Freie Universität Bozen
Libera Università di Bolzano
Università Liedia de Bulsan

Syllabus
Course description

Course title	PHYSIOLOGY OF OLFACTORY PERCEPTION
Course code	44731
Scientific sector	VET/02
Degree	Master in Food Science for Innovation and Authenticity
Semester	1st
Year	II
Academic year	2022/23
Credits	4
Modular	No

Total lecturing hours	40
Total exercise hours	X
Attendance	Recommended
Prerequisites	Basics of chemistry, biochemistry
Course page	

Specific educational objectives	The course gives a general overview of scientific contents designed for acquiring professional skills Educational objective: Main subdivisions and functions of the nervous and endocrine systems. Anatomy and Physiology of the sense organs. The importance of the sense organs in maintaining the allostatic state. Perception of hunger and thirst. Importance of the perinatal, neonatal and sensitive period in determining eating behavior. Emotional component of eating behavior. Social aspects of food behavior. Food errors and behavioral problems. Role of chewing in the sensory perception of solid foods Thermoception, tactile perceptions and oral nociception in relation to food. Multi-sensorial integration and the psychophysics of the perceptual process.

Lecturer	Prandi Alberto

Learning outcomes	"The / the student / it will have: Develop a specific knowledge of the fundamentcal aspects of the physiology of sensory perceptions Skills related to the disciplines: The student will acquire basic knowledge on the aspects

	that influence eating behavior The student will apply the knowledge and analyze information on aspects that can make a pleasant or unpleasant perception transversal skills / soft skills The student will have the ability to integrate knowledge and to evaluate how the smell and taste perceptions can influence each other and how memory, emotional factors and changes in environmental factors can affect feeding behavior. The student must be able to clearly communicate his knowledge to both specialist and non. The student must have developed a learning ability that allows him to continue to study independently

Assessment	Oral exam with review questions, oral exam to test knowledge application skills, evaluation of results
Assessment language	
Evaluation criteria and criteria for awarding marks	Ability to work in a team, creativity, skills in critical thinking, ability to summarize in few words

Required readings	Berne & Levy physiology Autore: Bruce M Koeppen; Bruce A Stanton Edizione: 7th ed.. Pubblicazione: London : Elsevier Health Sciences Data di pubblicazione: 2018 ISBN 978-0-323-39394-2 Language: en Food Science and Technology : Food Intake : Regulation, Assessing and Controlling Author: Morrison, Jane L. Publisher: Nova Date Published: 11/2012 Language: en Genetic Variation in Taste Sensitivity Author: Prescott, John, Tepper, Beverly J. Publisher: CRC Press Date Published: 02/2004 Language: en Nutrition and Sensation Author: Hirsch, Alan R. Publisher: CRC Press Date Published: 04/2015 Language: en Foundations of Psychology : Essentials of Sensation and Perception

	Mather, George Pages: 217 Publisher: Routledge Location: Florence, KY, USA Date Published: 01/2014 Language: en
Supplementary readings	