

ADVANCED SENSORY EVALUATION METHODS

Date: 11 - 12 April 2013
 Time: 9.00 am - 5.30 pm
 Venue: Singapore Polytechnic
 500 Dover Road
 Block T11B, Level 3, Room 301
 Singapore 139651
 Cost: \$700 (before GST)



The two-day workshop provides information on the concepts and uses of sensory evaluation methods as an approach to development of a descriptive language to evolve a product profile. Through a scientifically designed descriptive score-sheet a product may be analysed by well-trained sensory panelists. Results of evaluation will be presented as a spider-web configuration the spokes of which define the intensity of defined product sensory characteristics. Statistical methods will be utilised to determine extent of variation between panelists during the training process and in testing extent of variation of products being compared utilising the QDA.

This workshop will allow participants to: (a) to experience the training approach utilised in the development of panelists who would compose the core group for quantitative descriptive analysis (QDA); (b) to develop a descriptive score sheet for use in profile development for selected products; and (c) to know how to analyse and interpret comparative panelist performance during panelist training and development, as well as on sensory assessment results through properly designed statistical methods.



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 0900-1300	<ol style="list-style-type: none"> 1. Introduction on the Sensory Evaluation Program 2. Approaches to Language Development 3. Tools for Selection and Training of Sensory Panellist for QDA 4. Scoring and Scaling Procedures and Analysis 5. Development of a Sensory Language to Describe a Selected Product 6. Definition of Terms Utilizing Reference Standard and Use of Standards as Basis of Comparison (texture, odor, flavor)
1300 - 1400	Lunch
1400 - 1630	Practical Session <ol style="list-style-type: none"> 1. Measurement of Taste Threshold by Serial Dilution 2. Development of a Sensory Language (Scoring and Scaling Capability) 3. Team Approach to Development of Draft Descriptive Score Sheet (DSS)
1730	End of Day 1
DAY 2 0900-1230	Retention Test and Group Dynamics Points of Clarification Measurement of Panelist Performance Using the Control Chart Technique - Statistical Approaches in Panelist Calibration and in the Analysis of DSS - Refinement of the Language and Scoring and Scaling used in Draft DSS - Preparation and Analysis of Spider-Web Configuration
1230 - 1330	Lunch
1330 - 1700	Practical Session <ol style="list-style-type: none"> 1. Flavor Identification Test, Analysis and Sensory Intensity Familiarization 2. Evaluation of Selected Product Using the Refined Descriptive Score-sheets 3. Preparation of Spider-web Configuration from DSS Results 4. Analysis of Differences Between Means By the T-test 5. Presentation of Results and Processing of Outputs
1700	Presentation of workshop output: A product profile for a product assigned per Team utilizing the refined DSS including analysis of results and output presentation graphics. End of Day 2

Registration website: www.cet.sp.sg

Click: Short Courses>Course Listing>Food & Beverage Technology>Advanced 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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