



**COURSE CARD: E3S - A - UNIVIE - 2**

University: University of Vienna, Austria  
Course: Quality Assessment and Sensory Analysis of Food  
Course code: 330049  
Credits: 3  
Language: German  
Instructor: Dorota Majchrzak, professor  
When: Every summer term (October – January)  
Content: 1) Intensive lectures (9 x 2,5h); food quality, general introduction to sensory analysis, sensory tests for the evaluation of sensory quality of food and beverages, practical application of sensory evaluation of food  
Textbook: Busch-Stockfisch M (Eds). Praxishandbuch Sensorik in der Produktentwicklung und Qualitätssicherung, Behr's Verlag, Hamburg 2006 (in German)  
Requirements: none  
For whom: BSc students (BSc version 2006 only)  
Students (n): 200 students  
Source of info: Dorota Majchrzak, [dorota.majchrzak@univie.ac.at](mailto:dorota.majchrzak@univie.ac.at)  
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