



**DEAKIN  
UNIVERSITY**

# CASS ACADEMY

2019



# CASS-ACADEMY PROGRAM

Stand out from the graduate crowd by obtaining industry relevant work experience with the Deakin CASS-Academy while you're studying.

## Our Objective

To identify and train students who show an interest in sensory science and providing them the opportunity to participate in different areas of industry relevant sensory and consumer research.

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*“A year at CASS-Academy has helped me gain self confidence, overcome challenges and invaluable personal development. The program gave me insight into the different areas of sensory science and first hand experiences with leaders in the field!”*

*- 2017 CASS Academy student*

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## What is CASS-Academy?

CASS-Academy is a training hub run by the Deakin Centre for Advanced Sensory Science (CASS) for talented students who show an interest in microbiology, flavour analysis and sensory and consumer science.

The selected students are provided with hands-on training alongside academic experts and other industry professionals.

After the 12-week program, students will have acquired skills, experiences and industry and academic insights into the area of sensory science.

## Why should I apply?

With the number of graduates in the area of food and nutrition increasing, there is a fierce competition for graduate job positions.

Employers are now placing a greater emphasis on what additional skills and experiences graduates have obtained aside from their formal university education.

## What you will experience

- Develop highly sought after industry skills, experiences and networking opportunities.
- Hands-on experience within the Deakin CASS state-of-the-art sensory and flavour research centre.
- Opportunity to co-write and contribute to research papers intended for publishing.
- Coordinate and conduct an in the field consumer science test.
- Conditional acceptance into the sensory honours program for 2020\*.
- Certificate of program completion and a letter of recommendation.

## Skills and knowledge gained

- Apply basic and advanced sensory methodologies useful in industry and research.
- Critically analyse scientific papers in the areas of consumer and sensory science.
- Understanding basic sensory methodologies, consumer science and data analysis.



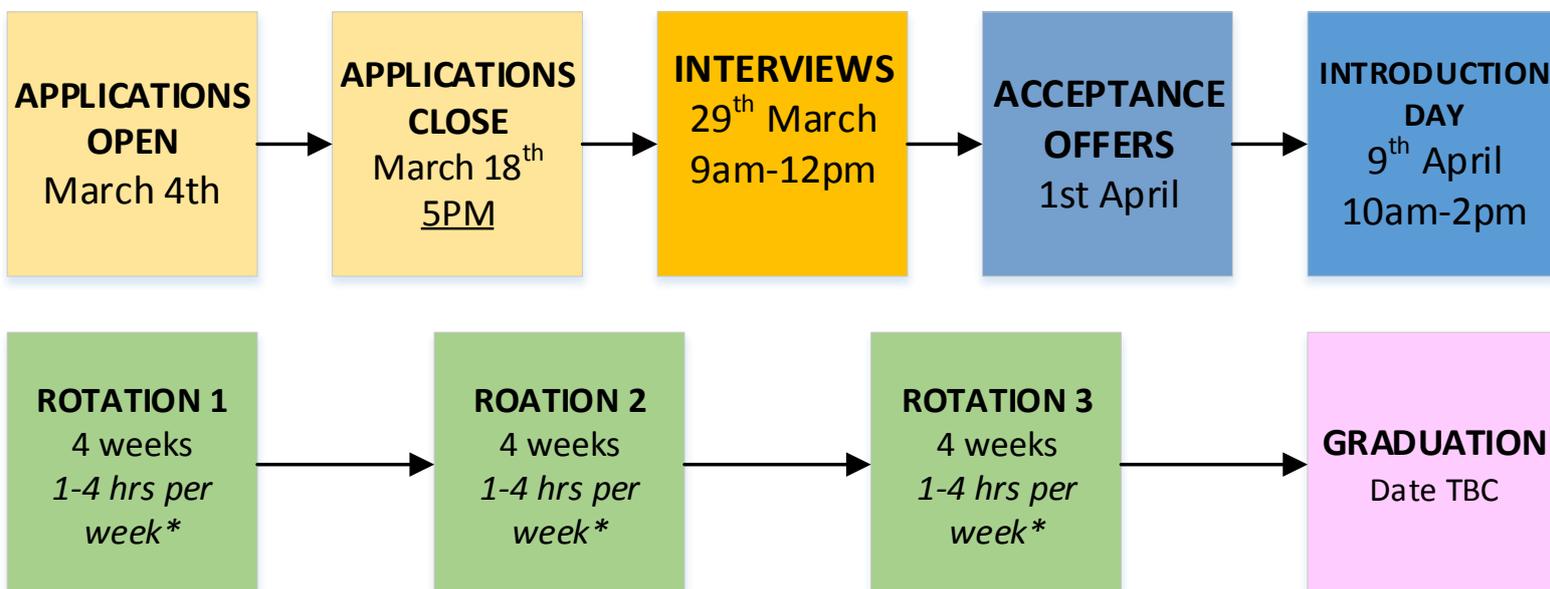
\*Normal entry criteria and fees for the [Nutrition Honours Program \(H418\)](#) will apply.

# PROGRAM OVERVIEW

## CASS-Academy outline

- CASS-Academy will run for 12 weeks starting April 15<sup>th</sup> (Introduction day 9<sup>th</sup> April 2019)
- There will be two streams: Sensory and consumer Science and flavour analysis and microbiology. Successful applicants will complete one stream only.
- There are 3 rotations in each stream, each spanning across 4 consecutive weeks.
- 1-4 contact hours per week.
- The CASS-Academy program is designed to be flexible and work with the majority of the students availabilities. We try our hardest to be flexible with students timetables and usual work hours. However, some of the program dates are set and clashes with personal commitments may be unavoidable. Please contact CASS if you have any questions regarding timetabling of the Academy.
- Please note stream 2, rotation 2 (microbiology) will run during the trimester break.

## Key dates



\*Contact hours may vary each week within rotations. This is the maximum time required within a week.

## What happens during the rotations?

Each rotation, students will be taught and mentored by our academic experts on how to conduct and execute various research methodologies, analyse data, write and present reports.

After the last week of each rotation, students will present their experiences and project findings to the CASS department with an oral presentation and submission of a short written report.

The successful completion of each rotation will be marked with a badge on their program graduate certificate.

The following provides an outline of a rotation:

**Week 1:** Training or journal article analysis on rotation topic

**Week 2:** Practical data collection (laboratory or in-field)

**Week 3:** Data analysis

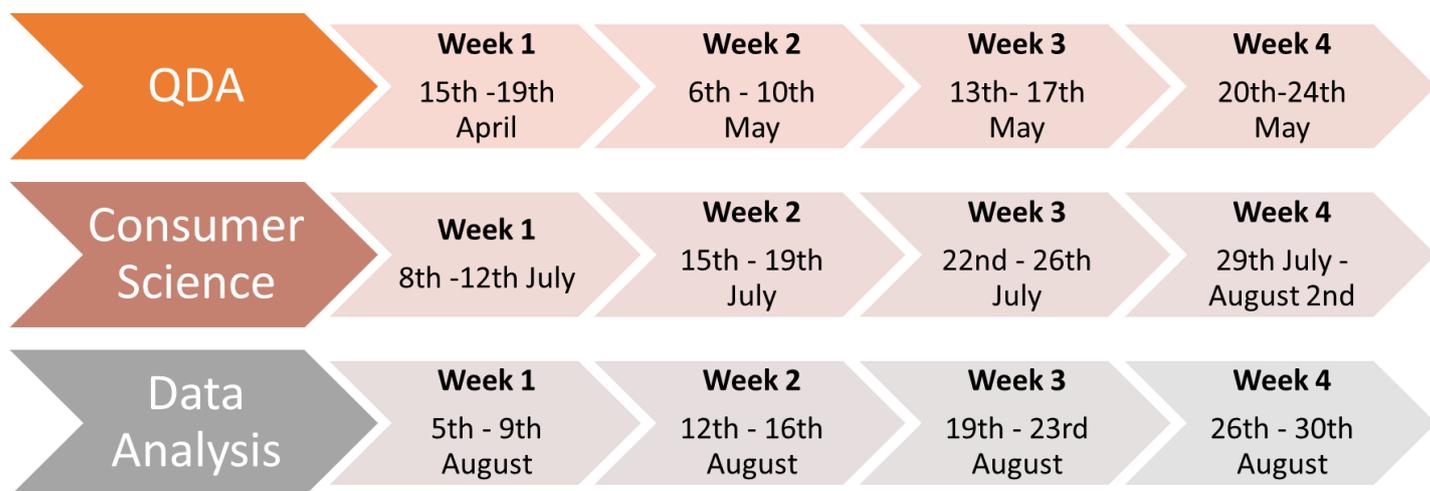
**Week 4:** Presentation compilation

**Presentation:** Rotation presentation to be presented to the CASS department on the Tuesday following the end of week 4.

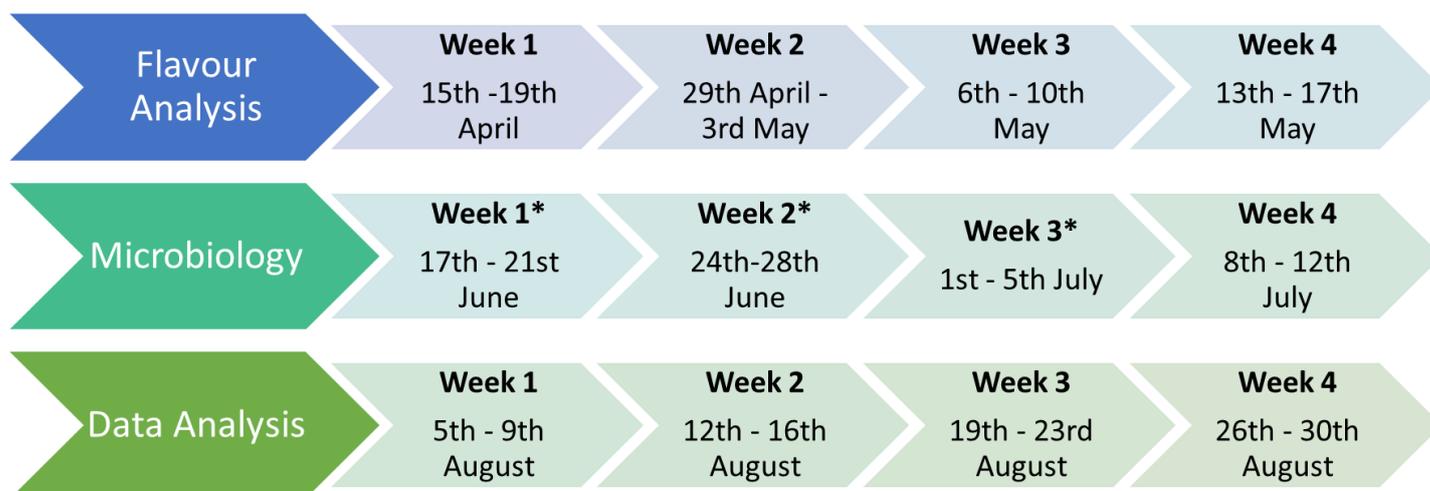


# Stream breakdown and important dates

## Stream 1



## Stream 2



\* Microbiology weeks 1-3 occurs during inter trimester break.



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# MEET OUR EXPERTS

Meet our dedicated academic experts who will be teaching and mentoring you throughout the CASS-Academy experience



## Stream 1: Rotation 1 – Quantitative Descriptive Analysis (QDA) Professor Russell Keast

Students will be given the opportunity to apply a common sensory methodology known as Quantitative Descriptive Analysis (QDA) to a real world sensory scenario. Students will learn what is entailed in developing a trained panel and have the opportunity to assist as a researcher in a current CASS food-industry related project.



## Stream 1: Rotation 2—Consumer Science Dr Gie Liem and Dr Georgie Russell

By conducting their own real-world experiment with food consumers, students will have the opportunity to explore what influences our food choices and food behaviours and gain insights into some of the ways in which we are able to understand and influence food behaviours.





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# MEET OUR EXPERTS cont..



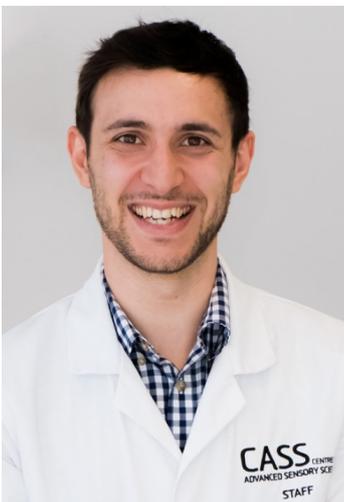
## Stream 2 Rotation 1—Flavour analysis Associate Professor Robert Shellie

Students will learn how to analyse natural flavour compounds using modern laboratory instrumentation. Extracts from botanical extracts are among the best natural flavours but these extracts are often very complex mixtures containing >> 100 natural compounds. Students will use gas chromatography, mass spectrometry, and olfactometry (using their nose as a detector) to unravel complex botanical extracts.



## Stream 2 Rotation 3 – Microbiology Dr Snehal Jadhav

Students will be assisting a research study investigating the efficacy of some plant-based essential oils as antimicrobials against some common foodborne pathogens found in food processing environments. Pathogens often have the ability to form 'biofilms' on abiotic surfaces in the food processing environments and are generally very hard to eradicate. This research will explore the possibility of using plant-based essential oils as a solution to eradicate such biofilms.



## Stream 1 & 2 Rotation 3 – Research Study and Data Analysis Dr Andrew Costanzo

Students will learn how to analyse sensory data using data from a CASS research study investigating food preferences, dietary intake and taste sensitivity using multiple sensory evaluation approaches. The correct approach to data handling, entry, cleaning and analysis will also be covered. Students will gain an understanding of the different elements required to obtain publishable sensory data.

# Pathways following CASS Academy

## What has CASS Academy led to?

- Successful completion of a honours year
- PhD candidature (following completion of honours)
- Industry based jobs and research assistant opportunities.
- And more!



## Meet a few of our past CASS Academy Graduates

### **Anonymous—CASS-Academy graduate 2018**

“The CASS-Academy program has been a highlight of my food science degree and has exposed me to so much extra industry experience that is so valuable to have after graduating. All three rotations were unique and engaging and always felt like a positive addition to my workload, never overwhelming. I would highly recommend the CASS-Academy program to future students.”

### **Lily H—CASS Academy Graduate 2017**

“I initially applied for CASS Academy as it was a new area of food science I hadn’t explored in the first two years of my undergraduate. The program allowed me to work with leaders in research and create industry contacts!”

### **Bella H—CASS Academy Graduate 2016**

“At the start of my third year of the Food Science and Nutrition degree I was at a loss as to what I wanted to do when I finished. I decided to apply for the CASS academy and through this I gained invaluable experience in many different areas within sensory science. This even included a week-end trip away to conduct in field testing on iced coffee!

### **Clinton M—CASS Academy Graduate 2016**

“Completing CASS Academy has helped me realise what I wanted to do. Before I wasn’t sure on my career and didn’t even know about the field of sensory science. Due to the unique learning opportunities within CASS Academy it has set me on a path that I really enjoy. I have been able to help in conducting research, recruiting participants and networking with industry professionals. It has also helped me go down the path of Honours and have now started my PhD to pursue my research career.”

# APPLICATION PROCESS

Successful applicants for CASS-Academy will be determined based on their overall demonstrated passion to further their study or career path into the areas of sensory, flavour, microbiology or consumer science.

## Step 1

Read the FAQ on the Deakin CASS-Academy webpage.

## Step 2

Complete the online application form by the due date.

The application contains the following questions (max 100 words each)

What is your future career goal?

Why does sensory and consumer science appeal to you?

What is your motivation for applying to the CASS-Academy?

## Step 3

Top 20 shortlisted applicants will be notified and attend a formal interview.

## Step 4

Top 4 successful applicants will be notified via email or phone call

**Applications close: 18<sup>th</sup> March 2018 at 5.00pm**

**[APPLY NOW ONLINE!](#)**



## Contact Us

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[www.deakin.edu.au/cass-academy](http://www.deakin.edu.au/cass-academy)

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