



# COURSE DETAILS

## COURSE TUTORS

Dr 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 at Skipton, England, in the heart of the picturesque Yorkshire Dales. Accommodation will be provided at a delightful English Country 'Pub' Hotel.

## DURATION

The course will run over 5 days – Monday 29 October to Friday 2 November 2018 inclusive.

## COURSE FEE

£2,995 + VAT (@ 20%)

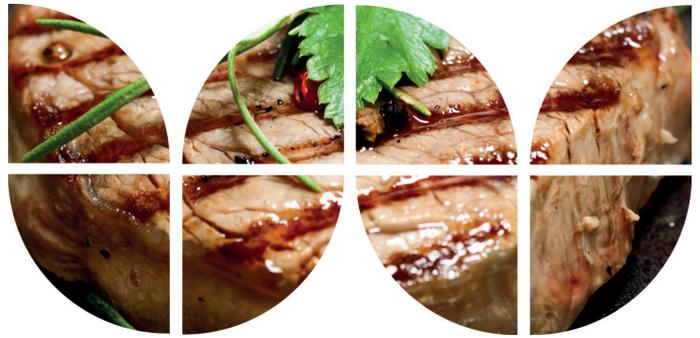
### Course fee includes

- 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 The Tempest Arms Hotel for the nights of Sunday 27 October to Thursday 31 November 2019. 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*