

# Seafood Sensory Evaluation Short Course

May 6 - 8, 2008

Los Angeles Inspection Office  
501 W Ocean Blvd., Suite 1200  
Long Beach, CA

Sponsored by

University of California Cooperative Extension - Sea Grant Extension Program

NOAA - Seafood Inspection Program

In cooperation with the US Food and Drug Administration

"Sensory evaluation" is an economical and rapid method used by US seafood inspectors to determine the quality and decomposition levels of imported and domestic seafood. The University of California Sea Grant Extension Program, NOAA-Seafood Inspection Program (NOAA-SIP), and US Food and Drug Administration (FDA) are cooperating to provide a sensory evaluation short course during May 6-8, 2008 at the NOAA-SIP office in Long Beach, CA. Day one covers carbon monoxide treated tuna and mahi-mahi. Days two and three feature canned and pouched albacore, yellowfin and skipjack tuna.

This course is designed for processors, importers, wholesalers, buyers, retailers, food service, analytical lab and seafood inspection personnel. Participants receive hands-on training in "calibrating" their sense of smell with a 100 point scale. Seafood sensory experts will share their expertise on judging seafood products that are on the borderline of passing or failing. Participants will learn to identify odors which are acceptable or objectionable in product evaluations. Score sheets comparing participant and expert ratings illustrate how closely the participant's assessment matches the experts.

The course enrollment is limited. The registration fee is \$660(US) per person and includes refreshments, workshop materials and speakers' travel costs. Participants are responsible for arranging their own transportation, lodging and meals. The registration fee is **due April 21, 2008**, or whenever the course fills up. The course is based on first come, first served and space is limited. No refunds will be available after April 21 unless a substitute is available.

For inquiries about the course, please contact: Pamela Tom (e-mail: [pdtom@ucdavis.edu](mailto:pdtom@ucdavis.edu) Phone: 530/752-3837).

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— Detach and Mail with Remittance —

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**Please type or print:**

Name(s) \_\_\_\_\_

Company Name \_\_\_\_\_

Street or Post Box Address \_\_\_\_\_

City, State and Zip Code \_\_\_\_\_

Phone \_\_\_\_\_ Fax \_\_\_\_\_ E-mail: \_\_\_\_\_

Make check or money order payable to: Regents of the University of California

The registration fee is \$660(US) per person. Total enclosed: \_\_\_\_\_.

Mail this form with your remittance by April 21, 2008 to:

Pamela Tom  
University of California  
Food Science & Technology Department  
One Shields Avenue  
Davis, CA 95616 USA

# Seafood Sensory Short Course

## Tentative Agenda

Los Angeles Inspection Office  
501 W Ocean Blvd., Suite 1200  
Long Beach, CA

### May 6, 2008

- 8:00 am - Welcome and Introduction
- 8:15 am - Snapshot: CO Tuna and Mahi Mahi
- 9:00 am - Snapshot: Canned and Pouch Tuna
- 9:45 am - Presentation of FDA Requirements
- 10:30 am - Full Quality Range Demonstration: CO Treated Tuna
- 11:15 am - Full Quality Range Demonstration: CO Treated Mahi Mahi
- 12:00 Noon - Lunch
- 1:00 pm - Odor References
- 1:45 pm - Table Session: CO Treated Tuna & Mahi Mahi
- 3:15 pm - Practice Test: CO Treated Tuna & Mahi Mahi
- 3:45 pm - Final Test: CO Treated Tuna & Mahi Mahi
- 4:30 pm - Adjourn

### May 7, 2008

- 8:00 am - Discussion of previous days test
- 8:30 am - Full Quality Range Demonstration: Canned Albacore
- 9:15 am - Full Quality Range Demonstration: Canned Yellowfin
- 10:00 am - Full Quality Range Demonstration: Canned Skipjack
- 10:45 am - Table Session: Canned Albacore/Yellowfin/Skipjack
- 12:00 Noon - Lunch
- 1:00 pm - Practice Test: Canned: Albacore/Yellowfin/Skipjack
- 1:30 pm - Full Quality Range Demonstration: Pouched Albacore
- 2:00 pm - Full Quality Range Demonstration - Pouched Yellowfin
- 2:30 pm - Full Quality Range Demonstration: Pouched Skipjack
- 3:00 pm - Table Session: Pouched Albacore/Yellowfin/Skipjack
- 4:00 pm - Practice Test: Pouched Albacore/Yellowfin/Skipjack
- 4:30 pm - Adjourn

### May 8<sup>th</sup>, 2008

- 8:00 am - Final Test: Canned & Pouch Albacore
- 8:45 am - Final Test: Canned & Pouch Yellowfin
- 9:30 am - Final Test: Canned & Pouch Skipjack
- 10:15 am - The Use of Sensory Techniques for Processors
- 10:45 am - FDA Importing requirements (FDA Representative)
- 11:30 am - Adjourn