# **COURSE DETAIL**

# SENSORY ANALYSIS AND TASTING

## **Country**

France

#### **Host Institution**

University of Bordeaux

## Program(s)

University of Bordeaux

#### **UCEAP Course Level**

**Upper Division** 

# **UCEAP Subject Area(s)**

**Agricultural Sciences** 

# **UCEAP Course Number**

109

### **UCEAP Course Suffix**

Υ

#### **UCEAP Official Title**

SENSORY ANALYSIS AND TASTING

# **UCEAP Transcript Title**

**SENSORY ANALYSIS** 

## **UCEAP Quarter Units**

6.00

#### **UCEAP Semester Units**

## **Course Description**

This course covers how choose the appropriate sensory analysis and tasting tools and interpret the results to make a judgment on different types of wines and wine by-products. Topics include sensory analysis; vocabulary, writing, and technique; sensory evaluation tests, statistical tools, and processing; and typicality and tasting.

# Language(s) of Instruction

French

#### **Host Institution Course Number**

**DNO UE9** 

#### **Host Institution Course Title**

ANALYSE SENSORIELLE ET TYPICITÉ - DÉGUSTATION

#### **Host Institution Course Details**

# **Host Institution Campus**

Universite de Bordeaux

# **Host Institution Faculty**

## **Host Institution Degree**

# **Host Institution Department**

ISVV Oenologie

#### **Course Last Reviewed**

2023-2024

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