



UNIVERSITY OF COPENHAGEN

PhD COURSE *in* SENSORY EVALUATION *and* FOOD PREFERENCES

Part I:

E-learning

between 1 July and
29 August 2014

Part II:

4 days intensive course at the University of Copenhagen

3 to 6 September 2014

Part III:

Examination of course report

31 October 2014



Photos: Lennart Søgård-Høyer.

COURSE DESCRIPTION

The University of Copenhagen offers an intensive PhD course in sensory evaluation and food preferences with contributions from international experts in the field of sensory and consumer analysis. The course is targeted at graduates in food science and technology, agronomy, nutrition and those professionals working in related areas in the industry. The course covers general principles of sensation, perception and affection as relevant to sensory testing of foods; foundations and functions of the human senses; modern methods for sensory and consumer food evaluations; analysis methods applied on sensory and consumer data.

LEARNING GOALS

- Knowledge about the principles of sensory measurement and evaluation methods used in sensory food research
- Knowledge about the biology of the senses and relation to food perception and acceptance
- Knowledge about the measurement of food preferences in different contexts
- Ability to critically assess scientific literature, design sensory experiments, analyse and give interpretation to results from sensory research
- Effective assess, report and communicate sensory study results

COURSE CREDITS AND STRUCTURE

The course credits are 7 ECTS, equal to 7 x 28 hours = 196 hours. The course follows three modules:

- E-learning module introducing the fields of sensory science
- Intensive course programme in Copenhagen, Denmark
- Individual assignment and preparation of a literature or research report



UNIVERSITY OF COPENHAGEN

PhD COURSE in SENSORY EVALUATION and FOOD PREFERENCES

Invited lecturers :

Prof Hildegard Heymann
University of California, Davis,
USA

Prof Sara Jaeger
Plant & Food Research,
New Zealand

Prof John Prescott
TasteMatters Research &
Consulting, Australia

Internal lecturers :

MSc Bodil Allesen-Holm
Department of Food Science,
University of Copenhagen

Dr Michael Bom Frøst
Department of Food Science,
University of Copenhagen

Dr Davide Giacalone
Department of Food Science,
University of Copenhagen

Dr Per Møller
Department of Food Science,
University of Copenhagen

Dr Thomas Skov
Department of Food Science,
University of Copenhagen

COSTS

The course fee includes course materials, coffee/tea during breaks, lunches and three course dinners. Participants should cover their own expenses of travel and accommodation. The fee will depend on the affiliation of the participants as follows:

Industry/For-profit	€ 1500	PhD students	€ 500
University staff/Non-profit	€ 750	PhD students*	€ 250

* Under the Open Market for Postgraduate Courses in Denmark, NOVA-partners and VLAG. Full payment should be made also if only parts of the course are followed.

APPLICATION AND REGISTRATION

Please register by completing the course application form and sending a scanned copy via e-mail to the course secretariat. Applicants will be informed of acceptance to the course within two weeks after the registration deadline. They will also be given further details on the course. Payment must be made by 16 June 2014. Instructions for payment will be provided with the letter of acceptance. Please note that your registration is binding and no refunds will be made.

COURSE COORDINATORS

Prof Wender Bredie,
Department of Food Science, University of Copenhagen

Dr Susanne Bølling Johansen,
Department of Food Science, University of Copenhagen

Prof Karin Wendin,
Department of Food Science, University of Copenhagen & Kristianstad University, Sweden

Venue:

University of Copenhagen
Department of
Food Science
Section for Sensory
and Consumer Science
Rolighedsvej 30
1958 Frederiksberg C,
Denmark

Website: www.food.ku.dk

Important dates

Application deadline: 20 May 2014
Payment (only after acceptance):
16 June 2014

Part I: E-learning
between 1 July and 29 August 2014

**Part II: 4 days intensive course at the
University of Copenhagen**
3 to 6 September 2014

Part III: Examination of course report
31 October 2014

Capacity:

The course has a capacity for
maximum 25 participants.

Course secretariat

Scientific secretary
Dorte Juncher
E-mail: dju@food.ku.dk
Tel : +45 - 353 33274