



Short Courses in Sensory Science: Psychophysics, Physiology and Perception

21-24 May 2012, University of Nottingham, Sutton Bonington campus

Introduction

A 4 day module which, through a series of lectures, discussion groups and practical activities, provides delegates with a fundamental background to all aspects of human sensory perception and the sensory techniques used to examine them.

The module gives sensory professionals a clear insight into the background to the processes involved in sensory perception and the sensory methods utilized on a day to day basis.

The course also updates professionals on the theory and practice of methods that have recently become available in the sensory tool box e.g. **R-index**, **d'**, **Labelled Magnitude scales** and **Temporal Dominance of Sensations** methodology.

Aims and Objectives

By the end of the course delegates will be able to:

- Express stimulus-response behaviour in mathematical terms
- Understand biological basis of sensory receptors
- Appreciate the relationship between psychophysical and sensory techniques
- Apply more recent and emerging sensory techniques
- Describe the principles of multimodal perception

Content

- Fechner threshold, just noticeable difference
- Stevens law, adaptation
- Recent progress in Psychophysics
- Physiology/anatomy of vision, hearing, eating, breathing
- Receptors and mode of action, signal transduction and neural processing
- Signal detection theory, d' , R-index
- Time intensity and temporal dominance of sensations
- Multimodal perception

Teaching Team

- Dr Joanne Hort, Associate Professor in Sensory Science at the University of Nottingham, has specialist research interest in multi modal flavour perception.
- Dr Ian Fisk, Lecturer in Food Chemistry at the University of Nottingham.

Cost and Registration

The cost of the module for 2012 is £1400 (no VAT).

Bursaries may be available to cover fees for UK industry delegates. For details and to register, please contact:

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Further Study Opportunities

This module is part of a group of six modules, developed in association with Campden BRI, that constitute our Postgraduate Certificate in Sensory Science, further details of which can be obtained upon request from Carolyn Newton.

<http://www.nottingham.ac.uk/biosciences/prospectivestudents/postgraduate/courses/pgcertificateinsensoryscience.aspx>