



COURSE CARD: E3S - A - BOKU - 1

University: University of Natural Resources and Life Sciences, Vienna (Austria)

Course: Sensory Evaluation of Foods (Compulsory Lecture)

Course code: 754308

Credits 3

Language: German

Instructor: Klaus Dürschmid, Ass.Prof.

When: Every sommer term (February – June)

Content: Introduction, physiological and psychological Foundations of sensory function, principles of good practice, discrimination testing, measurement of sensory thresholds, scaling, time-intensity methods, TDS, context effects and biases in sensory judgment, descriptive analysis, texture evaluation, color and appearance, acceptance and preference testing, consumer fields tests, sensory evaluation in quality control and product development, implicit and observational techniques in Sensory and Consumer Science.

Textbook: Lawless, Harry T. / Heymann, Hildegard: Sensory Evaluation of Food. ASPEN Publishers, Gaithersburg, 2010.
Busch-Stockfish, Mechthild: Praxishandbuch Lebensmittelsensorik. Behr's Verlag.

Requirement: -

For whom: MSc “food science and technology” students;

Students (n): ~60/year

Source of info: Klaus Dürschmid, klaus.duerrschmid@boku.ac.at
<https://online.boku.ac.at/BOKUonline/webnav.ini>

Date: May 2nd, 2013