A 2 Day Course on
GET TO KNOW YOUR PRODUCTS:
SENSORY ANALYSIS

24 - 25 APRIL 2019 | 23 - 24 JULY 2019 | 5 - 6 NOVEMBER 2019
N22, IBD, UTM Johor

**course introduction**
Sensory evaluation is a scientific discipline that analyses and measures human responses to the composition and nature of foods and drinks. This subject is also important to measure the consumer’s acceptability, assessing product quality as well as consumer satisfaction and market success. The right data collection and analysis is also important in interpreting the result to introduce quality food.

**course objectives**
- Introduction to the basic of sensory evaluation, a better understanding of the important of sensory evaluation in food quality and market success
- Introduction to few sensory techniques
- Hands-on practical training in few methods in sensory evaluation.

**course content**
- Introduction to sensory analysis
- Physiology to sensory analysis and selection of panellists
- Sensory analysis methods
- Analysis of sensory data
- Hands-on session

enquiries
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Fee is inclusive of lunch, refreshments and course materials.

Accommodation is not included.

Local Participant

RM 850

course tutors

SITI ALYANI MAT She is one of the researchers in Institute of Bioproduct Development (IBD), UTM under Food and Nutraceutical Unit. She holds a Bachelor in Food Science and Technology (2013) from Universiti Putra Malaysia and Master of Science (Food Science) in 2017 from the same university. Her past experiences work with Food Processing, Food Chemical Analysis, Food Safety and Quality, Food Microbiology and Food Sensory and Evaluation.

DR. NOORAZWANI ZAINOL Noorazwani Zainol is currently a Research Associate and Head of Food and Nutraceutical Unit, Institute Bioproduct Development (IBD), UTM. She obtained her PhD in Biosciences at Nottingham University, UK. Her research expertise is in oil-in-water emulsion which dealt with gastrointestinal tract; mainly involving physical characterization activities. Her research area are focusing on food and nutraceutical product development as well as herbs. She also have many years’ experiences in food analysis which includes determination and characterization activities. She has published more than 25 international research articles and 5 book chapter. Currently she serving as managing guest editor for Biocatalysis and Agricultural Biotechnology, Elsevier. She formerly acted as a Quality Manager in IBD laboratory analysis which accredited from Malaysia Standard ISO/IEC 17025. Her contribution also not limited to the R&D activities, yet she also actively involved as a tutor in short courses which dealing with holistic approach.