

# Short Courses in Sensory Science: Sensory Evaluation and Sensory Techniques

27th February-1st March, 4th-7th September 2012, Campden BRI, Chipping Campden

## Introduction and Aims

The aim of the workshop is to give delegates a thorough overview of sensory evaluation for food and drink. It is aimed at those who are either new to sensory science or wish to develop or improve their existing skills to maximise the use of this discipline within their working environment.

Discrimination, descriptive and affective sensory methods will be discussed and illustrated using carefully selected practical examples. Methods of data analysis and reporting will also be demonstrated and sensory statisticians will be on hand to guide delegates through some of the more complex statistical methods and tools available.

## Content

- Day One - An introduction to sensory evaluation - the senses, and sensory methods and panels
- Day Two - Data collection, sensory statistics and discrimination test methods
- Day Three - Further sensory statistics, univariate and multivariate data analysis and descriptive profiling methods
- Day Four - Panel performance and motivation, product quality and consumer research

## Teaching Team

This course is taught by Sensory Science staff at Campden BRI, the UK's largest independent membership based organisation carrying out research and development for the food and drinks industry worldwide.

## Cost and Registration

Please contact [training@campden.co.uk](mailto:training@campden.co.uk) for costs. Bursaries may be available for fees for UK industry delegates.

## 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@nottingham.ac.uk](mailto:carolyn.newton@nottingham.ac.uk).

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



*"Sensory evaluation is now widely recognised within the food and drink industries as an essential business asset. However, it is crucial that it is implemented with a thorough understanding of panellist selection/training, performance monitoring, sensory methodology and data analysis. Campden BRI's team of sensory scientists will draw on their own industrial experiences to demonstrate how good sensory practice can be adopted as part of routine working procedures such as quality assurance/control, and new product development."*

Sue Purcell- Campden BRI