



## COURSE CARD: E3S - IT - UNIFI - 2

University: University of Florence, Italy

Course: Consumer testing

Course code: B002415

Credits: 9

Language: Italian

Instructor: Erminio Monteleone, professor

When: Every autumn term (October – January)

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: Introduction to statistics and Analysis of variance and regression analysis.

For whom: 2<sup>nd</sup> year MSc Food Science and Technology students;

Students (n): 15 - 20

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