



**VERN
WHEY**

Excellence in fo

a range of
lectures supported by hands-on
are given the freedom
app and



24th - 28th October 2022

NEW

The identification and application of savoury solutions for
plant proteins for vegan foods **NEW**

COURSE DETAILS

COURSE TUTORS

Professor David Baines and Mr Richard Seal

FORMAT

It will be very much a 'hands-on' course with laboratory sessions interspersed with lectures throughout the day. Candidates will develop and compound their own flavour systems during the course and will apply their creations to a range of food products.

VENUE

The course will take place in Skipton, England, in the heart of the picturesque Yorkshire Dales. Accommodation will be provided at a delightful English hotel

DURATION

The course will run over 5 days - Monday 24th - Friday 28th October 2022 inclusive.

COURSE FEE

£2,950 + VAT (@ 20%)

Course fee includes

- Binder and course notes
- Lunch and refreshments throughout the course
- Thursday evening 'course dinner' and presentations
- Certificate of attendance

Accommodation and evening meals (except course dinner) are not included in the course fee, but rooms have been reserved for delegates at a local hotel for the nights of Sunday 23rd October to Thursday 27th October 2022. We can also assist with airport transfers.

PLACES ARE STRICTLY LIMITED

To book or enquire about the above courses contact either **Claire Lennon** or **Rachel Coote** on **+44 (0) 1756 700802** or email **office@vwa.co.uk**



PREVIOUS ATTENDEES INCLUDE

- DSM Food Specialties – The Netherlands
- Frutarom – UK
- Firmenich – UK
- Golden Frog Flavor & Fragrance – Vietnam
- International Flavors & Fragrances – USA
- Kerry Ingredients & Flavours – Italy
- Nestlé Product Technology Centre – Germany
- PepsiCo International – Ireland
- Takasago – Germany
- Unilever – Germany

TESTIMONIALS

Day one gave a great introduction to reaction flavours

The tutors have a wealth of detailed experience, knowledge and passion for the industry which comes across well making for a hugely enjoyable and educational course

Really interesting enzyme practical work, lots of sensory analysis and lab work

I enjoyed the structure of the lectures and how they fed into each other and the practicals



**VERNER
WHEELOCK**

Excellence in food industry training

VERNER WHEELOCK

4 Stable Courtyard Broughton Hall Business Park Skipton North Yorkshire BD23 3AE

T: 01756 700802 E: office@vwa.co.uk www.vwa.co.uk