



Sensory & Analysis

first introduction

Develop the foundational skills of sensory analysis to calibrate and apply a person's sensory perceptions to products with a focus on the analysis of coffee.

Time:
One session, 4 hrs
Class type:
practical, hands on
of people:
4-6 learners
Teacher:
Nora Smahelova
Price: 150 Eur.

6 key characteristics

hands-on, cupping, tasting,
flavor wheel, aroma, sensory

Class goal

Introduce students to the discipline of sensory analysis.

Class type



difficulty level - introductory

This introductory class provides foundational knowledge, theory, and practical exercises to deepen one's understanding of sensory analysis. Students will learn the methodology to transform their perception of taste, flavor, aroma, appearance, and mouth-feel into quantifiable units. Building upon their understanding of these techniques, students will explore the practical application of sensory analysis to enable more effective quality assurance and product development as related to the specific qualities of coffee.

Course produced and delivered at:

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