



COURSE CARD: E3S - A - TUG - 1

University: Graz University of Technology, Austria
Course: Cooking: Sensory evaluation and molecular fundamentals (elective)
Course code: 635.100
Credits 1
Language: German (English optional)
Instructors: Erich Leitner, Prof., Georg Gescheidt-Demner, Prof.
When: Every winter term (October – January)
Content: It is the aim of this lecture to impart the correlation of heat transfer onto the food during preparation, the cooking procedure itself, flavour formation and formation of texture
Textbook: -
Requirements: Basic chemical knowledge
For whom: Students from the bachelor and master courses “Chemistry” and “Biotechnology”
Students (n): 10-15
Source of info: https://online.tugraz.at/tug_online/webnav.ini
Date: May 2nd, 2013