



UNIVERSITY OF
COPENHAGEN



15-19 SEPTEMBER 2025

Copenhagen, DK

PhD COURSE

Sensory evaluation and food preferences

Classic and digital approaches

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. In the 2025 edition of the course, focus is on machine learning methods that can be used to enrich sensory and consumer research. Students will have hands-on practice with R programming. Furthermore, we will introduce how AI tools can be used in processing of sensory and consumer data.

Learning outcomes

- Principles of sensory measurements and evaluation methods
- Ability to design sensory experiments, analyse and interpret sensory results including quantitative and natural language data
- Applying machine learning concepts, tools, and algorithms to sensory and consumer research
- Critically assess literature in the fields of sensory and consumer research



Registration and cost

PhD students: 2,000 DKK

Postdoctoral university staff/Non-profit: 4,000 DKK

Industry/For-profit: 9,000 DKK

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

Registration and cost: <https://phdcourses.ku.dk/tilmelding.aspx?id=112590&sitepath=NAT>

More information: <https://phdcourses.ku.dk/DetailKursus.aspx?id=112590&sitepath=NAT>

Deadline: 15 August 2025

Course organizers:

Wender Bredie, Qian Janice Wang and Karin Wendin

Course secretariat:

Henriette Hansen (heha@food.ku.dk)



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Workload 5 ECTS

Intensive course (5 days in Copenhagen): Lectures, reading materials and course report on 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, which should be uploaded in the course part in Absalon no later than **15 November 2025**. All attendants passed will receive an electronic certificate.

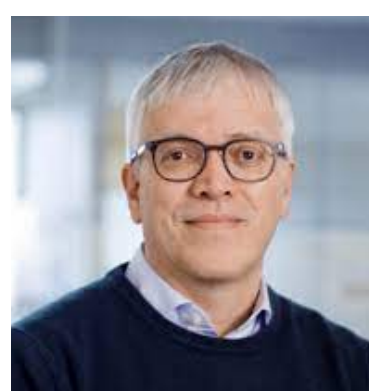
Course materials

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



Dr. Kevin Kantono
IFF, The Netherlands



Associate Professor
Sébastien Le
Agrocampus Ouest
France



Professor Lisa Methven
University of Reading
UK



Associate Professor
Qian Janice Wang
University of Copenhagen
Denmark



Professor Karin Wendin
Kristianstad University
Sweden
University of Copenhagen

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