



Online course

Principles of Sensory Science

Are you looking for an introduction in the world of sensory science with a focus on eating behaviour?

Would you like to broaden and deepen your theoretical knowledge and gain the latest insights from present real world research? And are you looking for an integrated approach where food technology, consumer and nutrition science interact? Then this university-level online course is something for you!

Target group

This online course is designed for professionals acquainted with food and nutrition topics with a BSc level by working experience or study. Understanding of basic statistical data analysis and tests (e.g. T-tests, ANOVA) are pre-assumed. CEFR English level B2 'Upper intermediate' is advised, not obligatory.

Results

After successful completion of this course, you will:

- Have insight in basic theoretical principles of sensory science.
- Know how to select and apply sensory methods.
- Have an overview of functions and physiology of the flavour-related senses and how they interact.
- Have insight in design and setup of a sensory experiment.
- Know the challenges of setting up a sensory test in a scientific way.

Date 6 March - 28 May 2023

Location Online

Duration 3 months,
85 study hours in total

Course instructor:

dr. Sanne Boesveldt, WUR, Division of Human Nutrition and Health

Outline and topics

The course consists of course learning materials, practical tutorials, knowledge clips, student/faculty interaction on assignments, course discussion platform for fellow student interaction and interactive self-tests of the learned concepts and applications. During the programme 2 online live meetings (max 1 hour) will be scheduled to meet and interact with your fellow participants and the course experts.

Participants follow this online course in the same pace. The duration of the programme is 80-90 hours of study spread over the total period. During the course fixed dates are set when assignments need to be handed-in, consisting of individual assignments and group discussions.



Programme

The 12-week programme offers the following schedule:

Week 1 Introduction to sensory science

Fundamentals, Psychophysics and psychohedonics, Good sensory practice

Week 2-3 Discrimination sensory methods

Discrimination techniques, Signal detection theory and advanced topics

Week 4-5 Hedonic sensory methods and Threshold testing

Hedonic test methods, Context and bias in sensory science, Threshold testing

Week 6-7 The chemical senses: Smell, Taste and Trigeminal sensations

The sense of smell, The sense of taste, The trigeminal system

Week 8-9 Descriptive sensory methods

Descriptive analysis techniques, Selection and training of sensory panels

Week 10 Texture

Functions of (food) texture, perception and measurement

Week 11 Visual system

Color and appearance

Week 12 Interaction between the senses, food perception

Technical requirement

This course is available on the online learning platform of WUR. Participants sign in with their personal learners account. To follow the course a valid e-mail address is required, speakers or headphones are needed to join and speak up in the Q&A sessions.

Practical information



€ 1,495,- per person. You need to acquire the book *Sensory Evaluation of Food - Principles and Practices* by Lawless, Harry T., Heymann, Hildegard as course reference book and for more in-depth knowledge.



Between 15 and 20 participants to secure small-scale teaching and personal involvement. More parallel groups are possible.



Upon successful completion a certificate with 3 study credits (ECTS) is issued. The certificate is designed for a business environment and gives no immediate rights to apply towards a formal degree programme on a university.

Registration

Enrollment is possible until 12 February 2023. Register via www.wur.eu/academy

Register

Wageningen Academy

We develop and organise courses for professionals, based on Wageningen University & Research expertise.

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