

# Flavourist Training Programme

5-22 May 2009



The British Society of Flavourists recognises that in the Flavour Industry there is a need to improve the training available to graduates who wish to develop flavourings for food and beverages. This is an issue the International Federation of Essential Oil and Aroma Trades seeks to address world wide. As companies become leaner and more focussed, many do not have the resource necessary to develop their employee's professional skills to the level required. This course is unique in this important creative area, being run by highly experienced flavourists from industry together with flavour chemists from the University of Reading.

**This programme has been developed by the British Society of Flavours and the Department of Food Biosciences at the University of Reading. It is supported by the International Federation of Essential Oil and Aroma Trades.**

This three-week programme of lectures, practical sessions and seminars given by highly experienced flavourists from industry and university specialists will provide the foundation on which to build your career as a flavourist.

#### After completing the programme you will be able to:

- Use the relationship between structure and olfactory response to develop a flavour system;
- Create flavourings for use in different food areas;
- Use existing and emerging techniques to ensure effective delivery of the flavour in the food system;
- Demonstrate an understanding of the chemical and biochemical pathways involved in flavour formation in foods;
- Have the basic skills on which to develop a career as a flavourist.

### Course content

The course is structured around the practical evaluation and formulation of flavourings. It will be of benefit to both sweet and savoury flavourists and will cover the principles of flavour creation including:

- Understanding of the characteristics of flavour components in natural, nature identical and artificial raw materials.
- Flavour chemistry and biochemistry; structure and sensory relationships.
- Flavour creation; combining flavours and formulation.
- Flavour legislation; European and worldwide.
- Flavour associated technologies: encapsulation; spray drying; solvent delivery systems and flavour release.





### Department of Food Biosciences

The Department is the largest department of its kind in the UK. It is internationally recognised for its teaching and research in the sciences relating to food. It has excellent laboratories and unique pilot plant facilities. There are over 20 members of academic staff involved in teaching and research covering a range of disciplines, and 30 post-doctoral staff undertaking research. The Department is committed to promoting excellence in teaching, research and scholarship in an environment that is intellectually stimulating for both staff and students.

The Department has strong links with the food industry, who advise on both teaching and research programmes, and a significant proportion of the Department's research funding comes from industry. Modern facilities exist to investigate most elements of the food chain, from food chemistry, biochemistry, processing, microbiology, nutrition, and safety, to effects in the gastrointestinal tract. This gives the Department unique strength across the whole multidisciplinary spectrum of Food Biosciences.

## Flavourist Training Programme

**i** For more information, please contact:

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## For whom is the course intended?

The course is primarily designed for graduates working in the flavour industry or food industry seeking to upgrade their skills. Applicants with other suitable qualifications and experience will also be considered.

## How to apply

For further information and an application form contact Professor Don Mottram at Department of Food Biosciences, The University of Reading, Whiteknights, Reading, RG6 6AP UK.

Tel: +44(0)118 378 8716 or +44(0)118 378 8700

Fax +44(0)118 931 0080

Email: [Food@reading.ac.uk](mailto:Food@reading.ac.uk)

<http://www.reading.ac.uk/foodbiosciences/shortcourses/foodbio-flavourist.asp>

## Accommodation

Accommodation is available on campus in the University Conference Centre (cost approx. £400 per week). Alternatively, there is a range of hotels within easy access of the University. Further details will be supplied to all applicants.

## Flavour Science at The University of Reading

The Department of Food Biosciences is recognised as the main centre for research in flavour chemistry in the UK. The department is equipped with modern facilities for flavour analysis including gas chromatography, high performance liquid chromatography, capillary electrophoresis, mass spectrometry, as well as a computerised sensory analysis suite. The flavour research group, led by Professor Don Mottram, has an international reputation and has links with academia and industry in many different countries.

## British Society of Flavourists

The BSF is a Society made up of individuals whose work involves flavourings. Its objective is to promote the knowledge and art of flavour creation through research and education. It works to foster scientific and general professional discourse amongst members of the Society through meetings, lectures, talks and links with other professional bodies. It seeks also to protect the interests of Members actively engaged in flavour research, technology and application.

### For further information about BSF and its contribution to course contact:

British Society of Flavourists, Jack Knights

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[www.bsf.org.uk](http://www.bsf.org.uk)

## International Federation of the Essential Oils and Aroma Trades

IFEAT has a worldwide membership of companies involved in all aspects of the essential oil industry. It provides an unequalled forum for discussion of current issues and is an organisation committed to training and education. [www.ifeat.org](http://www.ifeat.org)

## Organising Committee

Colin Scott (Chair), Jack Knights, Gareth Jones, Don Mottram, Jane Parker.

