

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 given by highly experienced flavourists from industry and university specialists will provide the basis on which to build a career as a flavourist. It will also benefit those working in flavour development in food.

After completing the programme you will be able to:

- Use the relationship between structure and olfactory response to develop flavour systems;
- Create flavourings for use in different food applications;
- Use appropriate techniques to ensure effective delivery of the flavour in food systems;
- 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 those with some experience of the application of flavourings. It will cover the principles of flavour creation including:

- Understanding of 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 an issue 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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www.reading.ac.uk/food

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.

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 suitable 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 will be approximately £6,500. Details available on request. The fee includes course notes, copies of presentations, tea/coffee throughout the course, the conference dinner, certificate of attendance and one year's membership of British Society of Flavours **Accommodation** and meals (other than course dinner) are not included in the course fee, but accommodation is available for delegates on campus at the University Conference Centre Hotel. Cost will be approximately £450 per week for bed and breakfast in an en-suite room. Further details will be supplied to applicants.

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 a computerised sensory analysis suite. 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 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.

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

Organising committee

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