



COURSE CARD: E3S - A - UNIVIE - 1

University: University of Vienna, Austria
Course: Sensory Evaluation of Foods (lecture)
Course code: 330113
Credits: 3
Language: German
Instructor: Dorota Majchrzak, professor
When: Every winter term (October – January)
Content: 1) Intensive lectures (9 x 2,5h); general introduction to sensory analysis, human senses, physiological elements of the human perception, sensory tests: difference-, descriptive-, threshold-, time-intensity tests, acceptance and preference tests, testing conditions, training of the panel, practical application of the sensory evaluation of food
Textbook: Busch-Stockfisch M (Eds). Praxishandbuch Sensorik in der Produktentwicklung und Qualitätssicherung, Behr's Verlag, Hamburg 2006 (in German)
Requirements: 1st term of MSc 'food quality and food safety' students (no requirements)
Diploma 'food production and food technology' students (finished 1st stage of diploma degree required)
BSc students (BSc version 2006 only, if course 'Quality Assessment and Sensory Analysis Food' was passed positively)
For whom: 1st term of MSc 'food quality and food safety' students;
Diploma 'food production and food technology' students
BSc students (BSc version 2006 only)
Students (n): 60 students
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