

Flavourist Training Course

10th to 28th May 2004



The University of Reading

Food Biosciences



Flavourists Training Programme

A training programme has been developed the British Society of Flavourists and supported by the International Federation of the 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 will of benefit to both sweet and savoury flavourists and will cover the principles of flavour creation including:

- Raw material training: the 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.

Flavourist Training Course

The British Society of Flavourists recognised that in the Flavour Industry there is a need to improve the training available to graduates who wish to develop and apply flavourings for food and beverages. A problem the International Federation of the Essential Oils and Aroma Trades seeks to address worldwide. As companies become leaner and more focussed, many do not have the breadth of expertise in their staff necessary to develop their employee's professional skills to the level required. Bringing experts from the Flavour Industry and The University of Reading together to run this course in this important area is unique.



THE BRITISH SOCIETY
OF FLAVOURISTS

IFEAT

www.reading.ac.uk

For whom is the course intended?

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

Programme Cost: £3850

How to apply

For further information and an application form contact Dr R D King at:

School of Food Biosciences
The University of Reading
Whiteknights, Reading, RG6 6AP UK

Tel: +44(0) 118 378 8711 or +44(0) 118 378 8700

Fax +44(0) 118 931 0080

Email: Food@reading.ac.uk

Web www.food.rdg.ac.uk/Shortcourses/Flavourist.htm

Accommodation

There is a range of hotels within easy access of the University. Accommodation is also available on campus in either the conference centre, or in one of the halls of residence, but availability may be limited.

Flavour Science at The University of Reading

School of Food Biosciences is recognised as the main centre for research in flavour chemistry in the UK. The school 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 among 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 contact:

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Email: jackknights@aol.com

Web www.bsf.org.uk/

International Federation of the Essential Oils and Aroma Trades

IFEAT has a truly 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.

Organising Committee:

Colin Scott (Chair), Jack Knights, Gareth Jones, Don Mottram, Richard King.

School of Food Biosciences

The School of Food Biosciences is a well-equipped unit with 30 members of academic staff involved in teaching and research covering a wide range of topics relevant to Food Biosciences. The School is committed to promoting excellence in teaching, research and scholarship in an environment that is intellectually stimulating for both staff and students and to be sensitive to national needs.

There are strong links with the Food Industry through the Board of Food Science and Technology, an industry advisory group, through which leading members from the food industry guide the School in its development of teaching and research. The School also has strong research links with industry, a significant proportion of our research funding comes from industry.

The School also operates two units that work closely with industry, Food Industry Training - Reading, which provides professional up dating and training courses for food industry professionals; and Food Knowledge and Know-how, which offers a multifaceted consulting service to the smaller food company.



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For further information, please contact the Admissions Tutor, Dr Richard King
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