

HRD/STC/12/SAC/2007

**SENSORY ANALYSIS AND CONSUMER SCIENCE: APPROACH TOWARDS
CONSUMER PREFERENCE
09.07.2007 – 13.07.2007**

The training programme would focus on importance of sensory analysis in food industry, sensory attributes of raw material and processed foods, requirements of sensory laboratory, sensory panel screening, selection, training and performance monitoring, methods of sensory analysis and statistical analysis of sensory data. The course will have practical classes which will include different sensory evaluation tests, flavour profiling and instrumental measurement of colour, texture and aroma.

ELIGIBILITY CRITERIA

Knowledge of the subject under focus, preferably a basic degree. The medium of presentation and interaction is in English.

TRAINING CHARGES PER PARTICIPANT

TRAINING FEE OF Rs. 6,734/- (INCLUSIVE OF FOOD, ACCOMODATION AND 12.24% SERVICE TAX)

TRAINING FEE IS SUBJECT TO REVISION AS GOVERNED BY THE RULES AND REGULATIONS OF THE INSTITUTE.

Training charges may be paid in the form of **DD** favouring "**Director, CFTRI, Mysore**"

CHEQUE WILL NOT BE ACCEPTED

LAST DATE FOR RECEIVING THE NOMINATION/APPLICATION ALONG WITH THE BIODATA AND DEMAND DRAFT IS 22.06.2007

FOR FURTHER INFORMATION

Please Contact:

Dr. M. C. VARADARAJ

Head, HRD Department, C.F.T.R.I,
Mysore – 570 020, India

☎: 0821 – 2543533,

Fax: 0821 – 2517233

E -✉: stc @ cftri . res . in
or

stcattp @ yahoo . com

M. C. Varadaraj
Head, HRD