

## REGISTRATION FORM

**Participant Information** (Please type/print all information and use a separate form for each registrant.)

Date: \_\_\_\_\_  
Name: \_\_\_\_\_  
Organization: \_\_\_\_\_  
Address: \_\_\_\_\_  
City: \_\_\_\_\_  
State: \_\_\_\_\_ Zip Code: \_\_\_\_\_  
Phone: (       ) \_\_\_\_\_  
Fax: (       ) \_\_\_\_\_  
E-mail: \_\_\_\_\_

### Registration Fee

- ☐ **Basic Sensory Evaluation:** Basic Concepts and Methods—\$1,000 per person
- ☐ **Sensory Discrimination Methods:** How to determine if products are different—\$1,250 per person
- ☐ **Both courses**—\$2,000 per person

### Payment

#### Credit Card Payments

Click on [store.lsuagcenter.com/events](http://store.lsuagcenter.com/events)

Visa, Master Card, Discover and American Express credit cards accepted  
**or**

Make check or money order payable to “**LSU AgCenter**” and submit with this registration form to the following address:  
LSU School of Nutrition and Food Sciences  
Attn: Petrie Baker  
297 Knapp Hall  
110 LSU Union Square  
Baton Rouge, LA 70803  
E-mail: [pbaker@agcenter.lsu.edu](mailto:pbaker@agcenter.lsu.edu)

#### Registration Questions:

[Celika Murphy](#) 225-578-4475

#### Course Content Questions:

[Ashley Gutierrez](#) 225-578-5423

## CLASS CANCELLATION

The University reserves the right to cancel or postpone any course activity due to insufficient enrollment or other unforeseen circumstances.

If the short course is cancelled or postponed, the University will refund registration fees, but cannot be held responsible for other costs, charges, or expenses, including cancellation/exchange charges assessed by airlines or travel agencies.

## TRAVEL & ACCOMMODATIONS

Each participant is responsible for his/her own travel arrangements. Please make lodging arrangements directly with the hotel of your choice.

#### Suggested hotels include:

Staybridge Suites  
Courtyard by Marriott  
La Quinta  
Comfort Suites  
Holiday Inn Select  
Lod Cook Hotel (on campus)

The closest airports are:

**Baton Rouge Metropolitan Airport** is approximately 10 miles north of the city. Allow 30-45 minutes for travel time.

**New Orleans International Airport** is approximately 60 miles south of Baton Rouge.

LSU AGCENTER  
SCHOOL OF NUTRITION AND FOOD SCIENCES  
297 KNAPP HALL  
110 LSU UNION SQUARE  
BATON ROUGE, LA 70803  
(225)578-5207

# Sensory Evaluation of Foods

Basic Sensory Evaluation  
&  
Sensory Discrimination Methods

LOUISIANA STATE UNIVERSITY  
214 EPPERSON HALL  
BATON ROUGE, LA

APRIL 5-8, 2016



Sponsored by:  
**LSU AgCenter**  
School of Nutrition and Food Sciences

Visit our website at

<http://nfs.lsu.edu/sensory/index.htm#p6>

## CLASS SCHEDULE— BASIC SENSORY EVALUATION

This course is aimed at providing an excellent overview of sensory evaluation of foods and its applications for food scientists, R&D scientists, QA& QC scientists, and sensory professionals who wish to conduct sensory analysis. This course is appropriate for the beginners who wish to understand basic principles behind the basic sensory tests.

**Instructors:** Dr. Witoon Prinyawiwatkul, Ashley Gutierrez

### Tuesday, April 5

12:00-1:00 pm	Registration
1:00-2:00 pm	Introduction to Sensory Evaluation
2:00-3:00 pm	Basic Sensory Attributes
3:00-3:15 pm	Break
3:15-4:15 pm	Sensory Facilities, Product, Panelist Controls
4:15- 5:00 pm	Physiological, Psychological, Physical Factors

### Wednesday, April 6

7:30-8:00 am	Breakfast
8:00-9:00 am	Scales for Measuring Responses
9:00-10:00 am	Discriminative Tests
10:00-10:15 am	Break
10:15-11:15 am	Advanced Discriminative Tests
11:15-12:00 pm	Descriptive Analysis
12:00-1:00 pm	Lunch
1:00-2:00 pm	Descriptive Analysis (continued)
2:00-3:00 pm	Qualitative & Quantitative Consumer Research
3:00-3:15 pm	Break
3:15-4:15 pm	Product Optimization
4:15-4:45 pm	Question & Answer



## CLASS SCHEDULE— SENSORY DISCRIMINATION METHODS

This course is aimed at providing an excellent overview of basic sensory discrimination tests and their applications. Participants will perform sensory discrimination tests, and learn how to handle data analysis and interpretation of the results.

**Instructors:** Dr. Witoon Prinyawiwatkul, Ashley Gutierrez

### Thursday, April 7

7:30-8:30 am	Registration & Breakfast
8:30-9:00 am	Same-Difference/A-Not-A Test
9:00-9:45 am	Lab 1: Same-Difference Test
9:45-10:00 am	Break
10:00-10:30 am	Lab 1: Continued
10:30-11:00 am	2-AFC Test
11:00-12:00 pm	Lab 2: 2-AFC Test
12:00-1:00 pm	Lunch
1:00-1:30 pm	Triangle Test, 3-AFC Test
1:30-2:30 pm	Lab 3: Triangle Test
2:30-3:00 pm	Duo-Trio Test, 2-Out-of-5 Test
3:00-3:15 pm	Break
3:15-4:00 pm	Different-From-Control Test
4:00-4:30 pm	Lab 4: Multiple-Samples Ranking Test

### Friday, April 8

7:30-8:00 am	Breakfast
8:00-9:00 am	Lab 4: Continued
9:00-9:45 am	Tetrad Test, R-Index Test
9:45-10:00 am	Break
10:00-10:30 am	Sample Size for Discrimination Testing
10:30-11:15 am	Thurstonian Concept, Response Biases
11:15-11:45 pm	Question & Answer
11:45-12:00 pm	Certificate Ceremony
12:00-1:00 pm	Tour of Sensory Facility (Optional)



## Course Description

Sensory evaluation is a multidisciplinary science used to understand human perception and response to the sensory characteristics of foods and non-foods. Products attain market success when they meet consumer need and expectation, and when their benefits are well communicated to the target consumers. Sensory and consumer product research is a tool used to achieve all of these factors by measuring sensory differences, and preference, liking and attitudes of consumers toward a product, product concepts, and even services wrapped around products. Applications of sensory evaluation include new product development, product improvement, product maintenance, new product potential or category appraisal, and product claim substantiation, etc.

## Certification

Participants who complete the course receive a certificate issued by the LSU AgCenter School of Nutrition and Food Sciences.

## Registration

The registration fee includes the cost of the manuals, certificate, lab materials, breakfast, lunch, one reception, and coffee breaks.

**Advanced registration is required. Space is limited, so please register early.**

Online registration closes **Friday, March 28, 2016**. Registration is not guaranteed after this date. Cancellations before March 28, will be refunded in full minus a processing fee, provided notification is received in writing or by telephone followed by written notification. A substitute from the original registrant's institution or company may attend the seminar.