

## Activity Report for 2008 Summer Workshop

BY

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TOPIC: A 3-Day Workshop: Overview and Update of Discriminative Sensory Tests, and Their Practical Applications in a Food System.

### Summary:

This workshop, sponsored by the Ministry of Science and Technology (MOST) and co-hosted by MOST and Kasetsart Agricultural and Agro-Industrial Product Improvement Institute (KAPI), Kasetsart University (KU), was conducted at KU during July 21-23, 2008.

There were 89 participants attending this workshop; of which 60.49% were from private food industries, 11.11% were researchers, and 14.81% were faculty and instructors, and 13.58% were graduate students.

Each participant was provided with a study document (132 pages). The activities during 3 days were split into 3 parts: lecture, lab practices, and question/discussion. For each subtopic, lecture was delivered first, followed by a real case study, then a lab practice that allowed everyone to participate in data analysis and interpretation. Several participants were randomly selected to present the results. This teaching format worked pretty well, as it required participation from every participant, and it alerted them throughout the 3-day workshop.

The retention rate was almost 100%, an indirect indication of success of this workshop. The participants were given a certificate for participating in this workshop at the end of the 3<sup>rd</sup> day. They also provided some topics for future workshops, many of which are related to product development and applications of sensory evaluation of foods. The informal survey (data not shown) indicated that they were interested in the proposed workshop for summer 2009, which is being considered by MOST.

Participants provided feedback regarding the quality of the workshop based on a 5-point scale (5 = most desirable and 1 = improvement needed). A review of the feedback provided by 91% of the participants (81 out of 89) indicates that the participants were overall satisfied with the workshop. They indicated that the workshop content was desirable, of their interest, and related to their current work. They also indicated that they will be able to use the knowledge learned from this workshop for their work. In fact, one participant has already applied the knowledge

learned from this workshop to her current work and has communicated with Dr. Witoon a few times for further assistance.

In closing, I believe this workshop was a successful one. Most participants gained considerable knowledge in sensory discriminative tests, and learned to properly conduct, collect and analyze data, and interpret results of sensory discriminative tests. Sensory science has gained considerable importance in the food industries. Many business decisions in food product innovation and product launching are heavily dependent on findings of sensory research. Technology transfer to Thai scientists and researchers will be useful for improving quality of foods for domestic and export markets.

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