VERNER WHEELOCK

Introduction To Flavours

Course Summary

A unique course consisting of lectures and practicals designed to give delegates a full understanding of all things 'Flavour.' It will include hands-on creative workshops covering sweet and savoury flavours.

Duration

2 days

Course Structure & Content

- Flavour; the science of deliciousness
- The chemistry of flavour
- The flavour brain; the biology of flavour perception
- The influences of culture on flavour choices and perception
- A brief history of the flavour industry
- The types of flavours available to the food industry (e.g. top notes, thermal process flavourings, natural extracts, essential oils)
- Flavour manufacturing processes (e.g. reaction flavours, enzymatic extraction)
- Legislation – EU and US
- Natural flavours – EFFA guidance
- Green flavours – green chemistry and solvents
- Sensory evaluation – constructing star diagrams
- Flavour modifiers and modulators
- Encapsulation techniques and flavour release
- Application of flavours to food products

Course Delivery / Format

Classroom:

Delivered face-to-face in Skipton, North Yorkshire UK.

Who should attend?

The course will appeal to flavour industry employees, food industry employees and regulatory staff.

Entry Requirements

There are no formal entry requirements.

Learning Outcomes

You will have an understanding of the different types of flavour, manufacturing processes, how to conduct a sensory evaluation and basic application of flavours to products. You will also be able to apply what you have learned to create your own savoury and sweet flavour.

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SPECIALIST COURSES

Introduction To Flavours

Qualification / Assessment

There is a short test at the end of the course and you will receive a Verner Wheelock certificate of attendance.

Course Fee

£1,125 + VAT

All course fees are payable in advance

Your course fee includes:

- Course binder and notes
- Lunch and refreshments
- Verner Wheelock certificate of attendance

Alternatively, if you have 5+ staff to train, please contact us for an in-house quote. Can also be tailored to your specific product development requirements.

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