



Sensory Science Workshops:

Sensory Evaluation: An Introductory Workshop, 5th March 2019

Sensory Methods for Quality Control, 6th March 2019

Introduction and Aims

These short workshops aim to give delegates an introduction to sensory evaluation for food and drink. Sensory evaluation provides manufacturers with the ability to understand the key sensory attributes of their products and how these relate to consumer acceptability. It also has a key role to play in new product development, shelf life testing and quality control. The risk of product failure can be minimised if appropriate sensory testing is carried out.

The introductory workshop is aimed at those who are new to sensory science and wish to learn about how to describe and measure the sensory attributes of products with a view to improving and introducing innovation to their product development and quality assurance approaches. The second workshop serves to provide both beginners and sensory specialists with an understanding of the application of sensory methods to quality control procedures.

Content

Sensory Evaluation: An introductory workshop

This one day course (9am-4.30pm) introduces Sensory Science as a scientific discipline:

- The senses and sensitivity: how do we perceive?
- Sensory Panel: who should be assessing your products?
- Controlling sensory investigations – the room, the samples and the panel.
- Test methods – Discrimination, Descriptive and Acceptance: what methods exist and when and what can I use them for?

Optional IFST Foundation Examination at 4.30pm

Sensory Methods for Quality Control (9am-4.30pm)

- Defining Sensory Quality & Sensory Specifications.
- Issues concerning the introduction of sensory quality programs.
- Sensory Quality control methods.



Accreditation

The Sensory Evaluation workshop is accredited by the **Institute of Food Science and Technology**, the national body representing professionals in the food industry. At the end of the course you will have the opportunity to sit a Foundation level examination set by the IFST and, if you pass, will be Awarded a Certificate of Accreditation by the IFST.

Teaching Approach and Teaching Team

These workshops are organised by Dr Rebecca Ford and Emma Weston, experienced Sensory Science staff at the University of Nottingham. The workshops include a range of activities including presentations, practicals and student centred exercises.

Cost and Registration

Introductory workshop : £400
Sensory methods for Quality Control: £400
Save 10% if you book both days together.

To register, please contact

Liz Dinneen e.dinneen@nottingham.ac.uk (0115 951 16610). For details on course content, please contact Rebecca Ford r.ford@nottingham.ac.uk