

Flavourist Training Programme

2nd to 19th May 2006



The University of Reading

Food Biosciences



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. Bringing experts from the flavour industry and The University of Reading together to run this course in this important creative area is unique.

A training programme developed by the British Society of Flavourists and the University of Reading, 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:

- 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.



THE BRITISH SOCIETY
OF FLAVOURISTS



www.reading.ac.uk www.bsf.org.uk

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.

Programme Cost: £3,950.00

How to apply

For further information and an application form contact Professor D S Mottram at:

School 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

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 (cost approx. £200 - £350 per week). Further details will be supplied to all applicants.

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 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

Tel: +44(0) 1604 412725

Email: jackknights@aol.com

Web: 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.

Web: www.ifeat.org

Organising Committee:

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

www.reading.ac.uk

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School of Food Biosciences

The School is internationally recognised for its teaching and research in the sciences relating to food. It is well-equipped with 30 members of academic staff involved in teaching and research covering a wide range of topics. 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.

The School's strong links with industry are maintained through its industry advisory group, by means of which leading members of 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 coming from industry.

Modern facilities exist to investigate most elements of the food chain, from food science, processing, microbiology, nutrition, and safety, to effects in the gastrointestinal tract. This gives the School unique strength across the whole multidisciplinary spectrum of Food Biosciences.

