



A QUALITY EXPERIENCE: SENSORY EVALUATION IN FOOD QUALITY CONTROL

26TH OCTOBER 2017 | TEAGASC FOOD
RESEARCH CENTRE | DUBLIN

Format: Workshop

Duration: One day

Cost: €350

Places limited, register now

Find out more:

t: +353 1 805 9971

e: sensoryfoodnetworkireland@teagasc.ie

www.sensoryfoodnetworkireland.ie



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This practical workshop will introduce delegates to sensory evaluation in quality control, and demonstrate how sensory testing can assist companies in delivering reliable products of consistently high quality to consumers.



OUTCOMES

Following completion of this workshop delegates will:

Understand the role of sensory evaluation in quality control across the product lifecycle

Be familiar with the practical considerations that must be taken into account when operating a sensory QC programme within a company

Recognise the importance of good sensory practice

Establish a sensory specification for a product of their choice

Recognise the different types of sensory tests used for QC purposes

Conduct a sensory test and interpret the results

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