



Principles of Sensory Assessment in Food Technology

This one day course focuses on the principles, methodology and practice of sensory analysis. Participants will gain the knowledge and confidence to design, perform and evaluate sensory tests and the resulting data.

Cost: £150 per person

Read more here - [Food Innovation Service Information](#)

Key facts

Course title:

Principles of Sensory Assessment in Food Technology

Location:

Duchy College Stoke Climland

Start date:

TBC

Course length:

1 day

Choose from these course options

Course Title	Location	Start	Length
Principles of Sensory Assessment in Food Technology	Duchy College Stoke Climland	TBC	1 day