



INTRODUCTION TO SENSORY SCIENCE (1-day course)



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Course No 1 in a series of courses, designed to meet your continued professional development. This introductory 1-day course provides an ideal way to learn about the basic principles of sensory evaluation and can be attended by those who are new to the food industry and/or have no experience of sensory science or food science.

The aim of this workshop is to give a general overview of the fundamental principles of the science of sensory evaluation. We will show you how objective methods of sensory evaluation, using a combination of trained panellists; naïve consumers, appropriate methodologies and innovative test procedures can be used to evaluate, describe and enhance your product.

The course provides a basic level of training and can be combined with some of our other courses to build the necessary skill set/best practice required for your on-going professional development.

Course content:

- Introduction to sensory science
- Definitions, applications and benefits of sensory
- Physiological and psychological aspects of perception. The human senses

Practical considerations in sensory analysis explained:

- Panel recruitment & screening
- Control of test room, samples and panel

Overview of sensory methodology:

- Discrimination
- Description
- Preference or hedonics

A broad outline and explanation of each area will be given, and the kind of panel required for each will be discussed.

For further information please email info@srresearch.com