

## FULL DIPLOMA

IFEAT Members	£8,000
Non-Members	£10,000



## PROFESSIONAL DEVELOPMENT

	Members	Non-Members
Unit 1: Foundation Chemistry and Biochemistry for the Aroma Trades	£1,100	£1,350
Unit 2: Applied Maths and Statistics for the Aroma Trades	£270	£350
Unit 3: Anatomy and Physiology Principles for the Aroma Trades	£540	£680
Unit 4: Odour Language, Classification Schemes and their History	£540	£680
Unit 5: History of the Aroma Trades - Fragrance and Flavour	£270	£350
Unit 6: Key Operations and Chemical Processes for Naturals	£540	£680
Unit 7: Key Operations and Chemical Processes for Synthetics	£540	£680
Unit 8: Naturally Derived Materials for the Perfumer	£1,100	£1,350
Unit 9: Synthetically Produced Materials for the Perfumer	£1,100	£1,350
Unit 10: Naturally Derived Materials for the Flavourist	£1,100	£1,350
Unit 11: Synthetically Produced Materials for the Flavourist	£1,100	£1,350
Unit 12: Fragrance - Creation, Evaluation, and Application	£1,350	£1,670
Unit 13: Flavour - Creation, Evaluation and Application	£1,350	£1,670
Unit 14: Regulations in Practice in the Aroma Trades	£800	£1,000

\*Fee discount is available for members of the BSP, SCS, BSF, DGP, ASP, and SFP \*Pay As You Go is available for the Full 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



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# Special Promo



Advance your expertise with our Fragrance and Flavour bundles!

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## FRAGRANCE

- **Unit 8:** Naturally Derived Materials for the Perfumer
- **Unit 9:** Synthetically Produced Materials for the Perfumer
- **Unit 12:** Fragrance - Creation, Evaluation and Application

## FLAVOUR

- **Unit 10:** Naturally Derived Materials for the Flavourist
- **Unit 11:** Synthetically Produced Materials for the Flavourist
- **Unit 13:** Flavour - Creation, Evaluation and Application

**FEAT ACADEMY**