

Taste 4
Success

Skillnet,



Introduction to Sensory Principles

for the Food and Beverage Sector

Date 27 Feb 2025
Time 9am - 5pm
Location Teagasc Food Research Centre,
Ashtown, Dublin (Online exam 6 March)



Register
t4s.ie/ISP-reg



taste4successskillnet.ie

Course Overview

Whether you are new to sensory science or want to improve your knowledge, this training course will introduce you to a wide range of best practice methods and real-life case studies. Participants will gain an understanding of the principles of sensory science, the human senses and how they are used in sensory evaluation, sensory methodologies and best practices when conducting sensory studies.

Participants also have the option of gaining a Foundation Level Sensory qualification from the Institute of Food Science & Technology, IFST (UK) by sitting a virtual exam.

Who is this training course designed for?

- ▶ Technical and quality assurance staff who have a basic knowledge or are new to sensory science.
- ▶ Food technologists and development chefs working in New Product Development in the food and beverage sector and require knowledge of how to incorporate the best sensory practice into the NPD process.
- ▶ Researchers from disciplines other than sensory science who require a better understanding of the principles.

What will I learn?

- ▶ Become familiar with the principles of sensory science, definitions and best sensory practice.
- ▶ Understand the physiological and psychological factors that affect perception and how the human senses are employed.
- ▶ Become familiar with the various objective sensory and subjective consumer methodologies that can be used and the practicalities of using these methodologies.
- ▶ How to recruit and screen potential sensory assessors and establish their sensory acuity.
- ▶ An introduction to basic sensory statistical terminology and how statistics are used in sensory science.
- ▶ How to select and apply sensory methods.
- ▶ The challenges when designing sensory experiments and setting-up sensory trials.

Course Format and Tutors

This course will be delivered using a mix of presentations, videos, case study reviews, breakout and Q & A sessions. It will be facilitated by Teagasc Sensory experts from both sensory research and practical client sensory services backgrounds. An optional IFST Foundation exam will take place several days following the 1-Day in-person training course, delivered and invigilated virtually (exam fee is included in the course fee).

Venue & Location

Teagasc Food Research Centre, Ashtown, Dublin 15, D15 DY05.



Fees and Funding

The fee for this event is €550 per participant, and €360 for those eligible for funding from Taste 4 Success Skillnet. This discounted price for the programme is supported by Taste 4 Success Skillnet and is available to all eligible applicants.

Eligibility Criteria

- Participating businesses must be from private enterprise based in the Republic of Ireland.
- Sole traders are eligible as Member Companies.
- Skillnet Ireland funding is NOT available to public sector bodies or organisations that are publicly funded such as community-based not-for-profit companies or charities.
- Member Company must be a member of Taste 4 Success Skillnet.
- Employees attending the series must be resident/living in the Republic of Ireland and must be employed by a Member Company.

For further information visit t4s.ie/ISP
or email info@taste4success.ie