

Objective: To update and broaden knowledge of food industry professionals in sensory analysis and in that way to level up the quality of products and competitiveness of their business

Key Competences: Training program provides basic knowledge on physiological basics of sensory evaluation, and introduces trainees in principles and importance of panel selection and sensory methodology

Terms of enrolment: None for lower mentioned target groups

Target Group: Training is aimed for team leaders in quality control, research and development, and marketing departments of food industries

Outcomes: Practical experience on sensory methods implementation which enable the implementation of same methodology in trainee's organizations

Indicative Content:

- Introduction to sensory evaluation
- Sensory attributes and perception
- Controls of test room, product and panel
- Sensory panel selection and training
- Differences tests methods
- Descriptive test method
- Consumer testing

Duration: 20 hours (lectures and evaluation included)

Language: Croatian

Keywords: Sensory analysis, Food industry

Contact details: info@helponestopshop.com , trening.senzori@ptfos.hr