

# ADVANCED FOOD SENSORY EVALUATION

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## TRAINING COURSE

### COURSE DATASHEET

**Location:**

Bahrain Financial Harbor  
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## TRAINING COURSE

DURATION: 02 DAYS



Sensory analysis is a scientific discipline that applies principles of experimental design and statistical analysis to the use of human senses (sight, smell, taste, touch, and hearing) for the purposes of evaluating consumer products. This course enables you with more than one skill, like to describe the differences between sensory perceptions as it applies to identifying food flavors, or apply sensory analysis techniques to determine a food product's shelf life.

### Course benefits

Through lectures, discussions, workshops, and role plays, you will be able to:

- Understand how to use terms involved in the sensory analysis of food
- Describe the differences between sensory perceptions as it applies to identifying food flavors
- Use common sensory analysis tests to determine if there are differences between food samples
- Explain the rationale of using good sensory laboratory practices

- Integrate sensory techniques to develop useful sensory tests
- Demonstrate how to conduct common sensory analysis techniques
- Apply sensory analysis techniques to determine a food product's shelf life
- Design sensory analysis experiments to achieve a particular goal

### **Course outline**

- The basics of sensory analysis for the food processing facility
- Good Sensory Laboratory practices
- General food safety considerations for sensory analysis in the food processing facility
- Determination and measurement of sensory attributes
- Conducting sensory analysis in the food processing plant
- Common tests conducted for quality assurance or product development

### **This course is for**

- Quality Assurance Personnel
- Product Development Personnel
- Research Chefs
- Food Quality Professionals
- Food Research & Development
- Food Scientists
- Food Technologists
- Food & Beverage Consultants

### **Deliverables**

- Course materials
- Free access of webinars
- Refreshment and lunch meals

### **Need an in-house course?**

Let us know if you need this training to be conducted for your organization employees, we will share the proposal for in-house course at a special rate.