



STEM Programme

Food Sensory Science (Class A)

Code	: HT310526
Venue	: International Culinary Institute 143 Pokfulam Road, Pokfulam, Hong Kong
Date	: 16 August 2022 (Tuesday)
Time	: 10:00am - 1:00pm & 2:00pm - 4:00pm
Enquiries /	: 2538 2200
Enrollment	: ici@vtc.edu.hk
Language	: English supplemented with Cantonese
Age	: Aged 12 – 16
Remarks	: 1) All tuition fees are non-refundable nor transferable. 2) Certificate of Attendance will be issued upon completion. 3) Programme contents and schedules are subject to change without prior notice.

Have Fun with us!

Food is a defining aspect of any culture. Our senses and memories of food are unique and can greatly impact our perception on food. In this programme, students can familiarise their five senses through a series of food sensory training. Statistics and analytics are also incorporated into the programme to further enhance the understanding of our perceived senses with relation to food. It also provides scientific findings to explain each theory.

Programme Features:

Introduction to sensory science and attributes of food, develop analytical thinking on foods through understanding:

- Five Senses
- Food Attributes
- Psychological Aspects of Food Perception
- Food Evaluation

Hands-on Experiments:

- Become a Sensory Guru in a Sensory Lab
- Sensory Screening
- Food Profiling

After the programme, you will be able to understand more about food you take every day. And be prepared to open up your five senses via different experiments in our Sensory Laboratory. Students will gain in-depth knowledge and new perceptions on everyday food.

