



UNIT 13:

FLAVOUR - CREATION, EVALUATION, AND APPLICATION

20 Credits

200 Learning Hours

Unit Fee

IFEAT Members: £1,350

Non-Members: £1,670

Apply Here

ifeat.academy

Unit Overview

In this advanced and comprehensive unit, you will hone your expertise in flavour creation and assessment. You will learn about the principles of flavour blending, sensory evaluation, and application techniques, enabling you to design flavours that delight and satisfy consumers. This unit covers the art and science of flavour creation, from understanding the sensory and psychological effects of flavours to applying them in various culinary and consumer products. Equip yourself with the knowledge and practical skills needed to innovate and excel in the global flavour industry.

Further Information

- education@ifeat.org
- ifeat.academy
- ifeat.org



The IFEAT Academy is endorsed by the following:



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FLAVOUR - CREATION, EVALUATION, AND APPLICATION

What's included?



Flexible Learning



Academic Support



Interactive

Unit Aims

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



- Master the principles of flavour creation, from blending and sensory evaluation to developing innovative and consumer-centric flavour profiles
- Develop advanced skills in flavour assessment and application, enabling the design of flavours that meet diverse market needs and applications
- Understand the sensory, psychological, and market factors influencing flavour design, and apply this knowledge to produce appealing and satisfying flavours

UNIT LEARNING OUTCOMES



Demonstrate a comprehensive understanding of flavour blending principles, sensory evaluation methods, and the application of flavours in various contexts



Critically evaluate and refine flavour profiles using sensory and analytical techniques, understanding the interactions of flavour components and their impact on the final product



Develop project management and creative skills necessary for leading flavour development projects, from initial concept to final product



Apply knowledge of flavour creation, evaluation, and application to design flavours that align with specific briefs and meet consumer preferences

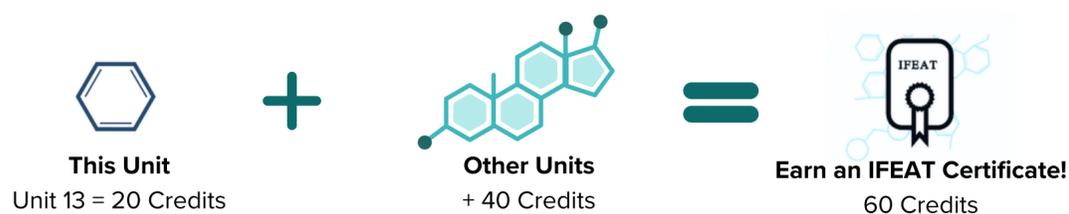


Enhance professional capabilities in flavour creation, evaluation, and application, preparing for roles in the global food, beverage, and flavour industries

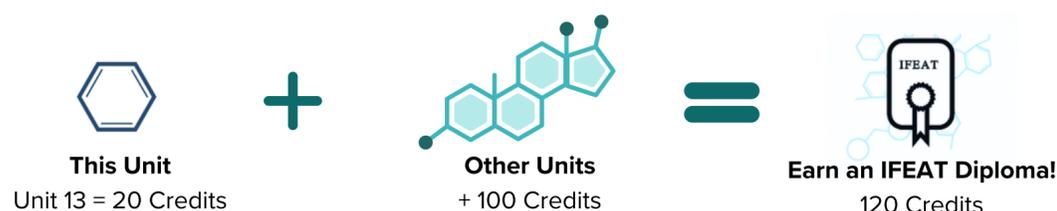


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Combine units for an IFEAT Certificate



Combine units for an IFEAT Diploma



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