



SENSORY SCIENCE UNIVERSITY COURSES IN EUROPE - 2013/2014

edited by

Education Working Group

(Last updating: December 4, 2013)

Country	University	Course	For whom	Credits (ECTS)	Language	Instructors	E3S Course Card
Austria	-	-	-	-	-	-	-
Denmark	-	-	-	-	-	-	-
Finland	University of Eastern Finland	Measurement of sensory and consumer perceptions	Degree level (Bachelor)	3	Finnish	Anja Lapveteläinen	E3S - FI - UEF - 1
	University of Helsinki	Sensory research methods	Degree or post degree level (Bachelor or Master)	10	Finnish	Hely Tuorila	E3S - FI - UNIHEL - 1
	University of Helsinki	Supervised research	Any majors, at any level of education	1-6	Finnish, Swedish or English	Hely Tuorila	E3S - FI - UNIHEL - 2

	University of Helsinki	Sensory research methods: literature examination	Post degree level (Master)	4	English or Finnish	Hely Tuorila	E3S - FI - UNIHEL - 3
	University of Helsinki	Master's thesis	Post degree level (Master)	40	English, Swedish or Finnish	Hely Tuorila	E3S - FI - UNIHEL - 4
France	-	-	-	-	-	-	-
Germany	Hamburg University of Applied Sciences	Sensory Analysis (Introduction)	Degree level (Bachelor)	5	German and English (English only throughout the summer semester)	Andrea Bauer	E3S - GER - UASHAM - 1
	Hamburg University of Applied Sciences	Project in Food Product Development (in cooperation with food industry)	Degree level (Bachelor)	5	German	Andrea Bauer	E3S - GER - UASHAM - 2
	Hamburg University of Applied Sciences	Bachelor thesis	Degree level (Bachelor)	10	German or English	Andrea Bauer	E3S - GER - UASHAM - 3
	Hamburg University of Applied Sciences	Applied Mathematics and Statistic	Post-degree level (Master)	4	German	Ehrhard Köhn	E3S - GER - UASHAM - 4
	Hamburg University of Applied Sciences	Sensory Perception and Consumer Sensory in Combination with Innovative Product Development and Innovation Marketing	Degree level (Bachelor)	3 courses, 5 CPs each	German	Andrea Bauer, Ehrhard Köhn, Jan Fritzsche, Christoph Wegmann	E3S - GER - UASHAM - 5
	Hamburg University of Applied Sciences	Scientific Project	Post-degree level (Master)	10	German and English	Andrea Bauer, Ehrhard Köhn	E3S - GER - UASHAM - 6

	Hamburg University of Applied Sciences	Master-Thesis (Sensory Science)	Post-degree level (Master)	30	German and English	Andrea Bauer, Ehrhard Köhn	E3S - GER - UASHAM - 7
Italy	University of Bologna	Wine tasting	Degree level (Bachelor)	4	Italian, English tutoring	Giuseppina P. Parpinello	E3S - IT - UNIBO - 1
	University of Bologna	Sensory evaluation of wine, fruit juices and beverages	Degree level (Bachelor)	2	Italian, English tutoring	Giuseppina P. Parpinello	E3S - IT - UNIBO - 2
	University of Bologna	Wine Tasting	Post-degree level (Master)	3	English	Giuseppina P. Parpinello	E3S - IT - UNIBO - 3
	University of Florence	Sensory analysis of food	Degree level (Bachelor)	6	Italian	Erminio Monteleone	E3S - IT - UNIFI - 1
	University of Florence	Consumer testing	Post-degree level (Master)	9	Italian	Erminio Monteleone	E3S - IT - UNIFI - 2
	University of Florence	Food perception and acceptability	Post-degree level (Master)	6	Italian	Erminio Monteleone	E3S - IT - UNIFI - 3
	University of Florence	Master's thesis	Post-degree level (Master)	25	Italian or English	Erminio Monteleone	E3S - IT - UNIFI - 4
	University of Milan	Sensory evaluation of food and data analysis	Degree level (Bachelor)	6	Italian	Ella Pagliarini	E3S - IT - UNIMI - 1
	University of Milan	Models of sensory perception and food consumer science	Post-degree level (Master)	4	Italian	Ella Pagliarini	E3S - IT - UNIMI - 2
	University of Milan	Sensory evaluation of food	Degree level (Bachelor)	6	Italian	Monica Laureati	E3S - IT - UNIMI - 3
	University of Milan	Food safety and microbiological and sensory quality:	Degree level (Bachelor)	6	Italian	Monica Laureati	E3S - IT - UNIMI - 4

		Sensory Analysis					
	University of Gastronomic Sciences, Bra	Sensory analysis	Degree level (Bachelor)	5	Italian	Luisa Torri	E3S - IT - UNISG - 1
	University of Gastronomic Sciences, Bra	Wine sensory analysis	Degree level (Bachelor)	2	Italian	Luisa Torri	E3S - IT - UNISG - 2
	University of Sassari	Physical and Sensory Analysis of Foods	Post-degree level (Master)	7	Italian	Alessandra Del Caro	E3S - IT - UNISS - 1
	University of Turin	Sensory laboratory I	Degree level (Bachelor)	2	Italian	Giuseppe Zeppa	E3S - IT - UNITO - 1
	University of Turin	Sensory laboratory II	Degree level (Bachelor)	2	Italian	Giuseppe Zeppa	E3S - IT - UNITO - 2
Norway	Norwegian University of Life Sciences	Sensory and consumer science	Degree level (Bachelor)	5	Norwegian or English	Margrethe Hersleth	E3S - NO - UMB - 1
	Norwegian University of Life Sciences	Sensory and consumer science	Post-degree level (Master)	5	Norwegian or English	Margrethe Hersleth	E3S - NO - UMB - 2
Spain	University of Basque Country	Basis of sensory analysis	Degree level	3	Spanish	Marta Albisu Aguado, Francisco J. Pérez Elortondo	E3S - SP - UNIBASCO - 1
	University of Basque Country	Methodological basis of sensory wine evaluation and sensory classification of productions' methods	Post-degree level (Master)	3	Spanish French	Iñaki Etaio, Maurice Chassin, Stephan Yerlé	E3S - SP - UNIBASCO - 2
	University of Basque Country	Methods and applications with sensory trained panels	Post-degree level (Master)	4,5	Spanish French English	Francisco J. Pérez Elortondo, Marta Albisu Aguado, Catherine Dacremont, Dominique Valentin	E3S - SP - UNIBASCO - 3

	University of Basque Country	Strategic management, wine marketing and analysis of consumers' preferences	Post-degree level (Master)	3	Spanish English	Azucena Vicente, Erminio Monteleone, Oscar Urrutia	E3S - SP - UNIBASCO - 4
	University of Basque Country	Commercial management, advanced marketing and their integration with consumers' preferences	Post-degree level (Master)	3	Spanish	Azucena Vicente, Julen Izaguirre, Unai Tamayo, Oihana Valmaseda, Kepa Bárcenas	E3S - SP - UNIBASCO - 5
	University of Basque Country	Sensory methods and labs accreditations	Post-degree level (Master)	3	Spanish	Jesus Salmerón, Francisco J. Pérez Elortondo	E3S - SP - UNIBASCO - 6
	University of Basque Country	Experimental design and statistical treatment of sensory data	Post-degree level (Master)	3	Spanish	Francisco J. Pérez Elortondo, Carolina Chaya, Luis Guerrero	E3S - SP - UNIBASCO - 7
	University of Basque Country	Sensory evaluation and texture analysis: food quality applications	Post-degree level (Master)	6	Spanish	Francisco José Perez Elortondo, Marta Albisu Aguado, Olalla Martínez González, Jesús Salmerón Egea, Carmen Casas Valencia	E3S - SP - UNIBASCO - 8
	University of Basque Country	Food sensory evaluation	Degree level (Bachelor)	6	Spanish	Francisco J. Pérez Elortondo	E3S - SP - UNIBASCO - 9
	Technical University of Madrid (Universidad Politécnica de Madrid)	Sensory analysis of food	Degree level (Bachelor)	4	Spanish or English	Carolina Chaya	E3S - SP - UPM - 1
	Technical University of Madrid (Universidad	Sensory analysis of dairy products	Degree level (Bachelor)	4	Spanish	María Concepción Chamorro	E3S - SP - UPM - 2

	Politécnica de Madrid)						
	University of Zaragoza	Sensory analysis in fresh meat: practical and theoretical aspects and factors related with the meat quality	Post-degree level (Master)	4	Spanish	Carlos Sañudo Astiz, María del Mar Campo Arribas, José Luís Olleta Castañer, Carlos González, Grant Students	E3S - SP - UNIZAR - 1
Sweden	-	-	-	-	-	-	-
Switzerland	University of Applied Sciences Zurich	Sensory Science 1/2	Degree level (Bachelor)	7	German	Annette Bongartz	E3S - CH - ZHAW - 1
	University of Applied Sciences Zurich	Practical course (lab) Sensory Science	Degree level (Bachelor)	2	German	Annette Bongartz, Karin Chatelain, Marie-Louise Cezanne	E3S - CH - ZHAW - 2
	University of Applied Sciences Zurich	Nutrition Policy 1	Degree level (Bachelor)	2	German	Annette Bongartz	E3S - CH - ZHAW - 3
	University of Applied Sciences Zurich	Nutrition Related Diseases 1	Degree level (Bachelor)	2	German	Annette Bongartz	E3S - CH - ZHAW - 4
	University of Applied Sciences Zurich	Certificate of Advanced Studies (CAS) in "Sensory Science"	Post-degree level (Master)	15	German	Annette Bongartz, Karin Chatelain, Marie-Louise Cezanne	E3S - CH - ZHAW - 5
The Netherlands	Wageningen University	Food and Health: Practice and Theory	Degree level (Bachelor)	6	English	Monica Mars	E3S - NL - WUR - 1
	Wageningen University	Nutrition Behaviour	Degree level (Bachelor)	6	Dutch	Kees de Graaf	E3S - NL - WUR - 2
	Wageningen University	Sensory Science I: Principles of Sensory Science	Degree and post-degree level (Bachelor & Master)	6	English	Sanne Boesveldt	E3S - NL - WUR - 3

	Wageningen University	Sensory Science II: Instrumental Sensory Science	Post-degree level (Master)	6	English	M.A. Stieger	E3S - NL - WUR - 4
	Wageningen University	Psychobiology of Food Choice and Eating Behaviour	Post-degree level (Master)	6	English	Gerry Jager	E3S - NL - WUR - 5
	Wageningen University	Nutritional Neurosciences	Degree level (Bachelor)	6	English	Paul Smeets	E3S - NL - WUR - 6
	Wageningen University	Sensory Perception and Consumer Preference	Post-degree level (Master)	6	English	Hans van Trijp	E3S - NL - WUR - 7
United Kingdom	University of Nottingham	Sensory Evaluation	Post-degree level (Master)	10	English	Joanne Hort, Louise Hewson	E3S - UK - UNINOT - 1
	University of Nottingham	Sensory evaluation – Statistical Method and Interpretation	Post-degree level (Master)	10	English	Joanne Hort	E3S - UK - UNINOT - 2
	University of Nottingham	Psychophysics, Perception and Physiology	Post-degree level (Master)	10	English	Joanne Hort, Louise Hewson	E3S - UK - UNINOT - 3
	University of Nottingham	Consumer Studies and Market Research	Post-degree level (Master)	10	English	Joanne Hort, Staff from Campden BRI, Visiting speakers from Industry, Hal MacFie, Anne Hasted	E3S - UK - UNINOT - 4