

BASIC SENSORY EVALUATION METHODS



Date: 8 - 10 April 2013
 Time: 9.00 am - 5.30 pm
 Venue: Singapore Polytechnic
 500 Dover Road
 Block T11B, Level 3, Room 301
 Singapore 139651
 Cost: \$750 (before GST)

Human perceptions of food products can be measured and statistically analysed utilising a scientific approach. Based on statistically designed methods, measurement of product quality can be done with highest level of confidence. There are specific designs for food product evaluation depending on the kind of information desired. Sensory evaluation is now a globally accepted approach utilised in product quality improvement.

This workshop will allow participants to: (a) understand the application of sensory evaluation methods in the measurement of product differences as perceived by trained panelists; (b) know how to statistically analyze results of sensory evaluation tests to obtain information with the highest level of confidence; (c) to use the information gathered for product quality assessment and improvement; and (d) be able to present workshop outputs in a brief report that includes recommendations and action plans. The actual practice of sensory evaluation testing and data collection and analysis will be done by the participants themselves during the laboratory workshop sessions.



Key Speaker: DR. MIFLORA MINOZA-GATCHALIAN

Dr. Miflora Minoza-Gatchalian is presently the CEO of Quality Partners Company Ltd. She obtained her doctorate's degree from the University of Tokyo in Japan and her BS Food Technology and Masters in Statistics degrees from the University of the Philippines. Apart from having been the Founding President of the Philippine Association of Food Technologists, she was also the past President of both the Federation of Institutes of Food Science and Technology in ASEAN and the Philippine Society for Quality. She is a member of the prestigious International Academy for Quality and a Fellow of the American Society for Quality. The Asia Pacific Quality Organization, honored her with a medal in her name, the MMG Medal to be awarded to a "globally recognized woman quality professional". She has written and published several books on Sensory Evaluation, quality and statistics, as well as, research articles in internationally peer-reviewed Quality or Management Journals. Her third edition of the book "Sensory Quality Measurement" was launched on March 20, 2009 and reprinted in 2011."

Co-organised By:



Time	Program
DAY 1 0900-1230 1230 - 1330 1330 - 1600 1600 1730	1. Introduction on the Sensory Evaluation Program 2. Methods of Sensory Evaluation for Quality Improvement 3. Types of Sensory Evaluators 4. Motivations for Sustaining Trained Panelist Cooperation Lunch Practical Session 1. Application of selected Sensory Evaluation Methods with simplified statistical analysis and interpretation 2. Recognition of selected basic tastes and data analysis Preparation of Workshop Output Reports Workshop Output Presentation by Teams and Processing of Results End of Day 1
DAY 2 0900-1230 1230 - 1330 1330 - 1600 1600 1730	Retention Test and Group Dynamics Points of Clarification Lunch Practical Session 1. Difference Testing and Statistical Analysis 2. Differentiation of Selected Odor Sensations Preparation of Workshop Output Report Presentation of Workshop Outputs and Processing End of Day 2
DAY 3 0900-1230 1230 - 1330 1330 - 1600 1600 1730	Application Test and Group Dynamics Lunch Practical Session 1. Difference and Preference Tests 2. Preparation of Workshop Output Reports Workshop Output Presentation and Processing Integration, Evaluation and Closing Program

Registration website: www.cet.sp.sg

Click: Short Courses>Course Listing>Food & Beverage Technology>Basic Sensory Evaluation Methods

Payment Methods

CHEQUE PAYMENT made in favour of Singapore Polytechnic, write the Course Title and your name on the reverse of the cheque and mail it to Singapore Polytechnic.

NETS/ CASH PAYMENT at the PACE Academy counter at Singapore Polytechnic, Block T1A, Level 1.

Counter Operating Hours

Weekdays 8.00am to 9.30pm
 Closed on Saturdays, Sundays and Public Holidays

Hotline: 6772 1288

Email: cec@sp.edu.sg

*All participants will receive a hard copy of the PowerPoint slides used in this workshop

*Participants are to bring their laptops for the course

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