

InnoFoodAfrica Sensory Training Toolbox Program: 25 March 2021 – 24 June 2021

Training Platform: Virtual on MS Teams

Dear InnoFoodAfrica Partners

Register for a toolbox of online Sensory Testing Training sessions (program next page).

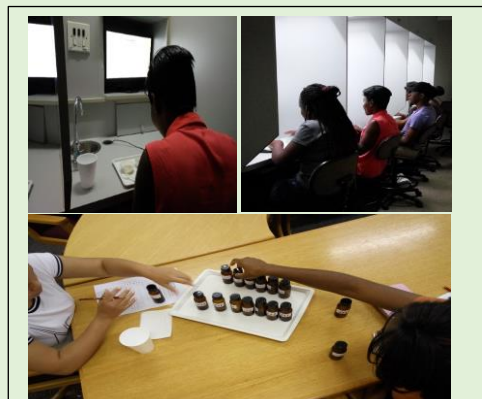
A golden opportunity for all food chain actors, to learn how to use sensory and consumer tests for creating more sustainable food systems.

Registration link: <http://bit.ly/InnoFoodAfricaToolbox>

InnoFoodAfrica

InnoFoodAfrica, <http://innofoodafrica.eu/>, is an EU-funded project that explores and supports agronomic and agro-processing of climate-smart African crops in Ethiopia, Kenya, South Africa and Uganda. The project aims to produce novel, healthy food products and bio-packaging materials to combat malnutrition among vulnerable groups, especially in urban areas, but also create export opportunities. Ultimately it is consumers' attitudes towards these innovative food products that will determine their market success.

Sensory and Consumer Science is indispensable along the whole food value system, for ensuring that the innovations are accepted by consumers.



What is in it for participants?



- The opportunity to participate in online training sessions on a wide variety of topics including methods, study designs and ways of analysis.
- Access to the vast knowledge and expertise from experienced, internationally acclaimed sensory experts.
- Gain insights to: inform product design for market success; the key determinants of food choices for product development and public health policy.
- Gain insights on the influence of packaging, sensory properties and perceptions on product liking and acceptance.

Presenters

Paula Varela is a Senior Scientist in Sensory and Consumer Science at Nofima, Norway and Professor at the Norwegian University of Life Sciences. She authored more than 100 research articles, various book chapters and co-authored four books on consumer research.

Riëtte De Kock is a Professor of Food Science at the University of Pretoria, with over 60 publications on sensory science. She leads the Sensory and Consumer Science training and evaluation tasks forming part of the InnoFoodAfrica project. Riëtte is the chair of the African Network for Sensory Evaluation Research (ANSWER).

James Makame is a postdoc fellow at the Department of Consumer and Food Sciences, University of Pretoria, working on sensory and consumer objectives in the InnoFoodAfrica project. His additional research interests include Food Processing/Chemistry.

Mads Erling Pedersen has five years working at the food research institute Nofima in Norway, mainly with sensory and consumer testing. Mads has a wealth of experience working with a variety of methods, both with trained and non-trained panellists.

Ingunn Berget is an experienced biostatistician at Nofima, Norway, with a PhD (Applied Statistics). Ingunn has provided statistical support in different projects on sensory/consumer studies, and co-authored many publications on applied statistics, sensometrics and chemometrics.

Cécile Petit is the R&D Manager for Sensory and Data Sciences at Puratos, Belgium. She is a sensory scientist with broad experience in the food and non-food industry, leading research projects as well as providing scientific support & services.

Einar Risvik is an expert in Sensory and Food Science with many years of experience both in academia and the food industry. He has worked a sensory scientist at Nofima for many years. Einar holds a PhD in Food Science.

Marise Kinneer is a Researcher in Sensory Science at University of Pretoria, Department of Consumer & Food Sciences. With MSc in Food Science, she has extensive experience (> 10 years) in providing sensory insights to industry as well as supporting postgraduate sensory research.

	Date	Topic	Presenters	Time (Central Africa Time)
1	25 March 2021	Consumer sensory testing: step by step	Riëtte De Kock	10:00 – 11:00
2	25 March 2021	Collecting data from consumers: ethical aspects	Paula Varela	11:00-12:00
3	01-Apr-21	Good Sensory Practices	Marise Kinnear	10:00- 11:00
4	01-Apr-21	Food affection and food perception	James Makame	12:00 – 13:00
5	08-Apr-21	Design of experiments for sensory studies	Ingunn Berget	10:00-11:00
6	15-Apr-21	Descriptive sensory testing (theory)	Paula Varela	12:00-13:00
7	22-Apr-21	Statistics and multivariate analysis of sensory data: ANOVA, PCA, preference mapping – CONSUMERCHECK (theory & practice)	Ingunn Berget	10:00 – 13:00
8	29-Apr-21	Descriptive testing (practice) - Analysis and interpretation of descriptive data, panel performance – PANELCHECK	Mads Erling	10:00 - 1300
9	06-May-21	Rapid descriptive sensory methods (theory & practice)	Paula Varela	11:00 – 13:00
10	20-May-21	Specificities and constraints to use sensory analysis in Industry	Cécile Petit	10:00 – 12:00
11	27-May-21	Sensory perception and implications for consumer preferences	Paula Varela	11:00 – 12:00
12	27-May-21	Determinants of food choice	Einar Risvik / James Makame	12:00 – 13:00
13	03-Jun-21	The Food Choice questionnaire	James Makame	11:00 – 13:00
14	10-Jun-21	Sensory Science and health	Einar Risvik / James Makame	12:00 – 13:00
15	10-Jun-21	Values in food perception, choice and marketing	Einar Risvik / James Makame	11:00 – 12:00
16	17-Jun-21	Food habits formation and aversions	Einar Risvik / James Makame	12:00 – 13:00
17	17-Jun-21	Taste and smell	Einar Risvik / James Makame	11:00 – 12:00
18	24-Jun-21	Segmentation of consumers	Einar Risvik / James Makame	12:00 – 13:00
19	24-Jun-21	What is healthy food?	Einar Risvik / James Makame	11:00 – 12:00