



UNIVERSITY OF
COPENHAGEN



10-12 MAY 2023

Copenhagen, DK

PhD COURSE

Sensory evaluation and food preferences

The course introduces the foundations of sensory science and the practice of performing sensory tests with trained panels and by consumers, including their design and execution and assessing sensory and consumer data. Besides teaching classical sensory evaluation tools, attention is on measuring food motives in different cultural settings with an emphasis on healthy and sustainable food choices and the impact of situational contexts.

Learning outcomes

- Principles of sensory measurements and evaluation methods
- Assessing healthy and sustainable food choices in cultural contexts
- Healthy food preferences in different situational contexts
- Ability to design sensory experiments, analyse and interpret sensory results
- Critically assess literature in the fields of sensory and consumer research



Cost

PhD students: 1,500 DKK

Postdoctoral university staff/Non-profit: 3,000 DKK

Industry/For-profit: 7,500 DKK

- The course fee includes course materials, coffee/tea during breaks, lunches and networking dinners. Participants should cover their expenses for travel and accommodation.

Information and registration: <https://phdcourses.ku.dk/DetailKursus.aspx?id=110517&sitepath=NAT>

Payment: <https://science.nemtilmeld.dk/1618/>

Deadline: 11 April 2023

Course organizers:

Wender Bredie and Karin Wendin

Course secretariat:

Henriette Hansen (heha@food.ku.dk)



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Workload 5 ECTS

Intensive course: Lectures and reading materials
Report: Sensory or consumer food choice behavior topic related to PhD studies or a literature review.

Course certificate

Participants will pass by their full attendance in the course and approval of their course report by July 2023. All attendants passed will receive an electronic certificate.

Course materials

Students will be given access to UCPH Absalon where the course programme, slides and reading materials can be downloaded during the course.

Venue

Department of Food Science
University of Copenhagen
Rolighedsvej 26
1958 Frederiksberg C
Denmark
website: www.food.ku.dk

Lecturers



Professor Wender Bredie
University of Copenhagen
Denmark



Professor Karin Wendin
Kristianstad University, Sweden
University of Copenhagen, Denmark



Professor Hely Tuorila
University of Helsinki, Finland
University of Pretoria, South Africa



Professor Garmt Dijksterhuis
Utrecht University, The Netherlands



Professor Michael Siegrist
ETH, Switzerland

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