



COURSE CARD: E3S – SP – UNIVA – 1

University:	University of Valencia, Spain
Course:	Sensory analysis of food
Course code:	33992
Credits:	4.5
Language:	Spanish
Instructor:	Ana Salvador, professor
When:	Every autumn term (September - January), next course starting September 15, 2013
Content:	<p>The teaching methodology is based on the following points:</p> <ol style="list-style-type: none">1) <i>Theoretical classes</i>: explanatory sessions for the contents of the field with a total of 25 hours / course. Classes are taught using audiovisual and technical equipment the student will have this material in the virtual platform.2) <i>Practical classes (tasting room)</i>: There will be 3 sessions of practical classes, each of five hours. The teacher will provide prior lab notebook that will be available in the virtual platform. Attendance is mandatory practices. At the end of practice sessions, students will develop a memory of each of the practices including: type of test, objective, rationale, sampling, experimental data, calculations and interpretation of results. The report should be submitted during the fortnight following the completion of the practical classes.3) <i>Seminars</i>: There will be two seminars on topics provided by the teacher and related matter. The development of the seminar will be supervised by the coaching set. The seminars will be presented in writing and submitted by students. After the oral presentation speaking time will the other students, moderated by the teacher.
Requirements:	A basic knowledge of statistic methodology is recommended.
For whom:	4rd year BSc students majoring in food technology.
Students (n):	25-35
Source of info:	Ana Salvador, asalvador@iata.csic.es
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