



COURSE CARD: E3S - FI - UNIHEL - 1

University: University of Helsinki, Finland

Course: Sensory research methods

Course code: ETT230

Credits: 10

Language: Finnish

Instructor: Hely Tuorila, professor

When: Every spring term (Jan – Apr), next course starting Tuesday, January 15, 2013 Precise program to be found at: blogs.helsinki.fi/aistitutkimus

Content: 1) Intensive course with lectures (7 x 2h), lab exercises (6 x 3h), seminars (7 x 2h), statistics class (3 x 2h), data analysis and write-up of reports
2) project work in groups of 3-4 students: design of a study, collecting data and analysing the data, written report and final seminar

Textbook: Tuorila H, Appelbye U. (Eds). *Elintarvikkeiden aistinvaraiset tutkimusmenetelmät*. Gaudeamus, Helsinki, 2008. 286 p. (in Finnish)

Requirements: Introduction to statistics (5 credits) and Analysis of variance and regression analysis (5 credits) or corresponding courses in statistics

For whom: 3rd year BSc students majoring in food technology; 1st year MSc students majoring in food technology (if the course was not included in their BSc degree); other majors

Students (n): 25-35

Source of info: Hely Tuorila, hely.tuorila@helsinki.fi

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