

Short Courses in Sensory Science:

Sensory Evaluation - Statistical Methods and Interpretation

16-19 January 2012, Campden BRI, Chipping Campden

Introduction

Do you know how to analyse sensory data? Have you ever wondered why you analyse your sensory data using the techniques you do, or do you ever question the validity of your conclusions ?

This four day intensive course takes delegates through some of the **fundamental theory** behind the statistical analysis of sensory data. Starting with univariate techniques and moving through to multivariate analysis the course highlights important issues for the application and **interpretation** of statistical techniques. Delegates will gain a deeper understanding of the routine techniques used to analyse sensory data but also the **consequences** of making particular choices and hence develop confidence in the analysis and interpretation of sensory data.

Through the use of lectures and a series of practical activities delegates gain hands on experience of data analysis and the range of sensory and statistical packages available.

Aims and Objectives

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

- Appreciate and apply a range of statistical techniques
- Appreciate applications of different experimental designs
- Understand when to apply univariate and multivariate statistics
- Interpret a range of statistical outputs

Content

- Analysis of difference and similarity tests
- Experimental design
- Software for panellist instruction and data collection
- Panel performance statistics
- Univariate and multivariate statistics
- Principal Component Analysis
- Cluster analysis and preference mapping

Teaching Team

- Dr Joanne Hort, Associate Professor in Sensory Science at the University of Nottingham, has specialist research interest in multi modal flavour perception.
- Chantal Gilbert, a statistician, is Sensory & Consumer Research Manager at Campden BRI

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 or 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 from Carolyn Newton.



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