Sensory Science Education @ WUR

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Assoc Prof Sensory science and Eating behavior
MSc Sensory Science

- MSc-specialisation for Nutrition and Health, and Food Technology

Sensory signals as drivers of choice and intake

Nutrition & Health

Instrumental, analytical tool

Consumer science

Food science

Pleasantness, liking

Sensory science
MSc Sensory Science

- 2009-2014: dual degree, collaboration with Univ Copenhagen (n~15-20/yr)
- 2015-current: WUR only (n~20/yr)

- 2 years program
- 1 year course work, 1 year research thesis/internship

- International students
- High quality
- Good career perspectives
MSc Sensory Science – 1st year

- Compulsory courses
  - Principles of sensory science
  - Advanced sensory methods and sensometrics
  - Instrumental sensory science
  - Integrated sensory science

- Optional courses
  - Psychobiology of Food Choice and Eating Behaviour
  - Sensory Perception and Consumer Preference
  - Product Properties and Consumer Wishes; Product and process design; Food Structuring; Molecular Gastronomy; Food Ingredient Functionality; Food Fermentation; Advanced Biochemical Analysis of Foods
MSc Sensory Science – 2nd year

- MSc-thesis: 6 months of sensory research @ WUR

- Internship: >4 months of sensory research @ industry or knowledge institute (e.g. Centre du Gout; Unilever; Essensor etc)
Online Course Principles of Sensory Science

Are you looking for an introduction in the world of sensory science with a focus on eating behaviour? Would you like to broaden and deepen your theoretical knowledge and gain the latest insights from present real world research? And are you looking for an integrated approach where food technology, consumer and nutrition science interact? Then this university-level online course might be something for you.

- Basic and more advanced sensory methodology (discrimination testing; threshold testing; descriptive analyses)
- Sensory perception and evaluation