

FLAVOURIST TRAINING COURSE

This unique course has been developed by the British Society of Flavourists and 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 is given by highly experienced flavourists from industry and university specialists in flavour science.

The objectives are to provide an understanding of:

- The relationship between structure and olfactory response to develop flavour systems;
- The creation of flavourings for use in different food applications;
- Techniques to ensure effective delivery of the flavour in food systems;
- The chemical and biochemical pathways involved in flavour formation in foods
- 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 those with some experience of the application of flavourings. It will cover the principles of flavour creation including:

- The characteristics of flavour compounds present in ingredients used to impart flavour to foods and beverages.
- Reaction product flavourings and formulation of savoury flavours.
- Flavour chemistry; structure and sensory relationships.
- Flavour creation and formulation.
- Flavour legislation, European and worldwide.
- Flavour associated technologies: encapsulation; spray drying; solvent delivery systems and flavour release.



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 a concern that the International Federation of Essential Oil and Aroma Trades seeks to address world-wide.

Companies may not have all the resources to develop their employees' 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 scientists from the University of Reading.






DEPARTMENT OF FOOD AND NUTRITIONAL SCIENCES

The Department is the largest of its kind in the UK. It is internationally recognised for its teaching and research in the sciences relating to food and nutrition. It has excellent laboratories and unique pilot plant facilities. There are over 30 members of academic staff involved in teaching and research covering a range of disciplines, and 30 post-doctoral staff undertaking research.

How To Apply

 For more information and an application form, please contact:

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Tel +44 (0)118 378 8700

www.reading.ac.uk/food

For whom is the course intended?

The course is primarily designed for graduates already working in the flavouring or food industries seeking to upgrade their skills. In order to ensure maximum benefits are obtained from the course the number of participants is limited to 12 each year.

Course Requirements: Applicants should have a science degree (preferably chemistry or food science) and have laboratory experience working with flavours. Applicants with other relevant qualifications and experience will also be considered.

When is the next course?

The three-week course is held in May each year. Further details can be found at <https://www.reading.ac.uk/food/short-courses/flavourist-training>

Fee

The fee for the three-week course is £6,500. This includes course notes, copies of presentations, tea/coffee throughout the course, a certificate of attendance and one year's membership of British Society of Flavourists. Meals (other than reception and course dinner) are not included in the fee.

Accommodation.

The university does not have suitable accommodation on campus for conferences during term-time. But is situated 3 km south of Reading town centre with a very regular bus service onto the Campus. We will recommend appropriate hotel(s) in the town for course delegates, which can be booked directly.

Flavour Science at the University of Reading

The Department of Food and Nutritional Sciences is recognised as the main centre for research in flavour chemistry in the UK. The department is equipped with modern analytical facilities including a range of flavour extraction equipment and state-of-the-art GC-MS-MS and LC-MS-MS, as well as newly refurbished sensory analysis facilities. The flavour research group has an international reputation and has links with academia and industry in many different countries. The **Flavour Centre**, based in the Department, provides a technical and consultancy service to industry.

British Society of Flavourists

The British Society of Flavourists was founded in 1970 to promote the interests of individuals working within the Flavour Industry. Membership now comprises hundreds of individuals, based in over 40 countries around the world. These include flavourists, food technologists, marketing and sales executives.

www.bsf.org.uk

International Federation of 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

Organising committee

Colin Scott, Richard Lewis, David Baines, Don Mottram, Jane Parker.