



COURSE CARD: E3S - IT - UNIFI - 1

University: University of Florence, Italy

Course: Food perception and acceptability

Course code: B020192

Credits: 6

Language: Italian

Instructor: Erminio Monteleone, professor

When: Every spring term (March – June)

Content: 1) Intensive course with lectures (49 h), lab exercises (32 h), seminars (0-3h), 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: H. T. Lawless, H. Heymann, *Sensory Evaluation of Food: principles and practices*, (1999). Kluwer Academic Publisher, The Netherlands, 1999.
Hal MacFie (ed.), *Consumer-led food product development*, Woodhead Publishing Limited, Cambridge, (UK), 2007.
Società Italiana di Scienze Sensoriali (ed.), *Atlante Sensoriale dei Prodotti Alimentari*, Tecniche Nuove, Milano, 2012.
Course Syllabus by E. Monteleone (in Italian)

Requirements: -

For whom: 1st year MSc food science students (Faculty of Medicine)

Students (n): 30 - 40

Source of info: Erminio Monteleone, erminio.monteleone@unifi.it

Date: March 13, 2013