



UNIVERSITY OF COPENHAGEN

# PhD COURSE in SENSORY EVALUATION and FOOD PREFERENCES



## DATES

### Module 1:

#### E-learning

19-30 September 2016

### Module 2:

#### Attendance at 4 days intensive course in Copenhagen and Kristianstad

18-21 October 2016

### Module 3:

#### Preparation of report

October 2016 to January 2017

## WELCOME

The University of Copenhagen offers a PhD course in Sensory Science this year in collaboration with Kristianstad University (Sweden), University of Turku (Finland) and NOFIMA (Norway). The course is given as an intensive course with contributions from Nordic experts in the field of sensory and consumer analysis. The course will cover principles and foundations for sensory evaluation and consumer research including food perception, food choice and acceptance. The course will also cover genetic aspects in olfaction and taste and how these factors influence consumer preferences. Furthermore, emphasis will be given on analysis of sensory and consumer data. The course is primarily open for European PhD students but non-European students are also welcomed.

## LEARNING GOALS

- Knowledge about the principles of sensory measurement and methods employed in contemporary sensory research
- Knowledge about the chemical senses, including genetics and relation to food choice and acceptance
- The ability to critically assess scientific literature, design sensory experiments, analyse and give interpretation to results from sensory research
- The students learn how to report and communicate sensory results effectively

## COURSE STRUCTURE

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

- I.** E-learning module introducing the fields of sensory science
- II.** Intensive course programme in Copenhagen, Denmark, and Kristianstad, Sweden, including networking opportunities
- III.** Individual assignment and preparation of a report



Photos: Lennart Søgård-Høyer.



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# PhD COURSE in SENSORY EVALUATION and FOOD PREFERENCES



## Invited lecturers :

**Dr. Agric. Margrethe Hersleth**  
Adjunct Associate Professor  
Norwegian University of Life  
Sciences and Nofima, Norway

**Dr. Mari Sandell**  
Academy Research fellow  
Deputy Director of Functional  
Foods Forum  
University of Turku, Finland

## Internal lecturers :

**Dr Armando Perez-Cueto**  
Department of Food Science  
University of Copenhagen

**Dr Thomas Skov**  
Department of Food Science  
University of Copenhagen

**Dr Susanne Bølling Laugesen**  
Department of Food Science  
University of Copenhagen

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

**MSc Belinda Nielsen**  
Department of Food Science  
University of Copenhagen

**Dr Maria Nyberg**  
Food and Meal Science  
Kristianstad University

**Dr Viktoria Olsson**  
Food and Meal Science  
Kristianstad University

**MSc Bitte Müller-Hansen**  
Food and Meal Science  
Kristianstad University

**Prof Karin Wendin**  
Department of Food Science  
University of Copenhagen &  
Kristianstad University

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

## COSTS

The course fee includes course materials, coffee/tea during breaks, lunches and networking dinner. 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 send the document via e-mail to the course secretariat no later than 3 August. Applicants will be informed of acceptance to the course within two weeks after the application deadline. They will also be given further details on the course. Payment must be made by 5 September 2016. Instructions for payment will be provided with the letter of acceptance. Please note that your application is binding and no refunds will be made.

## COURSE ORGANISERS

Prof Wender Bredie  
Department of Food Science, University of Copenhagen

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

## SUPPORT

The course is supported by the University of Copenhagen PhD programme and the Marie Curie projects FOODSMART and VeggiEat.

### Venues:

University of Copenhagen  
Department of Food Science  
FOOD Design  
and Consumer Behaviour  
Rolighedsvej 26  
1958 Frederiksberg C,  
Denmark

Kristianstad University  
Food and Meal Science  
Elmetorpsvägen 15  
291 88 Kristianstad  
Sweden

### Important dates

Application deadline: 3 August 2016  
Acceptance letter with instructions  
for payment: 17 August 2016  
Payment (only after acceptance):  
5 September 2016

**Module 1: E-learning**  
19-30 September 2016

**Module 2: Attendance at 4 days  
intensive course in Copenhagen  
and Kristianstad**  
18-21 October 2016

**Module 3: Preparation of report**  
October 2016 to January 2017

### Capacity:

The course has a capacity for  
maximum 25 participants.

### Contact

Scientific secretary  
Dorte Juncher  
E-mail: dju@food.ku.dk  
Tel : +45 - 353 33274  
(closed in July)