

Course Leaders



Professor Ian Fisk is Professor of Flavour Chemistry. He runs the Food Flavour group and his research interests lie in flavour management (plant biology, agricultural techniques, food production through to consumption), and fundamental food chemistry to support novel processing technologies and commercial products. Ian studied Food Science at the University of Nottingham and completed a PhD on lipid delivery mechanisms and novel flavour encapsulation technologies. He ran Kraft Foods' UK flavour chemistry group for two years and returned to the University of Nottingham as Associate Professor in Food Chemistry and Flavour Chemistry. In 2018 he was promoted to the position of Professor within the Division of Food, Nutrition and Dietetics.



Dr Ni Yang (Nicole) is Assistant Professor in Flavour Science at the University of Nottingham and Laboratory Manager for the Food Analysis Consultancy and Training Service. She has over 10 years' experience in transferring and applying flavour science and technology to industry, including blue chip global food companies and SMEs, on a range of food products such as ice cream, biscuits, crisps and pet food. Nicole's research interests are embedding flavour science from soil to health to understand how flavours are generated and affected by the plant and how different food processing and engineering would affect flavour formation and stability in the final product. Her current research includes tea and coffee flavour chemistry and trigeminal stimulus linking chilli/spicy sensations.

Other Teachers on the Course



Rob Linforth originally studied Plant Science at UEA before coming to Nottingham as a postgraduate to study plant hormones. He joined Food Science about 10 years ago and has been the driving force in the laboratory, developing many novel techniques for studying flavour release. He was responsible for the development of the breath by breath interface for the API Mass Spectrometer and received a Fellowship from Firmenich to support further research into flavour release.



After his PhD in Chemistry in 2010, **Charfedinne Ayed** joined the INRA of Dijon (France) where he developed his expertise in the field of food chemistry, aroma analysis and texture/flavour interactions. He joined the University of Nottingham in 2016 where explored innovative strategies to reduce salt in baked products and tried to understand how salt reduction/substitution (potassium) affects the Maillard reaction, aroma generation, the structure and the global behaviour/perception of baked goods (crackers, biscuits) with a goal of developing new strategies to formulate healthier foods with a minimum amount of sodium.

External Lecturers



Lewis Jones works at Sensient Flavours, where he is Innovation Manager for Sweet and Beverage Flavours, Europe. In this role he combines analytical chemistry, sensory science, flavour creation and process chemistry to develop new flavouring products. Lewis has over 15 years industrial experience, having previously worked at Danisco, Firmenich, Mars Chocolate and Mars Petcare. Lewis' expertise in the flavour industry was built around the aroma analysis of complex food matrices by activity guided methods. Although over time his role has changed, he still has an active interest in Analytical Chemistry and is a committee member of the Royal Society of Chemistry Separation Science Interest Group.



Duncan McBain is Regulatory Manager for Treatt – an ingredient supplier to the Flavour and Fragrance industry. He joined Treatt as PA to the Technical Director – and 20 years on he is still there, concentrating on Global Regulation Management and Impact Assessment. In what little spare time he has left after that he represents Treatt on the UK Flavour Association Technical and Executive committees and represents the UK Flavour Association in Europe on the EFFA FLEX (Flavour Experts) Group. Duncan describes himself as a 'generalist' having a little knowledge of a lot of subjects, some of which are even related to the supply of essential oils, isolates and aroma chemicals to the Flavour and Fragrance industry!



Alex Woo is the founder and CEO of food technology firm W2O. He specializes in creating Better Food, with niche expertise in contemporary taste & smell, neuroscience and state of art clean label plant-based sweeteners and flavours. Alex works with food and beverage companies on sugar reduction, salt reduction and multisensory eating experience, and with food ingredient firms to create plant-based sweeteners and sweetness modulators. He is Chief Science Officer Sweeteners for Amyris, a clean ingredient fermentation company, and is on the science advisory board for Aromyx a biosensor startup, and Advance International a marine protein startup. Alex previously held R&D leadership positions in companies including Pepsi, Starbucks, and Wrigley, and has a PhD in Food Science.