

COURSE SUMMARY

Sensory Evaluation

...bridge to a better product

INTRODUCTION

Sensory evaluation is essential for developing new products and assessing product quality, as well as for consumer satisfaction and market success. Correct application of sensory evaluation methods is the key to collecting useful, relevant data to guide business decisions. Develop your sensory skills and expand your knowledge of the science of sensory evaluation in this three-day hands-on course.

OBJECTIVES

- 🍷 To provide a better understanding of basic food techniques used in food sensory analysis
- 🍷 To emphasize the hands-on practices through a series of practical sessions

LEARNING OUTCOMES

On completion of this course, participants will be able to:

- 🍷 Describe the functions and applications of sensory evaluation
- 🍷 Develop your understanding of sensory attributes (aroma, appearance, flavor, texture)
- 🍷 Differentiate between sensory methods (analytical and affective)
- 🍷 Manage the sensory evaluation process, including choosing best testing formats, preparing questionnaires and reporting meaningful results

TARGET PARTICIPANTS

- 🍷 Food service managers and personnel
- 🍷 Chefs
- 🍷 Dietician or nutritionist
- 🍷 Ingredient suppliers
- 🍷 Food scientists/technologists
- 🍷 Product development managers and personnel
- 🍷 Quality assurance personnel



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SENSES



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COURSE LEVEL

Intermediate to Advanced

COURSE DURATION

3 Days

COURSE FEE

RM 1,378 (inclusive 6% GST)

HRDF CLAIMABLE

COURSE CONTENT

- 🍷 Introduction to Sensory Analysis
- 🍷 Physiology of Sensory Analysis and Selection of Panellists
- 🍷 Sensory Analysis Methods
- 🍷 Analysis of Sensory Data
- 🍷 Practical Sessions (Detection Test, Triangle Test, Duo Trio Test, Ranking Test, Sample preparation and coding)



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