



# Techniques in Tasting and Sensory Analysis: *An Introduction*

**Wednesday 24<sup>th</sup> September 2008: Thatcher's Cider, Sandford, Somerset**

## Programme

<b>13.30 – 14.00</b>	<i>Course enrolment. Refreshments</i>
14.00 – 14.15	<b>Course introduction and overview:</b> Housekeeping & admin, course aims.
14.15 – 14.45	<b>Understanding sensory analysis:</b> Objectives of sensory analysis, test conduct, biology of taste & smell, sensory attributes of food & drink.
14.45 – 15.30	<b>Workshop 1:</b> Understanding and applying the human senses ( <i>Sight, sound, smell, taste, mouth-feel</i> ) to assessing products. Test conduct.
<b>15.30 – 15.45</b>	<i>Refreshments</i>
15.45 – 16.15	<b>Vocabulary for sensory analysis:</b> How to describe cider, perry and other alcoholic beverages. Use of flavour wheels and the Cider & Perry Table of Attributes.
16.15 – 17.00	<b>Workshop 2:</b> Putting the senses together to evaluate alcoholic beverages - Free-choice profiling and tutor-led sensory analysis. <b>3 – 4 products</b>
17.00 – 17.30	<b>The flavour of cider:</b> Factors affecting the flavour of cider. Flavour components.
17.30 – 18.00	<b>Workshop 3:</b> Assessment and recognition of flavour/aroma components using 'spiked' samples and 'sniff-pots'.
<b>Summary and Q&amp;A</b>	

**Course Cost: £65 inc. VAT (55.32 ex VAT)**

### **Peter Mitchell – Tutor**

Peter is a professional trainer, a specialist consultant in cider and perry production and competition judge, with 25 years of experience. Work is carried out internationally across all sectors and scales of the Cider Industry, with clients based in the UK, Europe, USA and Canada. As well as being an award winning Cidermaker in his own right, an author and a researcher in cider production, he was responsible for establishing the internationally recognised cider making courses at Hindlip College and *Core Food & Drink*, in the UK. Established in 2003, he now runs his own expert training and advisory business – *Mitchell F&D Limited*.

