

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

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

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

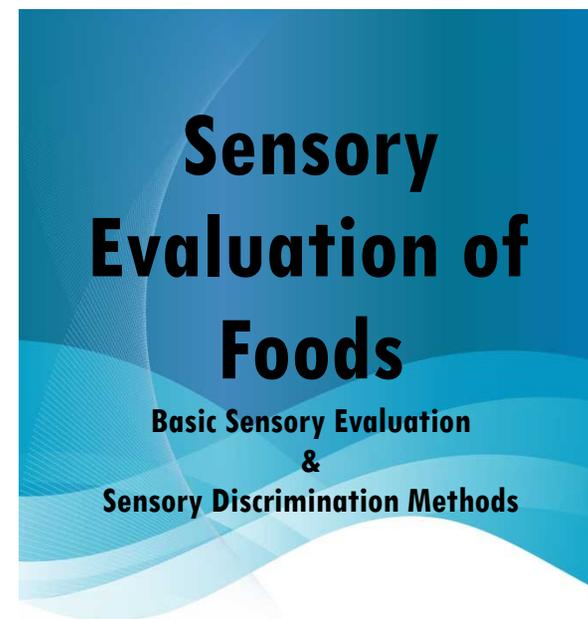
Lod Cook Hotel (on campus)

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
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LOUISIANA STATE UNIVERSITY
214 EFFERSON 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.