

Registration Form

Name: _____

(Print name as it will appear on Certificate of Completion)

Title: _____

Company: _____

Address: _____

City: _____ State: ____ Zip: _____

Phone: _____

Fax: _____

Email: _____

Payment Information:

Check: (Payable to TMAC/ICFIE)

Charge: Visa MC AMEX

Cardholder Name: _____

Card Number: _____

Expires: _____

3 or 4 digit Verification Code: _____

Billing Address: _____

City: _____ State: ____ Zip: _____

****NOTE-** We cannot process without a valid zip code**

Signature: _____

Remit payment and registration form to:

TMAC / ICFIE

Attn: Cynthia Bell

South Loop 289

Lubbock, TX 79423

806-745-7926 FAX: 806-745-6207

Place
Stamp
Here



Texas Tech
International Center for Food
Industry Excellence
Box 42141
Lubbock, TX 79409

Sensory & Texture 101 Workshop

September 18 -19,
2008

Sponsored in part by:



ICFIE

*International Center for Food Industry
Excellence*

Texas Tech University

Lubbock, Texas

Course Overview

This day and a half course is designed to help you make sense of sensory and texture for food products. Experienced technical staff will combine theoretical knowledge and hands-on activities to assist you in producing consistent and quality products.

Who Should Attend

The contents of this workshop are designed to provide a basic understanding of sensory and texture concepts and practical applications. Therefore, it is directed at food industry technicians, product development scientists, lab technicians and managers.

Registration Information

Minimum number of participants for the course is 12. **Course is limited to 20 participants. Fee for the workshop is \$650. Deadline to register is September 3, 2008.**

If the course does not reach the minimum number of participants you will be notified two weeks prior to the course date.

Accommodations

Accommodations are available at:

Staybridge Suites

2515 19th St.

Lubbock, TX 79410

806-765-8900

Room rate: \$85.00 plus tax, queen

\$105 plus tax, king

Mention you are with a
Texas Tech University workshop

Free high-speed internet in guest rooms, airport shuttle bus service and continental breakfast.

Additional Speakers Include:

Fisher Scientific

Konica—Minolta

Course Schedule

Day 1:

- 7:45 a.m. Pick up at the hotel
- 8:00 a.m. Introduction and objectives
- 8:15 a.m. Introduction to Sensory and Texture Standards
- 9:00 a.m. How Accurate Are Your Senses?
- 10:00 a.m. Break
- 10:15 am Problem Solving: Use of Sensory and Texture in Production and Quality Control
- 12:15 p.m. Lunch—provided
- 12:45 pm Color Discussion and Hands-on Activity
- 3:15 p.m. Types of Sensory Evaluation
- 4:45 p.m. Adjourn

Day 2:

- 7:45 a.m. Pick up at the hotel
- 8:30 a.m. Introduction to texture measurement of solids foods
- 9:30 a.m. Shelf life testing
- 10:30 a.m. Break
- 10:45 a.m. Hands on texture activity
- 12:00 pm. Advanced texture measurement
- 12:30 p.m. Lunch—box lunch
- 1:00 p.m. Wrap up and evaluation
- 2:00 p.m. Adjourn