



## **COURSE CARD: E3S - GER - UASHAM - 7**

University: Hamburg University of Applied Sciences, Germany

Course: Master-Thesis (Sensory Science)

Course code: 6000

Credits: 30

Language: German and English

Instructors: M. Busch-Stockfisch, E. Köhn

When: Every time, 6 month

Content: Individual working on a special theme

### **FUNCTIONAL AND CONCEPTUAL AND METHODOLOGICAL SKILLS:**

Students are able to ...

- analyze, systematize and develop scientific and technical problems in the area of Food Science
- in the case of an experimentally oriented work
  - to incorporate methodically independently
  - to develop and perform a meaningful and purposeful leading experimental program
  - to assess the results of independent scientific and to classify and evaluate in an interdisciplinary context
  - to deepen its own new methodologies and to develop further.
- in the case of a theoretically based work
  - to analyze critically the progress of science and technology and reconcile with the learned scientific principles / methodologies
  - establish links with parallel fields of knowledge and from this knowledge able to develop relevant conclusions and directions for action.

### **SOCIAL AND PERSONAL SKILLS:**

Students are able to ...

- develop self-initiative,

E3S – European Sensory Science Society  
via della Cernaia 21, 50129, Florence (Italy)

[www.e3sensory.eu](http://www.e3sensory.eu)



- to motivate themselves,
- to provide suitable working conditions,
- set up a schedule for writing the work,
- if early consultation on issues and problems to take advantage.

Textbook: None

Requirements: Mostly completed master's degree, usually after the acquisition of 90 CP

For whom: Master-Students

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