## Course Schedule (Ver.1)

## SCIN 381 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	Lecture	B400/Sittiwat	Laboratory	NX00/Sittiwat
Jan 10, 2025	• Application and innovation of flavor and		Laboratory orientation	
	fragrance: From antiquity to modern industries		Recognition test	
	• Perceptions of aroma and flavor		Threshold	
	Assignment briefing		<ul> <li>Perceptions of aroma and flavor</li> </ul>	
<b>2</b> Jan 17, 2025	Lecture	B400/Sittiwat	Lecture	B400/
	• Genesis of flavors in foods		• Sensing of flavor and fragrance (odor and taste)	Napassorn
	• Flavor-food interactions and their release			(BT)
<b>3</b> Jan 24, 2025	Laboratory (9:00-12:00 hr)	Salaya/	Laboratory (13:00-16:00 hr)	Salaya/
	• Application of flavors in foods 1	Siriyupa	Packaging materials enhancing stability of aroma	Siriyupa
			and flavor in finished goods	
<b>4</b> Jan 31, 2025	Lecture (10:00-12:00 hr)	Salaya/	Lecture (13:00-15:00 hr)	Salaya/
	• Phenomena of mass transfer	Thitisilp	• Mass transfer of chemical compounds related to	Thitisilp
			aroma and flavor during application and in finished	
			goods	
5	Laboratory (9:00-12:00 hr)	Salaya/	Laboratory (13:00-16:00 hr)	Salaya/
Feb 14, 2025	<ul> <li>Phenomena of mass transfer</li> </ul>	Thitisilp		Thitisilp

Week	Topic (Morning session)	Instructor	Topic (Afternoon session)	Instructor
	10:00-12:00 hr		13:00-16:00 hr	
			Mass transfer of chemical compounds related to	
			aroma and flavor during application and in	
			finished goods	
6	Lecture (10:00-11:00 hr)	Salaya/	Lecture (11:00-13:00 hr)	Salaya/
Feb 21, 2025	Application of flavors in foods 1	Siriyupa	• Role of packaging in flavor stability and retention	Siriyupa
			• Case study: Flavors in foods	
7	Lecture/Demo	B400/Sittiwat	Laboratory	NX00/Sittiwat
Feb 28, 2025	Psychological basis of perfumery		The Maillard reaction	
	• Application of fragrances in cosmetics and		Lipid oxidation	
	personal care products		Flavor formation in vegetables	
	Sniffing perfume		Flavor creation and compounding	
	Midterm exa	mination (Mar 3	- Mar 7, 2025)	l
8	Lecture	B400/Sittiwat	Lecture/Demo	B400/Sittiwat
Mar 7, 2025	• Flavor/aroma profiling: Instrumental analysis		• Flavor/aroma profiling: sensory descriptive analysis	
9	Lecture	B400/	Laboratory	BT/Sittiwat
Mar 14, 2025	• Aroma and scent: Raw material plants	Napassorn	Flavor/aroma profiling: Instrumental analysis	
		(BT)		
10	Lecture	B400/Sitthivut		
Mar 21, 2025	• Aroma and scent: Chemistry, manufacture and			
	their stability			

Week	Topic (Morning session)	Instructor	Topic (Afternoon session)	Instructor			
	10:00-12:00 hr		13:00-16:00 hr				
11	Lecture	B400/Nattinee	Laboratory	NX00/Sittiwat			
Mar 28, 2025	Aromatherapy		<ul> <li>Steam distillations and extraction</li> </ul>				
12 Apr 18, 2025	<ul> <li>Lecture</li> <li>Regulation for industrial application in flavor and fragrance</li> </ul>	B400/Sittiwat	Presentation for the assignment	B400/Sittiwat			
13 Apr 25, 2025	Presentation for the assignment	B400/Sittiwat	Wrap-up	B400/Sittiwat			
Final examination (April 28 - May 9, 2025)							