



COURSE CARD: E3S - A - UNIVIE - 3

University: University of Vienna, Austria
Course: Sensory Evaluation of Foods (practice)
Course code: 330025
Credits: 1
Language: German
Instructor: Dorota Majchrzak, professor
When: Every winter term (October – January)
Content: 1) Intensive lab exercises (5 x 3h); memorizing of odours, testing smell and taste skills, difference tests (paired difference, triangle, duo-trio), descriptive analysis (QDA), time-intensity, threshold tests, ranking test of preference.
Textbook: Busch-Stockfisch M (Eds). Praxishandbuch Sensorik in der Produktentwicklung und Qualitätssicherung, Behr's Verlag, Hamburg 2006 (in German)
Requirement: Sensory Evaluation of Foods (lecture, 3 credits)
For whom: 1st term of MSc 'food quality and food safety' students;
Diploma 'food production and food technology' students (finished 1st stage of diploma degree required)
Students (n): 3 groups each 10 students
Source of info: Dorota Majchrzak, dorota.majchrzak@univie.ac.at
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