Beer Flavor Evaluation Course

Instruction in Sensory Analysis and Beer Flavor Evaluation

August 14-18, 2017

This specialized interactive course provides instruction and practice to develop a sound foundation in sensory analysis with a specific focus on beer flavor. The primary instructor, Roy Desrochers, has over 30 years experience in sensory analysis, beer flavor evaluation, and consumer insights. This course covers the fundamentals of descriptive sensory analysis, brewing and beer flavor, common off-odors and off-flavors, and packaging effects on beer flavor. In order to allow for more facilitated taste sessions and discussions, the class is capped at 12 students. An exam will be administered on the final day of the course. Students that pass will be certified as proficient in using descriptive sensory analysis for beer flavor evaluation.

WHO SHOULD ATTEND

This program is intended for brewing industry professionals. It has been organized to assist individuals who are charged with monitoring beer flavor for quality assurance and/or investigating changes in beer flavor due to ingredients, processing, packaging, or shipping and handling. In addition, individuals from other business functions within a brewing organization such as marketing, research and development, logistics, and technical services will benefit from this in-depth training and knowledge of beer flavor.

Class Syllabus

Day 1: Fundamentals of Sensory
• Basic Tastes Review
• Flavor Aromatics
• Nosefeels & Mouthfeels
• Order of Appearance & Aftertaste
• Balance & Fullness
• Flavor Profile and PAA

Day 2: Beer and Beer Flavor
• Brewing Ingredient Characteristics
• Brewing Process Flavor Effects
• Beer Styles

Day 3: Exploring Off-Flavors
• Brewing Ingredient Off-Flavors
• Brewing Process Related Off-Flavors
• Off-Flavors from Distribution and Other Sources

Day 4: Packaging Material Interactions
• Oxidation Flavor of Beer
  o "Lightstruck" Flavor
• Migration Issues:
  o Taint
  o Flavor Scalping
• Packaging Material Sensory Tests

Day 5: Final Exam
• Basic Tastes & Intensity
• Beer Flavor Analysis
  o Typical Notes
  o Off-notes/Defects
• Total Effect Intensity
• Written Exam

Time
August 14-18, 2017
Monday-Friday, 9 a.m. - 4 p.m.

Location
The course will be held at the Tufts University Sensory and Science Center located at 200 Boston Avenue, Ste G700 in Medford, MA. Please use the following link for directions: https://goo.gl/maps/cn9CALgB8rr

Tuition
The tuition for this course is $2,000, which includes all course materials, and light daily refreshments. It does not cover lodging or other meals. Register at: http://as.tufts.edu/tussc/courses

Contact Information
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