

# COURSE DETAIL

## SENSORY EVALUATION OF FOOD

**Country**

Denmark

**Host Institution**

University of Copenhagen

**Program(s)**

University of Copenhagen

**UCEAP Course Level**

Upper Division

**UCEAP Subject Area(s)**

Health Sciences Agricultural Sciences

**UCEAP Course Number**

121

**UCEAP Course Suffix****UCEAP Official Title**

SENSORY EVALUATION OF FOOD

**UCEAP Transcript Title**

SENSORY EVAL FOOD

**UCEAP Quarter Units**

6.00

**UCEAP Semester Units**

4.00

## Course Description

This course introduces the fascinating world of Sensory Science, where humans are the ultimate instruments to experience and evaluate food quality. It covers the senses, how to use them to perform sensory evaluation of foods, how to choose between different sensory methods and panels, and how to analyze sensory data in a meaningful way. The course discusses general principles of sensory measurements (discrimination, ranking and scaling), pitfalls in sensory evaluation (carry-over effects, response biases, etc.) and how to deal with them in experimental settings. Special attention is on performing difference tests, descriptive profiling and consumer acceptance tests, the challenges in the sensory laboratory and working with sensory panels, as well as data analysis (e.g. checking panel performance and product differences). The course also looks at how to relate descriptive data with instrumental analyses of foods and emerging tools for descriptive analysis (e.g. machine learning applications). Finally, it introduces the wider implications of changing sensory quality for food reward and nutrition behavior. Besides lectures, the course includes hands-on sensory exercises where students learn about their own senses, and work in groups on different methods for sensory evaluation. It arranges “dry” exercises to work with course materials and sensory data to get confident in applying your sensory skills.

### Language(s) of Instruction

English

### Host Institution Course Number

NFOB15008U

### Host Institution Course Title

SENSORY EVALUATION OF FOOD

### Host Institution Course Details

<https://kurser.ku.dk/course/nfob15008u/2025-2026>

### Host Institution Campus

**Host Institution Faculty**

Science

**Host Institution Degree**

Bachelor

**Host Institution Department**

Food Science

**Course Last Reviewed**

2025-2026

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