Sensory Evaluation and Analytical Panel Testing for Food and Beverage

Laboratory and Research

Course Overview

Sensory Evaluation and Analytical Panel Testing for Food and Beverage: a 5-day professional training course from LTC Consultants, delivered in-classroom...

What You Will Achieve

- Explain the core principles and current good practice in Sensory Evaluation and Analytical Panel Testing for Food and Beverage
- Apply practical tools and techniques for Sensory Evaluation and Analytical Panel Testing for Food and Beverage in your own organisation
- Analyse real-world scenarios and select the right approach with confidence
- Avoid the common pitfalls that undermine Sensory Evaluation and Analytical Panel Testing for Food and Beverage in practice
- Build a personal action plan to implement what you have learned

Who Should Attend

Professionals, specialists and managers at every level who want to strengthen this capability and apply it with confidence at work.

Course Outline

1. Setting the scene: Sensory Evaluation and Analytical Panel Testing for Food and Beverage in today's organisation
2. Key concepts and the language of Sensory Evaluation and Analytical Panel Testing for Food and Beverage
3. Frameworks and good practice that deliver results
4. Hands-on application: workshop exercises and cases
5. Problem-solving clinic: participants' real challenges
6. Integrating Sensory Evaluation and Analytical Panel Testing for Food and Beverage with day-to-day operations
7. Reporting, metrics and demonstrating value
8. Action planning: your first 90 days after the course

Upcoming Dates and Fees

DATES	VENUE	FEE (PER DELEGATE)
9 to 13 Nov 2026	Online	**$800**
16 to 20 Nov 2026	Lagos	**$1,650**

30 Nov to 4 Dec 2026	Pretoria	**$1,450**

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Every delegate receives a Certificate of Attendance. Group and in-house rates available on request.