Flavor and Fragrance Manufacturing Training Course

Professional Development Training Course Outline

Category	General Training	**Duration**	5 Days
Base Fee	$1,500 USD	**Delivery Mode**	Online / On-site Hybrid

Course Introduction

The global flavor and fragrance industry is experiencing unprecedented growth driven by consumer demand for clean-label products, natural ingredients, sustainable formulations, biotechnology-derived aromas, sensory innovation, functional foods, premium cosmetics, and personalized consumer experiences. Modern manufacturers are investing heavily in advanced extraction technologies, AI-powered formulation systems, quality assurance protocols, regulatory compliance frameworks, and sustainable sourcing practices to remain competitive in the evolving marketplace. Flavor and Fragrance Manufacturing Training Course equips participants with the technical knowledge and practical skills required to excel in the dynamic flavor and fragrance manufacturing sector.

Participants will gain hands-on exposure to flavor formulation, fragrance creation, aroma chemistry, sensory evaluation, essential oil processing, ingredient sourcing, GMP compliance, quality control systems, food technology applications, cosmetic ingredient development, digital manufacturing, and innovation management. The course combines industry best practices, real-world manufacturing scenarios, and emerging market trends to prepare professionals for leadership roles in flavor and fragrance production, research and development, quality assurance, and product innovation.

Programme Curriculum

Flavor and Fragrance Manufacturing Training Course

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Course Duration

5 days

Course Objectives

Upon completion of the training, participants will be able to:

1. Understand global Flavor & Fragrance Industry Trends and market dynamics.
2. Apply Aroma Chemistry principles in flavor and fragrance development.
3. Formulate innovative products using Natural Ingredients and Clean Label Technologies.
4. Implement Good Manufacturing Practices (GMP) in production facilities.
5. Conduct Sensory Evaluation and Consumer Preference Analysis.
6. Utilize AI-Assisted Formulation and Digital Product Development tools.
7. Develop sustainable solutions using Green Chemistry and Circular Economy Practices.
8. Manage Quality Control, Quality Assurance, and Product Consistency.
9. Ensure compliance with IFRA, FDA, ISO, REACH, and Global Regulatory Standards.
10. Optimize manufacturing through Lean Manufacturing and Industry 4.0 Technologies.
11. Perform advanced Extraction and Distillation Techniques.
12. Design innovative products for Food, Beverage, Personal Care, and Home Care Applications.
13. Develop commercialization strategies through Market Intelligence and Product Innovation Management.

Target Audience

1. Flavor Technologists
2. Fragrance Developers
3. Food Scientists and Food Technologists
4. Cosmetic and Personal Care Professionals
5. Quality Assurance and Quality Control Personnel
6. Manufacturing and Production Supervisors
7. Research & Development Scientists
8. Entrepreneurs and Start-up Founders in Food, Beverage, Cosmetics, and Specialty Chemicals

Course Modules

Module 1: Introduction to Flavor and Fragrance Industry

- Global market overview and growth opportunities
- Industry value chain and supply ecosystem
- Consumer trends and sensory-driven innovation

- Flavor and fragrance product categories
- Sustainability and digital transformation trends
- **Case Study:** Analysis of a multinational fragrance company's sustainable sourcing strategy.

Module 2: Aroma Chemistry and Ingredient Science

- Chemistry of aroma compounds
- Flavor molecules and fragrance notes
- Natural vs synthetic ingredients
- Functional ingredients and sensory impact
- Stability and compatibility assessment
- **Case Study:** Development of a natural citrus flavor system for beverage applications.

Module 3: Raw Materials and Ingredient Sourcing

- Essential oils and botanical extracts
- Sustainable ingredient procurement
- Supplier qualification and auditing
- Traceability and supply chain management
- Ethical sourcing practices
- **Case Study:** Building a transparent essential oil supply chain for premium fragrance products.

Module 4: Flavor and Fragrance Formulation Techniques

- Flavor formulation methodologies
- Fragrance composition architecture
- AI-assisted formulation technologies
- Product optimization strategies
- Innovation and prototype development
- **Case Study:** Creating a signature fragrance for a luxury personal care brand.

Module 5: Manufacturing Processes and Production Operations

- Blending and compounding operations
- Extraction and distillation technologies
- Batch processing and scale-up procedures
- Process optimization and automation
- Industry 4.0 applications in manufacturing
- **Case Study:** Implementation of smart manufacturing in a flavor production facility.

Module 6: Quality Assurance and Regulatory Compliance

- GMP requirements and implementation
- Quality control testing procedures
- Product safety assessments
- Global regulatory frameworks
- Documentation and audit readiness
- **Case Study:** Preparing a facility for ISO certification and regulatory inspection.

Module 7: Sensory Evaluation and Consumer Insights

- Sensory science fundamentals
- Consumer preference testing
- Descriptive sensory analysis
- Data interpretation and reporting
- Product benchmarking techniques
- **Case Study:** Consumer acceptance testing for a new beverage flavor launch.

Module 8: Innovation, Sustainability, and Commercialization

- Green chemistry applications
- Circular economy initiatives
- Product innovation management
- Market trend forecasting
- Commercial launch strategies
- **Case Study:** Launching a sustainable fragrance line targeting eco-conscious consumers.

Training Methodology

This course employs a participatory and hands-on approach to ensure practical learning, including:

- Interactive lectures and presentations.
- Group discussions and brainstorming sessions.
- Hands-on exercises using real-world datasets.
- Role-playing and scenario-based simulations.
- Analysis of case studies to bridge theory and practice.
- Peer-to-peer learning and networking.
- Expert-led Q&A sessions.
- Continuous feedback and personalized guidance.

Register as a group from 3 participants for a Discount

Send us an email: info@fineskilltrainingcenter.org or call *+254769199797*

Certification

Upon successful completion of this training, participants will be issued with a globally- recognized certificate.

Tailor-Made Course

We also offer tailor-made courses based on your needs.

Key Notes

a. The participant must be conversant with English.

b. Upon completion of training the participant will be issued with an Authorized Training Certificate

c. Course duration is flexible and the contents can be modified to fit any number of days.

d. The course fee includes facilitation training materials, 2 coffee breaks, buffet lunch and A Certificate upon successful completion of Training.

e. One-year post-training support Consultation and Coaching provided after the course.

f. Payment should be done at least a week before commence of the training, to Fineskill Training Center account, as indicated in the invoice so as to enable us prepare better for you.

Upcoming Scheduled Sessions

Start Date	End Date	Location	Price
23 Nov 2026	27 Nov 2026	Online	$1,000
23 Nov 2026	27 Nov 2026	Physical	$1,500
23 Nov 2026	27 Nov 2026	Physical	$3,000
23 Nov 2026	27 Nov 2026	Physical	$3,000
23 Nov 2026	27 Nov 2026	Physical	$6,000
23 Nov 2026	27 Nov 2026	Physical	$4,500
23 Nov 2026	27 Nov 2026	Physical	$6,000
23 Nov 2026	27 Nov 2026	Physical	$6,000

Ready to enroll or request a customized program? Book online or contact us:

Register Online Now

Email: info@fineskilltrainingcenter.com | Website: www.fineskilltrainingcenter.com