Division of Food, Nutrition and Dietetic, School of Biosciences https://www.nottingham.ac.uk/biosciences/research/themes/food-and-drink/food-and-drink.aspx



Short Courses in Sensory Science:

Advanced Sensory Science and Topical Techniques

18th —21st May 2020, University of Nottingham, Sutton Bonington campus

Introduction

A 4 day module providing both a fundamental and practical understanding of human sensory perception and the techniques used to examine them.

The module starts with an update on the mechanism of sensory perception and considers aspects of individual variation such as genetic factors, age and gender. This is followed by an introduction to psychophysics, including 'threshold testing' and signal detection theory which underpins the use of d' and R-index measures. We consider the use of newer 'labelled magnitude scales' and temporal measures of sensation including 'time intensity' and 'Temporal Dominance of Sensations' methodologies. We also look at the relative merits of the 'Rapid Methods' now available scientists and finish by bringing the senses together in consideration of the concept of multimodal perception and interactions between the senses.

Aims and Objectives

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

- Understand the biological basis of perception and individual variation.
- Review the laws of psychophysics and their relationship to sensory testing.
- Understand and apply recent advances in sensory measurement including d' and the R-index, Temporal Dominance of Sensations and Rapid Methods for descriptive analysis.

Content

- Receptor mechanisms.
- Individual variation in perception.
- An introduction to psychophysics.
- Evaluating methods for threshold testing.
- Signal detection theory, d' and R-index.
- Temporal methods including temporal dominance of sensations.
- Rapid Methods for profiling.
- Multimodal perception.

Teaching Team

- Dr Rebecca Ford, Associate Professor in Sensory Science at the University of Nottingham
- Dr Qian (Candy) Yang, Assistant Professor in Sensory Science at the University of Nottingham.
- Prof Ian Fisk, Professor in Food Chemistry at the University of Nottingham

Cost and Registration

The cost of the module for 2020 is £1840 (no VAT).

To register, please contact:

Liz Dinneen, Course Coordinator

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Further Study Opportunities

This module is part of a group of six modules, that constitute our Post-graduate Certificate in Sensory Science, further details of which can be obtained upon request from Liz Dinneen.

https://www.nottingham.ac.uk/biosciences/study-with-us/short-courses/sensory-science
-courses.aspx

