

## Syllabus

### Course description

<b>Course title</b>	Physiology of olfactory perceptions
<b>Course code</b>	44731
<b>Scientific sector</b>	VET/02
<b>Degree</b>	Master in Food Sciences for Innovation and Authenticity
<b>Semester</b>	1 <sup>st</sup>
<b>Year</b>	II
<b>Academic year</b>	2024/25
<b>Credits</b>	4
<b>Modular</b>	No

<b>Total lecturing hours</b>	40
<b>Total exercise hours</b>	-
<b>Attendance</b>	Recommended
<b>Prerequisites</b>	Basics of chemistry, biochemistry
<b>Course page</b>	<a href="https://www.unibz.it/en/faculties/agricultural-environmental-food-sciences/master-food-sciences-innovation-authenticity/">https://www.unibz.it/en/faculties/agricultural-environmental-food-sciences/master-food-sciences-innovation-authenticity/</a>

<b>Specific educational objectives</b>	<p>The course gives a general overview of scientific contents designed for acquiring professional skills</p> <p>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.</p>
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<b>Lecturer</b>	Prandi Alberto
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<b>Learning outcomes</b>	"The / the student / it will have: Develop a specific knowledge of the fundamental aspects of the physiology of sensory perceptions
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	<p>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</p>
<b>Assessment</b>	Oral exam with review questions, oral exam to test knowledge application skills, evaluation of results
<b>Assessment language</b>	
<b>Evaluation criteria and criteria for awarding marks</b>	Ability to work in a team, creativity, skills in critical thinking, ability to summarize in few words
<b>Required readings</b>	<p>Berne &amp; 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</p> <p>Food Science and Technology : Food Intake : Regulation, Assessing and Controlling  Author: Morrison, Jane L.  Publisher: Nova  Date Published: 11/2012  Language: en</p> <p>Genetic Variation in Taste Sensitivity  Author: Prescott, John, Tepper, Beverly J.  Publisher: CRC Press  Date Published: 02/2004  Language: en</p> <p>Nutrition and Sensation  Author: Hirsch, Alan R.  Publisher: CRC Press  Date Published: 04/2015  Language: en</p>

	Foundations of Psychology : Essentials of Sensation and Perception Mather, George Pages: 217 Publisher: Routledge Location: Florence, KY, USA Date Published: 01/2014 Language: en
<b>Supplementary readings</b>	