

British Society of Flavourists' Flavorist Training Course



By Jack Knights

The first British Society of Flavourists' training course was held in April and May 2002 at the University of Reading, School of Biosciences, in conjunction with the University and the International Federation of Essential Oil and Aroma Trades. The course duration was six weeks and was attended by seven trainee flavorists from Europe and South America.

The emphasis in the first two weeks was on practically getting to know and recognize the utility of some 80 nature identical raw materials of importance in flavor creation. The delegates were expected to use the knowledge gained to create simple fruit flavorings and to demonstrate them in

simple applications. In addition, lectures were provided on flavor chemistry, analysis, delivery systems and practical flavor processing.

Weeks three and four were placements in flavor companies, either the delegates' own companies or a company in the UK that offered to accommodate them. During this time they were expected to create three flavorings using a designated set of raw materials, and with a minimal amount of help from the placement company. The results were subsequently presented, with at least one in application, to the other candidates and the organizing committee.

The emphasis in week five was on natural raw materials, including essential oils, oleoresins and other extracts of importance to the industry. Again, the practical use of these materials in flavor creation, particularly in conjunction with nature identical raw materials, was emphasized. This week also included a visit to, and a presentation by, a flavor company specializing in essential oils and extracts. Lectures during this part of the course were on subjects as diverse as flavor legislation, process flavor chemistry and sensory evaluation. A pilot scale spray drying of a flavor was undertaken. One of the delegates created the flavor, and an evaluation of the result against the starting flavor demonstrated the effect of spray drying and the need to compensate for the changes that occur.

Week six included the evaluation of the products from the placement and creation of a pear flavoring. The group initially produced a base as a group activity; then, each delegate modified this to suit their own taste and market. Lectures were provided on flavor applications for beverages and flour confectionery.

Finally, each candidate took a written examination as part of his or her final assessment. All seven candidates passed with flying colors, and were presented with their certificates by the head of the School of Food Biosciences, and with BSF student membership by the BSF president at a course dinner provided by the University.

Next year's course is scheduled to start on May 12, 2003, and can accommodate a maximum of 10 candidates. If you are interested in taking part, please contact Richard King at Reading University; tel: 44-118-9318711; e-mail: r.d.king@reading.ac.uk; or Jack Knights, BSF honorary treasurer; e-mail: jackknights@aol.com. ■