

# INTRODUCTION TO SENSORY EVALUATION REQUIREMENTS

Swift Silliker (Pty) Ltd t/a Merieux NutriSciences is accredited with FoodBev SETA: Accreditation number: 587/00077/0610

Course Level  
**IMPLEMENTATION**

Programme Coordinator  
**LULANIE SWANEPOEL**

Duration  
**ONE DAY**



## Overview & Objectives

Sensory evaluation is a scientific discipline that applies principles of experimental design to the use of human senses (sight, smell, taste, touch and hearing) for the purposes of evaluating consumer products.

Sensory evaluation has become an important aspect of new product development and marketing. The course will provide you with a basic knowledge to practically apply the sensory evaluation techniques.

### Course Objectives

The course will provide the participants with an understanding of what Sensory Evaluation is and basic knowledge and skills.



## Who Should Attend

Staff involved with sensory evaluation.



## Outline

- Background of sensory evaluation - A basic understanding of what Sensory Evaluation
- Sensory descriptors
- Basic sensory analysis (types of tests)
- How to select a sensory panel?
- Test conditions/requirements
- Practical application of tests

A certificate of attendance will be issued once the course has been successfully completed.



## Entry Level Requirements

To ensure that this course is valuable to your company, delegates must be comfortable communicating in English and needs suitable reading and writing skills.



## Language

Presented in English.



## Enrolment Information

Contact us today for a quote, more info, or to enrol in this course (details below).



### CONTACT US:

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