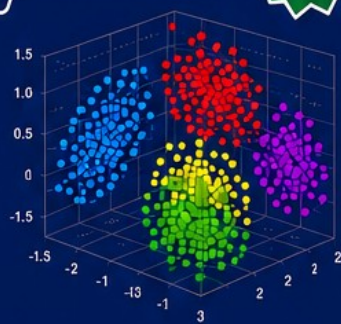


Unlock the Science Behind Human Perception!



ADVANCED CERTIFICATE PROGRAM IN SENSORY SCIENCE, SENSOMETRICS, MULTIVARIATE DATA ANALYSIS (MVA) AND CONSUMER RESEARCH



DURATION
3 MONTHS (12 WEEKS)



MODE
CLASSROOM + LABORATORY
HANDS-ON PRACTICAL



CERTIFICATE
ISSUED BY
SCIENCE4U

ABOUT THE PROGRAM

A comprehensive industry-oriented program designed to provide in-depth knowledge and hands-on experience in sensory evaluation, sensometrics, multivariate data analysis, software training, and consumer research. Learn by doing through practical sessions, real-world datasets, and industry case studies. Ideal for Food, Pharma, Cosmetic and Consumer Product Industries.



SENSORY LAB



SAMPLE
PREPARATION



DATA ANALYSIS



CONSUMER
RESEARCH

WHO CAN ENROLL?

- ✓ Food Scientists & Technologists
- ✓ R&D and Quality Assurance Professionals
- ✓ Sensory Scientists & Panel Leaders
- ✓ Research Scholars & Academicians
- ✓ Industry Professionals
- ✓ Students – Food Science, Biotechnology, Pharmaceutical Sciences & Allied Disciplines

PROGRAM HIGHLIGHTS

- ✓ Complete hands-on sensory laboratory training
- ✓ Sample preparation & sample presentation techniques
- ✓ Sensory methodologies & test implementation
- ✓ Panel selection, training & performance evaluation
- ✓ Sensometrics & sensory data analysis
- ✓ Multivariate Data Analysis (MVA) using industry datasets
- ✓ Consumer research, preference mapping & market studies
- ✓ Industrial case studies & real-time projects
- ✓ Exposure to AI-driven sensory prediction workflows & molecular sensing concepts
- ✓ Capstone industrial project
- ✓ Certificate issued by SCIENCE4U

KEY BENEFITS

-  Industry-relevant skills
-  Practical learning with real datasets
-  Career advancement opportunities
-  Expert guidance by professionals
-  Recognized certificate

SOFTWARES COVERED

-  Microsoft Excel
-  The Unscrambler X
-  Minitab
-  SYSTAT
-  MATLAB (Basic Applications)

PROGRAM MODULES (12 MODULES)

1. Introduction to Sensory Science
2. Sensory Laboratory Setup & Management
3. Sample Preparation Techniques
4. Sample Presentation & Serving Protocols
5. Sensory Evaluation Methodologies
6. Taste, Aroma and Texture Training
7. Sensory Evaluation Methodologies
8. Panel Selection & Performance Evaluation
9. Sensometrics & Sensory Data Analysis
10. Multivariate Data Analysis (MVA)
11. Consumer Research & Market Studies
12. Industrial Capstone Project

**START YOUR
JOURNEY TO BECOME
A SENSORY SCIENCE
PROFESSIONAL!**

TEACHING APPROACH

-  Theory + Practical
-  Interactive Sessions
-  Hands-on Software Training
-  Industry Case Studies
-  Team Projects

TRAINING INCLUDES

-  Sensory booths & laboratory facility
-  Standard testing equipment
-  Quality sample sets
-  Software training & data analysis
-  Study materials & reference guides

FOR MORE INFORMATION & REGISTRATION

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-  contact@science4u.co.in
-  www.science4u.co.in