	Physical and Sensory Analysis of Foods	Post-degree level (Master)	7	Italian	Alessandra Del Caro	E3S - IT - UNISS - 1
	University of Turin	Sensory laboratory I	Degree level (Bachelor)	2	Italian	Giuseppe Zeppa	E3S - IT - UNITO - 1

	University of Turin	Sensory laboratory II	Degree level (Bachelor)	2	Italian	Giuseppe Zeppa	E3S - IT - UNITO - 2
	University of Verona	Sensory Analysis of Wine	Degree level (Bachelor)	3	Italian	Lucia Bailetti	E3S - IT - UNIVR - 1
Norway	-	-		-	-	-	-
Spain	University of Burgos	Sensorial analysis of food	Degree level (Bachelor)	6	Spanish	Miriam Ortega Heras, M ^a Luisa González San José and Isabel Jaime Moreno	E3S - SP - UBU - 1
	University of Cádiz	Virtual tasting of wine	At any level of education	3	Spanish English	Juan Gómez Benítez, Cristina Lasanta Melero	E3S - SP - UCA - 1
	University of Basque Country	Basis of sensory analysis	Degree level	3	Spanish	Marta Albisu Aguado, Francisco J. Pérez Elortondo	E3S - SP - UNIBASCO - 1
	University of Basque Country	Methodological basis of sensory wine evaluation and sensory classification of productions' methods	Post-degree level (Master)	3	Spanish French	Iñaki Etaio, Maurice Chassin, Stephan Yerlé	E3S - SP - UNIBASCO - 2
	University of Basque Country	Methods and applications with sensory trained panels	Post-degree level (Master)	4,5	Spanish French English	Francisco J. Pérez Elortondo, Marta Albisu Aguado, Catherine Dacremont, Dominique Valentin	E3S - SP - UNIBASCO - 3
	University of Basque Country	Strategic management, wine marketing and analysis of	Post-degree level (Master)	3	Spanish English	Azucena Vicente, Idoia Idigoras, Jone Mitxeo, Erminio Monteleone,	E3S - SP - UNIBASCO - 4

		consumers' preferences				Thomas Perry	
	University of Basque Country	Commercial management, advanced marketing and their integration with consumers' preferences	Post-degree level (Master)	3	Spanish	Azucena Vicente, Kepa Bárcenas	E3S - SP - UNIBASCO - 5
	University of Basque Country	Sensory methods and labs accreditations	Post-degree level (Master)	3	Spanish	Jesus Salmerón, Francisco J. Pérez Elortondo	E3S - SP - UNIBASCO - 6
	University of Basque Country	Experimental design and statistical treatment of sensory data	Post-degree level (Master)	3	Spanish	Francisco J. Pérez Elortondo, Carolina Chaya, Luis Guerrero	E3S - SP - UNIBASCO - 7
	University of Basque Country	Sensory evaluation and texture analysis: food quality applications	Post-degree level (Master)	6	Spanish	Francisco José Perez Elortondo, Marta Albisu Aguado, Olalla Martínez González, Jesús Salmerón Egea, Carmen Casas Valencia	E3S - SP - UNIBASCO - 8
	University of Basque Country	Food sensory evaluation	Degree level (Bachelor)	6	Spanish	Francisco J. Pérez Elortondo, Marta Albisu Aguado	E3S - SP - UNIBASCO - 9
	University of Castilla La Mancha	Food Sensory Evaluation	Degree level (Bachelor)	6	Spanish	Amparo Salvador Moya	E3S - SP - UNICLM - 1
	University of La Rioja	Sensorial analysis in wine	Degree level (Bachelor)	6	Spanish English French	Antonio T. Palacios Garcia	E3S - SP - UNIRIOJA - 1
	University of Valencia	Sensory analysis of food	Degree level (Bachelor)	4,5	Spanish	Ana Salvador	E3S - SP - UNIVA - 1

	Technical University of Madrid (Universidad Politécnica de Madrid)	Sensory analysis of food	Degree level (Bachelor)	4	Spanish or English	Carolina Chaya	E3S - SP - UPM - 1
	Technical University of Madrid (Universidad Politécnica de Madrid)	Sensory analysis	Post-degree level (Master)	4,5	Spanish	Carolina Chaya, María Jesús Callejo, José Antonio Suárez Lepe, Fernando Calderón	E3S - SP - UPM - 2
	Technical University of Madrid (Universidad Politécnica de Madrid)	Sensory evaluation of dairy products	Degree level (Bachelor)	4	Spanish or English	María Concepción Chamorro, Miguel Jurado	E3S - SP - UPM - 3
	Public University of Navarre	Sensory Analysis of Agri-Food products	Post-degree level (Master)	3	Spanish	María Remedios Marín-Arroyo, Íñigo Arozarena Martinicorena, Montserrat Navarro Huidobro	E3S - SP - UPNA - 1
	University of Zaragoza	Sensory analysis in fresh meat: practical and theoretical aspects and factors related with the meat quality	Post-degree level (Master)	4	Spanish	Carlos Sañudo Astiz, María del Mar Campo Arribas, José Luís Olleta Castañer, Carlos González, Grant Students	E3S - SP - UNIZAR - 1
Sweden	University of Uppsala	Sensory evaluations and product development	Degree level (Bachelor)	15	Swedish	Iwona Kihlberg	E3S - SE - UNIUPP - 1
	University of Uppsala	Advanced sensory evaluations and product development	Post-degree level (Master)	15	Swedish	Iwona Kihlberg	E3S - SE - UNIUPP - 2
	University of Uppsala	Advanced sensory evaluations	Post-degree level (Master)	7,5	Swedish	Iwona Kihlberg	E3S - SE - UNIUPP - 3

Switzerland	-	-	-	-	-	-	-
The Netherland	Wageningen University	Food and Health: Practice and Theory	Degree level (Bachelor)	6	English	M. Dekker, P. Versloot; M. Mars, N.M. de Roos, E. Siebelink, J.M.S. Renkema	E3S - NL - WUR - 1
	Wageningen University	Nutrition Behaviour	Degree level (Bachelor)	6	Dutch	C. de Graaf, I.D. Brouwer, N.M. de Roos, G. Jager, E. van Kleef	E3S - NL - WUR - 2
	Wageningen University	Sensory Science I: Principles of Sensory Science	Degree and post-degree level (Bachelor & Master)	6	English	Cees de Graaf, Stephanie Kremer, Gerry Jager, Sanne Boesveldt, Wender Bredie	E3S - NL - WUR - 3
	Wageningen University	Sensory Science II: Instrumental Sensory Science	Post-degree level (Master)	6	English	M.A. Stieger, J.P. Vincken, G. Smit, M.B.J. Meinders	E3S - NL - WUR - 4
	Wageningen University	Psychobiology of Food Choice and Eating Behaviour	Different level	6	English	C. de Graaf, I.D. Brouwer, N.M. de Roos, G. Jager, M. Mars, S. Boesveldt, J.V. Meijering	E3S - NL - WUR - 5
	Wageningen University	Nutritional Neurosciences	Degree level (Bachelor)	6	English	C. de Graaf, G. Jager, S. Boesveldt, P.A.M. Smeets, O. van de Rest, R.F. Witkamp, E. van Kleef, I.C. Schrieks	E3S - NL - WUR - 6
	Wageningen University	Sensory Perception and Consumer Preference	Degree level (Bachelor)	6	English	J.C.M. van Trijp, J.H.A. Kroeze, G. Antonides, E. van Herpen	E3S - NL - WUR - 7

United Kingdom	-		-	-	-	-	-
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