



SENSORY SCIENCE

European MSc specialisation in Sensory Sciences

Why choose Sensory Science?

- This programme is developed in collaboration between The University of Copenhagen, Faculty of Life Sciences (LIFE), Denmark, and Wageningen University, the Netherlands. The two top ranking universities in the field of Food Science and Nutrition in Europe
- The only European academic and scientific programme in Sensory Science
- The programme is entirely taught in English
- An education with a unique focus on the European sensory sector
- Various excursions to industrial organisations throughout the programme
- Guest lectures given by external experts from both research and industry itself
- Scholarships
- Challenging internships
- A Double Degree: an MSc degree from each of the participating universities.

Domain of Sensory Science

Sensory Science studies the way sensory systems function, from perception to cognition and behaviour. This research aims to

reach a better understanding of the chemical senses (mainly olfaction and taste) in various animal models as well as in humans in different contexts, including feeding preferences, communication, and health and individual well-being. The most important field of study is the interaction between products, people and situations to gain insight in the underlying factors of food choice and eating behaviour. The methodology varies from sensory profiling to the observation of actual behaviour in a controlled natural context such as the "Restaurant of the Future" at Wageningen University, or the "Supermarket of the future" at LIFE. The influence of repeated exposure, memory, emotional responses, satiety and satisfaction are important research topics.

Programme summary

A unique feature of this programme is that you are studying together all of the first year with your fellow students in this programme. You will spend one semester in Wageningen and one semester in Copenhagen. In the second year you can choose where to continue.

In the first year of the programme, you will not only study the principles of sensory science and instrumental sensory science,

Strategic partnership LIFE/WUR

The University of Copenhagen, Faculty of Life Sciences (LIFE) and Wageningen University & Research Centre (WUR) are strategic partners in the top three fields of education: Food Sciences, Nutrition and Horticulture.

Studying in two countries is making the most of both institute's expertise and experts. Students can spend their internship anywhere in the world in the field of Life Sciences.



but also food ingredient functionality, product properties & consumer wishes and advanced statistics for nutritionists at Wageningen University. LIFE offers the courses “Advanced sensory methods, senso-metrics” and “Food preferences and physiology of eating”. At the end of this first year, a thematic course at LIFE is scheduled.

In the second year of the programme, you will perform individual, academic research. Apart from your thesis (6-7 months), you will follow an academic internship/individual assignment or second thesis (3-4 months). The internship can be at a partner university, research institute or industry anywhere in the world.

Throughout the entire programme, practical experience and exercises are important to support the scientific understanding. The courses offered by Wageningen University and LIFE will be complementary, resulting in an international experience for you.

At the end you will receive an MSc degree in Nutrition and Health or Food Technology of Wageningen University and an MSc degree in Food Science and Technology of LIFE.

Costs

For more information, please visit our websites.

Application

You will apply at Wageningen University. For more information, please visit our website: www.sensory.wur.nl

Admission criteria

Your enrolment is based on your academic background and you must be in the possession of:

- A BSc degree (or equivalent) in Nutrition or Food Sciences
- A cumulative grade point average (GPA) – or cumulative average mark – for the Bachelor study, which is at least 70% of the highest grade or mark achievable
- Fluency in English, both written and spoken.

For more information, please visit our websites.

Career opportunities

Sensory science positions in industry require students that are well prepared to have an international career.

Many recent graduates found jobs in research in the industry, at universities or at research institutes. Graduates also work in the field of process technology at innovation centres, innovative food companies or government agencies. As graduates progress in their careers, they usually advance to the management level.

More information

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