# Syllabus

## *Descrizione corso*

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| **Titolo insegnamento** | Analisi sensoriale e tecniche di degustazione |
| **Codice insegnamento** | 40416 |
| **Titolo aggiuntivo** | |
| **Settore Scientifico-Disciplinare** | AGRI-07/A |
| **Lingua** | Inglese |
| **Corso di Studio** | Corso di laurea in Scienze Enogastronomiche di Montagna |
| **Altri Corsi di Studio (mutuati)** | |
| **Docenti** | prof. Emanuele Boselli,<br>Emanuele.Boselli@unibz.it<br>https://www.unibz.it/en/faculties/agricultural-environmental-food-sciences/academic-staff/person/37607<br>dr. Martina Moretton,<br>Martina.Moretton@unibz.it<br>https://www.unibz.it/en/faculties/agricultural-environmental-food-sciences/academic-staff/person/53223 |
| **Assistente** | |
| **Semestre** | Primo semestre |
| **Anno/i di corso** | 3rd |
| **CFU** | 6 |
| **Ore didattica frontale** | 36 |
| **Ore di laboratorio** | 24 |
| **Ore di studio individuale** | 90 |
| **Ore di ricevimento previste** | 18 |
| **Sintesi contenuti** | Introduction to sensory analysis; physiology of sensory perception; sensory attributes in food and wine; chemical and physical basis of sensory perceptions; tasting techniques; sensory compatibility and principles of pairing; sensory evaluation methods; sensory panels and calibration; data analysis in sensory tastings; innovation in sensory science. |

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| **Argomenti dell'insegnamento** | The course covers the fundamentals of sensory perception (sight, smell, taste, touch, hearing) and their interactions in food and wine evaluation. Students learn principles of neurogastronomy and cross-modal effects, along with protocols for sensory methods, panel calibration, and data interpretation. Case studies focus on wine profiling, the sensory analysis of virgin olive oils, bakery products, cheese and applications to other food products. Practical sessions and student presentations highlight the relationship between chemical composition, sensory descriptors, and consumer acceptance. Overview of sensory methodologies applied to specifically selected products, including round table discussions, triangle test, and RATA, followed by the interpretation and statistical analysis of the resulting data. Critical reading of scientific literature, discussion of innovative approaches, and guest seminars connect theory with professional practice in gastronomy and food sciences. Approaches for pairing food and wine. |
| **Parole chiave** | sensory analysis; tasting; food pairing |
| **Prerequisiti** | Basic knowledge of chemistry and mathematics |
| **Insegnamenti propedeutici** | None |
| **Modalità di insegnamento** | Frontal lectures, exercises, labs, projects, seminars by experts and/or participation in events, fairs, and visits to public institutions or private companies related to the topics of the course. |
| **Obbligo di frequenza** | No |
| **Obiettivi formativi specifici e risultati di apprendimento attesi** | Knowledge and Understanding<br>Upon completion, students will demonstrate comprehensive knowledge of sensory analysis principles, including the sensory systems (taste, smell, touch) and methods used in the tasting and evaluation of food and wine.<br><br>Applying Knowledge and Understanding<br>Students will be able to apply sensory analysis methods to real-world contexts, conducting tastings, evaluating the sensory quality of food and beverages, and using industry-standard tools and techniques in enogastronomy.<br><br>Making Judgments<br>Students will develop the capacity to critically interpret sensory data, make objective quality assessments, and offer well-reasoned |

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| | judgments regarding the sensory properties of food and drink. They will be able to reflect on cultural, geographic, and production factors that influence sensory experiences.<br><br>Communication skills<br>Students will demonstrate the ability to effectively communicate sensory analysis outcomes. This includes the use of specialized terminology to describe sensory qualities and share their evaluations with both experts and non-experts.<br><br>Learning Skills<br>Students will acquire the skills needed for lifelong learning in the field of sensory analysis and tasting. They will be able to independently seek out new knowledge, follow developments in sensory science, and adapt their skills to new methods and trends in enogastronomy. |
| **Obiettivi formativi specifici e risultati di apprendimento attesi (ulteriori info.)** | |
| **Modalità di esame** | Written exam with review questions (multiple-choice and open-ended questions on theoretical and practical concepts) to test knowledge application skills, including a test on the physiology of taste and sensory data analysis based on topics adressed during the laboratory activities. |
| **Criteri di valutazione** | Evaluation criteria focuse on understanding of perception mechanisms, correct use of methods and terminology, critical interpretation of sensory data, and the ability to connect scientific literature with practical case studies addressed during the laboratory activities. Final grades (18–30/30, with honors) reflect overall mastery and clarity. |
| **Bibliografia obbligatoria** | Keynotes provided by the lecturers in the E-learning platform |
| **Bibliografia facoltativa** | Sensory evaluation practices by H. Stone (Elsevier, on-line):<br><br>Sensory Evaluation Practices \| ScienceDirect<br><br>Sensory Evaluation techniques by Meilgaard, Civille, Carr, Carr (CRC) |

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| | Valutazione sensoriale, by Ella Pagliarini, Hoepli Editore<br><br>Atlante sensoriale dei prodotti alimentari by Società Italiana di Scienze Sensoriali (all and other readings are available at the central unibz library) |
| **Altre informazioni** | |
| **Obiettivi di Sviluppo Sostenibile (SDGs)** | Buona salute, Istruzione di qualità, Partnership per gli obiettivi, Innovazione e infrastrutture, Utilizzo responsabile delle risorse, Buona occupazione e crescita economica |