

## Syllabus

### Course description

<b>Course title</b>	Wine Sensory Analysis
<b>Course code</b>	46030
<b>Scientific sector</b>	AGR/15
<b>Degree</b>	PhD in Food Engineering and Biotechnology
<b>Semester</b>	1
<b>Year</b>	1
<b>Academic year</b>	2017/2018
<b>Credits</b>	3
<b>Modular</b>	NO

<b>Total lecturing hours</b>	30
<b>Total lab hours</b>	
<b>Total exercise hours</b>	
<b>Attendance</b>	-
<b>Prerequisites</b>	Basic knowledge of chemistry
<b>Course page</b>	

<b>Specific educational objectives</b>	1) provide an adequate knowledge and critical approach to develop projects related to the sensory evaluation of wines with conventional and innovative techniques; (2) provide adequate knowledge of the compositional aspects related to the sensory properties of wines.
--	--

<b>Lecturer</b>	Emanuele Boselli, BZ L5.00, emanuele.boselli@unibz.it, +39 0471 017217, <a href="https://www.unibz.it/en/faculties/sciencetechnology/academic-staff/person/37607-emanuele-boselli">https://www.unibz.it/en/faculties/sciencetechnology/academic-staff/person/37607-emanuele-boselli</a>
<b>Scientific sector of the lecturer</b>	AGR/15 Food Science and Technology
<b>Teaching language</b>	English
<b>Office hours</b>	Before and/or after the lectures
<b>Teaching assistant (if any)</b>	-
<b>Office hours</b>	-
<b>List of topics covered</b>	Introduction to the sensory analysis; physiology of human senses: sight, smell, taste, touch; kynesthetic perceptions; descriptive analysis; recruitment and qualification of judges; training; experimental design; variability of wines; sampling procedures; physiological and psychological errors; statistical data analysis; sensory evaluation of specific types of wines and discussion of the results.
<b>Teaching format</b>	Frontal lectures, exercises, projects

<p><b>Learning outcomes</b></p>	<p><i>Knowledge and understanding.</i> (a) adequate knowledge and understanding the development of projects related to the sensory evaluation of wines; (b) adequate knowledge of the relationships between processing technology and sensory properties of wines</p> <p><i>Applying knowledge and understanding.</i> (a) developing the capability of integration of information, both in horizontal way (technological, chemical, biological, and regulatory aspects related to the sensory evaluation of wines) and in vertical way (reasonable sequence of processes affecting the sensory properties of wines); (b) capability of carrying out strategies for the optimization of a sensory evaluation method for a specific type of wine; (c) capability of evaluating the potentiality of innovative techniques used in the sensory analysis.</p> <p><i>Making judgements.</i> Capability of identify the information be needed to improve the efficiency of the processes of sensory evaluation of wines.</p> <p><i>Communication skills.</i> Capability of clearly and exhaustively communicate notions, ideas, problems and technical solutions for the sensory evaluation of wines to interlocutors, either professional or not, representative of the various and specific competencies in the food supply chain (agronomist, engineers, biologists, chemists, nutritionists, administrators).</p> <p><i>Learning skills.</i> To get the learning skills that are necessary to continue to undertake further study in the sector of the sensory evaluation of wines and beverages with an excellent level of autonomy.</p>
<p><b>Assessment</b></p>	<p>A project work developed by the student will be assessed: presentation and discussion of a topic related to the sensory evaluation of wines agreed between lecturer and students; the final mark is attributed in thirties</p>
<p><b>Assessment language</b></p>	<p>English</p>
<p><b>Evaluation criteria and criteria for awarding marks</b></p>	<p>Successful completion of the examination will lead to grades ranging from 18 to 30 with honors.</p> <p>Relevant for the final exam: clarity of the presentation, mastery of language (also with respect to teaching language), ability to summarize, evaluate, and establish relationships between topics; relevant for project work: ability to work in a team, creativity, skills in critical thinking, ability to summarize in own words</p>
<p><b>Required readings</b></p>	<p>Keynotes and scientific publications provided by the lecturer.</p>
<p><b>Supplementary readings</b></p>	<p>Sensory evaluation of Food, H.T. Lawless, H. Heymann,</p>



Freie Universität Bozen  
Libera Università di Bolzano  
Università Lieldia de Bulsan

	Springer, ISBN 978-1-4419-6488-5 Atlante sensoriale dei prodotti alimentari-Società italiana di Scienze Sensoriali - Tecniche Nuove ISBN: 978-88-481- 2841-4;
--	--