

390446 - ASENS - Sensorial Analysis

Coordinating unit: 390 - ESAB - Barcelona School of Agricultural Engineering
 Teaching unit: 745 - EAB - Department of Agri-Food Engineering and Biotechnology
 Academic year: 2019
 Degree: BACHELOR'S DEGREE IN FOOD ENGINEERING (Syllabus 2009). (Teaching unit Optional)
 BACHELOR'S DEGREE IN BIOSYSTEMS ENGINEERING (Syllabus 2009). (Teaching unit Optional)
 BACHELOR'S DEGREE IN FOOD ENGINEERING (Syllabus 2009). (Teaching unit Optional)
 ECTS credits: 6 Teaching languages: Catalan, Spanish, English

Teaching staff

Coordinator: ROSER ROMERO DEL CASTILLO SHELLY
 Others: ZEIN KALLAS

Degree competences to which the subject contributes

- Specific:
1. Food engineering and technology: Food analysis.
 2. Basic knowledge of food biochemistry and microbiology.
 3. Valuation of agricultural firms and commercialization.

Teaching methodology

Learning objectives of the subject

Study load

Total learning time: 150h	Hours large group:	0h	0.00%
	Hours medium group:	40h	26.67%
	Hours small group:	20h	13.33%
	Guided activities:	0h	0.00%
	Self study:	90h	60.00%

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Content

(ENG) -BASES DE L'ANÀLISI SENSORIAL	Learning time: 65h Practical classes: 20h Laboratory classes: 10h Self study : 35h
Description: . Related activities: .	
(ENG) -	Learning time: 35h Practical classes: 10h Self study : 25h
Description: Consumer research. Methods for the anlysis of behaviour consumers. Questionarys design. On-line tools for the design of scoresheet and questionnaires	
(ENG) -ANÀLISI ESTADÍSTIC DE LES DADES	Learning time: 50h Practical classes: 10h Laboratory classes: 10h Self study : 30h
Description: .	

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Planning of activities

(ENG) CLASSES TEÒRIQUES	Hours: 58h Practical classes: 38h Self study: 20h
(ENG) PROVES D'AVUACIÓ ESCRITA	Hours: 2h Practical classes: 2h
(ENG) CLASSES PRÀCTIQUES AL LABORATORI	Hours: 30h Laboratory classes: 10h Self study: 20h
(ENG) CLASSES PRÀCTIQUES DE RESOLUCIÓ DE PROBLEMES	Hours: 40h Laboratory classes: 10h Self study: 30h
(ENG) DISSENY, REALITZACIÓ I RESOLUCIÓ D'UN CAS PRÀCTIC	Hours: 20h Self study: 20h

Qualification system

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Bibliography

Basic:

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Meilgaard, M.; Civille, G.V.; Carr, B.T. Sensory evaluation techniques. 4th ed. Boca Raton, FL: Taylor & Francis, 2007. ISBN 9780849338397.

Blackwell, Roger D.; Miniard, Paul W.; Engel, James F. Consumer behavior. 10th ed. student ed. Mason: Thomson South-Western, 2006. ISBN 0324271972.

Grande Esteban, Ildelfonso; Abascal, Elena. Fundamentos y técnicas de investigación comercial. 7ª ed. rev. y actualizada. Madrid: ESIC, 2003. ISBN 8473563654.

Morgado Bernal, Ignasi; Camí, Jordi. Cómo percibimos el mundo : una exploración de la mente y los sentidos. Barcelona: Ariel, 2012. ISBN 9788434400269.

Lawless, Harry T.; Heymann, Hidelgarde. Sensory evaluation of food : principles and practices. New York [etc.]: Kluwer/Plenum, 1999. ISBN 083421752X.

Ibáñez Moya, Francisco C.; Barcina Angulo, Yolanda. Análisis sensorial de alimentos : métodos y aplicaciones. Barcelona [etc.]: Springer, 2001. ISBN 840700801X.

Dubois, Bernard; Rovira Celma, Álex. Comportamiento del consumidor : comprendiendo al consumidor. 2ª ed. Madrid [etc.]: Prentice Hall, 1998. ISBN 8483220105.

Blackwell, Roger D.; Miniard, Paul W.; Engel, James F. Comportamiento del consumidor. 9ª ed. México [etc.]: Thomson, 2002. ISBN 9706861874.

Others resources: