

## UNDERSTANDING FLAVOURS

### A TWO DAY COURSE 3 – 4 April 2012

PROGRAMME		
DAY 1		
ITEM	TITLE	TIME
Registration	Coffee/Tea on Arrival	9.00 – 9.15
Introductions	Tutors and Delegates introduce themselves	9.15 – 9.30
Lecture 1	Building from the Basics – What is Flavour all about?	9.30 – 10.30
Practical 1	Flavoured Soups	10.30 - 11. 00
Coffee/Tea Break		
Lecture 2	Natures Flavours; Herbs, Spices, Essential Oils and other Ingredients	11. 15 – 11.35
Practical 2	Evaluation of essential oils, oleoresins and other ingredients.	11.35– 12.00
Lecture 3	Process Reaction Flavours – Meat and Other Flavours	12.00 – 12.45
Lunch		
Practical 3	Evaluation of Model Reactions – Making Reaction Flavours	13.30– 14.00
Lecture 4	Savoury Ingredients	14.00 – 14.30
Practical 4	Gravy workshop – evaluating umami contributors and process flavours	14.30– 15.15
Coffee/Tea Break		
Lecture 5	The Flavour Pyramid	15.30 – 15.45
Practical 5	Creating your own snack seasoning (in teams)	15. 45 – 17.00
EVENING - COURSE DINNER and MICRO BREWERY TOUR		

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PROGRAMME DAY 2		
ITEM	TITLE	TIME
Recap of Day 1 and Quiz	Tutors	9.00 – 9.15
Lecture 6	Enzymes 1: Cheese and dairy flavours	9.15 – 9.30
Practical 6	Workshop: Enzyme modified cheese flavours	9.30 – 9.50
Lecture 7	Enzymes 2: Routes to natural glutamate and umami contributors	9.50 – 10.05
Practical 7	Workshop: Alternatives to MSG	10.05 – 10.30
Coffee/Tea Break		
Lecture 8	New developments in flavour technology; fermentation technology, salt replacers, alternative sweeteners, green chemistry	11.00 – 11.30
Lecture 9	The New Flavour Legislation in the EU; End Product labelling	11.30 – 12.15
Lunch		
Lecture 10	Flavouring Substances and Topnote Flavours	13.00 – 13.45
Practical 8	Workshop: Creating your own topnote fruit flavour – raspberry. (In teams)	13.45 – 15.00
Coffee/Tea Break		
Lecture 11	Flavour Delivery; Encapsulation and Flavour Release	15.30 – 16.00
QUIZ	Course recap and verbal quiz	16.00 – 16.30
<b>END OF COURSE</b>		