



IFEAT ACADEMY

UNIT 11:

SYNTHETICALLY PRODUCED MATERIALS FOR THE FLAVOURIST

16 Credits

160 Learning Hours

Unit Fee

IFEAT Members: £1,100

Non-Members: £1,350

Apply Here

ifeat.academy

Unit Overview

In this unit, you will uncover the potential of synthetic materials in flavour creation. You will focus on the synthesis, characteristics, and uses of artificial flavour compounds, providing the tools to produce consistent and novel taste experiences. This unit offers a comprehensive understanding of synthetic flavour materials, covering their production, applications, and regulatory considerations. Equip yourself with the skills to innovate and excel in the global flavour industry with this in-depth, professionally focused unit.

Further Information

education@ifeat.org

ifeat.academy

ifeat.org



The IFEAT Academy is endorsed by the following:



UNIT 11:

SYNTHETICALLY PRODUCED MATERIALS FOR THE FLAVOURIST

What's included?



Flexible Learning



Academic Support



Interactive

Unit Aims

By the end of the unit you will be able to:



- Understand the synthesis, characteristics, and production processes of synthetically produced materials used in flavouring
- Analyse the diverse range of synthetic flavour compounds and their applications in creating consistent and novel taste experiences
- Evaluate the role of synthetic materials in the flavour industry, including their advantages, challenges, and regulatory considerations

UNIT LEARNING OUTCOMES



Demonstrate a comprehensive understanding of the synthesis, characteristics, and production processes of synthetic flavour compounds



Critically assess the benefits and limitations of using synthetic ingredients in flavour formulation, with a focus on consistency, innovation, and regulatory implications



Develop skills in selecting and utilising synthetic materials to enhance the consistency, safety, and novelty of flavour creations



Apply knowledge of synthetic flavour compounds to create diverse and innovative taste profiles, understanding their interactions, stability, and sensory impact in formulations

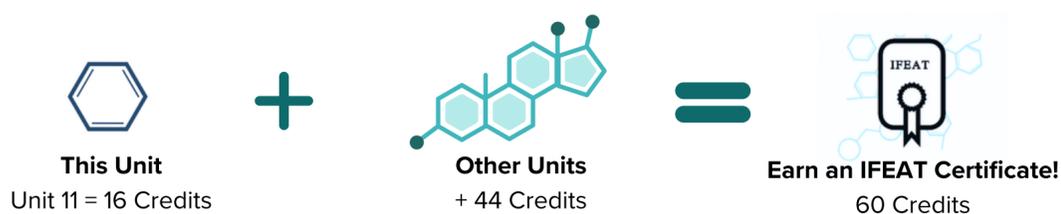


Enhance professional expertise in leveraging natural materials to meet industry standards and consumer preferences in the global flavour market

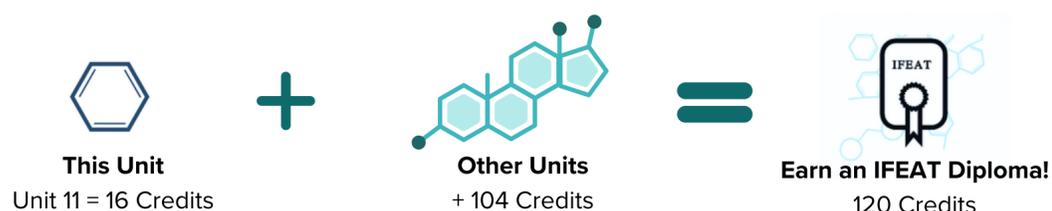


Synthesise information on synthetic materials to effectively evaluate their role and potential in advancing modern flavour practices and innovations

Combine units for an IFEAT Certificate



Combine units for an IFEAT Diploma



The IFEAT Academy is endorsed by the following:



The Department of Food and Nutritional Sciences



International Fragrance Association UK



The UK Flavour Association



British Society of Flavourists



Perfumer & Flavorist+



British Society of Perfumers



American Society of Perfumers