

Sensory Training Courses, 2021

“The Basics of Descriptive Sensory Analysis”

All sessions are 8:30am to 10:00am EST and start on Tuesday, March 30, 2021 to Thursday, April 15, 2021.

The Basics of Descriptive Sensory Analysis Course is a comprehensive six module virtual training program that teaches the basics of objective aroma and flavor evaluation. It provides the foundation to successfully conduct objective aroma and flavor analysis on a wide range of products and ingredients. It is also a prerequisite for advanced hop sensory training.

Approach:

Due to Covid-19 restrictions, this course is currently being taught virtually. It is extremely important that the modules are interactive as the sensory method that is being taught is based on aroma and flavor reference standards. Consequently, students will be given a list of food and beverage supplies to acquire each week prior to the training modules. These items will be common household items, or readily available at a local grocery store. In addition, and depending on geographic location, we will provide you with a box each week containing additional supplies. The virtual modules will be interactive, and you will be instructed on when and how to taste samples during each session. You will be provided with electronic copies of all training materials after each module is completed.

Instructor:

The instructor for this course will be Roy Desrochers. He has over 38 years of experience training people to use these powerful sensory methods around the world to assess ingredients such as hops and grains, as well as final products such as beer. For example, his experience includes teaching sensory classes for the Master Brewers Association of the Americas (MBAA) in the US, Canada, Mexico, and the Caribbean.

Additional sensory training:

This course is intended to provide the sensory foundation needed for future courses that will be focused on hops. The advanced training (to be held after the basic training) will focus on how management, pests, other stress factors, environment, drying, and storage impact the sensory characteristics of hops.

MICHIGAN STATE
UNIVERSITY

Extension

North Central
IPM
Center

Registration is capped at 15.

[Register here](#) or call 802-656-8407

Must register by 4pm, March 19, 2021

NORTHWEST CROPS & SOILS PROGRAM



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COLLEGE OF AGRICULTURE AND LIFE SCIENCES

Sensory Training Courses, 2021

“The Basics of Descriptive Sensory Analysis”

Curriculum - All session times are 8:30 a.m. to 10:00 a.m. Eastern Standard Time

The course is divided into six unique modules that build on each other. Each module is approximately 90 minutes in length and will be conducted virtually.

Module 1: The Physiology of Taste and Smell and Basic Terminology. Tu, March 30, 2021

The Tongue and Basic Tastes

The Nose and Flavor Aromatics

Mouth and Nose Feels

Module 2: Standard Aroma and Flavor Intensity Measurement. Th, April 1, 2021

The Seven-Point Standard Intensity Scale

The Basic Tastes Intensity Series

Food Product Reference Standards

Module 3: The Flavor Profile Method of Sensory Analysis. Tu, April 6, 2021

Aroma, Flavor, and Aftertaste

Order-of-Appearence

Module 4: Integrative Aroma and Flavor Measurements. Th, April 8, 2021

Balance

Fullness

Off-Notes related to molds and musts

Module 5: Modified Flavor Profile. Tu, April 13, 2021

Profile Attribute Analysis (PAA)

Total Intensity of Aroma (TIA)

Total Intensity of Flavor (TIF)

Identifying Off-Notes related to plant stress.

Module 6: Panel Operations. Th, April 15, 2021

Sample preparation and standardization

Sensory evaluation techniques

Sensory panel leadership

Data collection and analysis

