## Course Schedule SCIN381 Aroma and Flavor Science for Innovation and Bio-Business Morning session 10:00-12:00 hr, Afternoon session 13:00-16:00 hr

Week	Topic (Morning session)	Instructor	Topic (Afternoon session)	Instructor
	10:00-12:00 hr		13:00-16:00 hr	
1 Jan 16, 2023	Lecture	B400/Sittiwat	Laboratory	B400/Sittiwat
	Application and innovation of flavor and		Laboratory orientation	
	fragrance: From antiquity to modern industries		Recognition test	
	Perceptions of aroma and flavor		Assignment briefing	
2	Lecture	B400/	Laboratory	B400/Sittiwat
Jan 23, 2023	Neurosciences and molecular sensory of aroma	Patompon	Perceptions of aroma and flavor	(Napason,
	and flavor		Threshold	Wannisa)
	Anosmia and its pathobiology			
3	Lecture	B400/Sittiwat	Laboratory	BT/Sittiwat
Jan 30, 2023	Genesis of flavors in foods		The Maillard reaction	(Napason,
	Flavor interactions with food components and		Lipid oxidation	Wannisa)
	their release		·	
			Flavor formation in vegetables	
4	Lecture	Salaya/	Laboratory	Salaya/
Feb 6, 2023	Application of flavors in foods 1	Siriyupa	Application of flavors in foods 1	Siriyupa,Napa
				son, Wannisa
5	Lecture	Salaya/	Laboratory	Salaya/
Feb 13, 2023	Application of flavors in foods 2	Siriyupa	Application of flavors in foods 2	Siriyupa,Napa
				son, Wannisa
6	Lecture	Salaya/	Laboratory	Salaya/
Feb 20, 2023	Phenomena of mass transfer	Thitisilp	Phenomena of mass transfer	Thitisilp,Napa
				son, Wannisa

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7	Lecture	Salaya/	Laboratory	Salaya/
Feb 27, 2023	Mass transfer of chemical compounds related to	Thitisilp	Mass transfer of chemical compounds related to	Thitisilp,Napa
	aroma and flavor during application and in		aroma and flavor during application and in	son, Wannisa
	finished goods		finished goods	
	Midterm exar	ı mination (Mar 7 -	Mar 10, 2023)	ı
8	Lecture	B400/Sittiwat	Laboratory	BT/Sittiwat,
Mar 13, 2023	Flavoring ingredients: manufacture and their	or invited	Flavor compounding	Napason,
	stability	instructor		Wannisa
	Flavor creation and compounding			
9	Lecture	B400/	Laboratory	BT/Sittiwat,
Mar 20, 2023	Aroma and scent: Raw material plants	Napassorn	Steam distillations and extraction	Napason,
		(BT)		Wannisa
10	Lecture	B400/Sitthivut	Lecture/Demonstration	B400/Sittiwat
Mar 27, 2023	Aroma and scent: Chemistry, manufacture and		Psychological basis of perfumery	or invited
	their stability		Application of fragrances in cosmetics and	instructor
			personal care products	
			Sniffing perfumes	
11	Lecture	B400/Nattinee	Lecture/Demonstration	B400/Sittiwat
April 3, 2023	Aromatherapy		Flavor/aroma profiling: sensory descriptive analysis	or invited
				instructor
12	Lecture	B400/Sittiwat	Demonstration	BT/Sittiwat,
Apr 10, 2023	Flavor/aroma profiling: Instrumental analysis		Flavor/aroma profiling: Instrumental analysis	Napason,
				Wannisa

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	10:00-12:00 hr		13:00-16:00 hr			
13	Lecture	Salaya/Siriyupa	Laboratory	Salaya/		
Apr 17, 2023	Packaging materials enhancing stability of		Packaging materials enhancing stability of aroma	Siriyupa,Napa		
	aroma and flavor in finished goods		and flavor in finished goods	son, Wannisa		
14	Lecture	B400/Sittiwat	Wrap up	B400/Sittiwat		
Apr 24, 2023	Regulation for industrial application in flavor	or Invited	Presentation for assignment			
	and fragrance	instructor				
Final examination (May 1-12, 2023)						