



COURSE CARD: E3S - GER - UASHAM - 2

- University: Hamburg University of Applied Sciences, Germany
- Course: Project in Food Product Development (in cooperation with food industry)
- Course code: 4095/4096
- Credits: 5
- Language: German
- Instructors: Prof. Dr. M. Busch-Stockfisch, Prof. Dr. A. Bauer
- When: each semester
- Contents: In this course, the students work a concrete project in food product development provided by an industry partner. In this real-life situation the students work independently with guidance of the instructors. Focus is not only put on the product development process and its documentation itself, but also the sensory testing of the prototypes with consumers, and the optimisation of formulas and production processes, based on the sensory results. The outcomes are documented and presented to the industry partner by the students.
- Course objectives:
- The students will be able to plan and coordinate projects.
 - The students will be familiarised with working projects in product development and sensory evaluation in real-life.
 - The students will be able to independently research and analyse information.
 - Presentation and team working skills are fostered.
- Textbook: Literature research
- Requirements: Introductory course Sensory Analysis + Statistics
- For whom: 3rd year BSc Food Science students
- Students (n): 15 – 20 students
- Source of info: M. Busch-Stockfisch, Mechthild.Busch-Stockfisch@haw-hamburg.de
A. Bauer, Andrea.Bauer@haw-hamburg.de
- Date of info: December 20th, 2012