Introduction
Have you ever wondered why your company carries out consumer testing the way it does?

Are you aware of the current issues facing consumer testing? Are there newer approaches or methodologies which your company may benefit from?

Or do you simply want to update your own knowledge?

This 4 day module, delivered jointly by the University of Nottingham and Campden BRI, introduces delegates to factors affecting consumer acceptance of food and the application of techniques used to understand them.

Aims and Objectives
By the end of the course delegates will be able to:

- Define the factors shaping consumer acceptance.
- Review the methods available for determining consumer acceptance and attitudes and their pros and cons.
- Demonstrate how these principles can be utilized for improved NPD (New Product Development).

Content
- Factors affecting food choice / drivers of liking / context / expectation.
- Qualitative research methods including focus groups and associated results analysis.
- Quantitative research methods including questionnaire design and results analysis.

Teaching Team
- Dr Rebecca Ford, Assistant Professor in Sensory Science and Professor Joanne Hort, Professor in Sensory Science at the University of Nottingham
- Peter Burgess and Sarah Thomas, Consumer and Sensory Science staff from Campden BRI.
- Guest lecturers from industry.

Cost and Registration
The cost of the module for 2017 is £1650 (no VAT). 50% 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 Post-graduate Certificate in Sensory Science, further details of which can be obtained from Liz Dinneen.