

[View this email in your browser](#)

## Cape Branch talk:

### *My journey through the land of Sensory Science*



Sue Langstaff, principal of Applied Sensory, LLC (a consulting company specialising in providing independent sensory evaluation services to the wine, beer and olive oil industries) will be speaking to Cape Branch members about her journey through Sensory Science.

Sue earned her MSc degree in Food Science from the University of California at Davis where she studied Sensory Science, Enology and Brewing.

She worked as a sensory scientist for Vinqury, an analytical wine laboratory and was the North American Global Sensory Manager for

FlavorActiV, a company which provides sensory taste panel training and flavour reference standards. She has been an instructor for the UC Davis Master Brewers Certificate Programme and at Napa Valley College where she taught *Sensory Evaluation of Wine, Analysis of Wines and Musts, Wines of the World* and *Introduction to North Coast Wines*.

She has judged wine, beer and olive oil at numerous competitions and was instrumental in the development of the *Honey Flavor Wheel* for the Honey and Pollination Center at UC Davis. Sue is the principal instructor for the *Sensory Evaluation of Olive Oil Certificate Course* conducted through the UC Davis Olive Centre.

Members will also taste craft beers with subtle sensory differences.

**Date:** Tuesday 21 August 2018

**Venue:** Department of Food Science, Stellenbosch University

**Time:** 17h30 for 18h00

**Cost:** Members R120 pp; students: R100; non-members: R150  
(All excl VAT)

**RSVP:** Sharon Beeming [SharonB@turnerssecretariat.co.za](mailto:SharonB@turnerssecretariat.co.za)

Copyright © SAAFOST, All rights reserved.

Our mailing address is:  
SAAFoST Secretariat  
PO Box 4507  
Durban, Zn S-4001  
South Africa

Want to change how you receive these emails?  
You can update your preferences or unsubscribe from this list