

A woman with dark hair pulled back, wearing a black turtleneck, is holding a white coffee cup. She is looking directly at the camera with a neutral expression. The background is a textured stone wall. The text is overlaid on the right side of the image.

The Coffee Connoisseur Collective  
& The Coffee Sensorium

Present

# Multisensory Flavour Perception Course

With Dr. Fabiana Carvalho

**Dubai**

26 & 27 April 2025

Victoria Arduino & Nuova Simonelli Experience Lab

**Muscat**

29 & 30 April 2025

Crowne Muscat International

# **Time:**

**9:30 AM – 5:30 PM**

# **Investment:**

**ED 2500.00 + VAT or US\$ 680.00 + VAT**

# **Registration:**

**coffee@deiajunqueira.com**

# **Reserve your seat now!**

**Spaces are limited.**

# **Each day consists of**

**a theoretical lecture in the morning followed by practical exercises in the afternoon.**

# **Suitable for professionals**

**across the coffee industry, including producers, graders, roasters, baristas, and marketing professionals.**



## Course Overview

### **Meet Your Instructor: Dr. Fabiana Carvalho**

**A neuroscientist with an MSc in Biochemistry and a PhD in Psychobiology, Dr. Fabiana Carvalho specializes in sensory perception research. As the founder of The Coffee Sensorium, she explores how multisensory factors influence coffee experiences. Her research collaborates with SCA (Specialty Coffee Association) and Professor Charles Spence (Oxford University, UK), investigating how elements like cups and packaging affect sensory judgment in coffee.**

# **Day 1**

## **Multisensory Flavour**

### **Perception in Coffee**

**Explore how taste, smell, touch, sight, and sound interact to shape coffee perception. Learn about sensory anticipation, the role of crossmodality, and how factors like colour, cups, and packaging influence flavour. The afternoon session includes practical exercises on taste sensitivity, mouthfeel, and cross-modal aroma descriptions.**

# **Day 2**

## **Aromas in Coffee – Perception**

### **& Description**

**Develop your ability to identify and describe aromas in coffee. Understand how olfactory perception works, train your senses using crossmodality techniques, and refine your ability to recognize and verbalize flavour notes in coffee. The afternoon session focuses on hands-on aroma identification and flavour analysis.**

# Multisensory Flavour Perception Course

Organized by



CLEIA JUNQUEIRA  
The Coffee Connoisseur Collective

[cleiajunqueira.com](http://cleiajunqueira.com)

Presented by

Fabiana Carvalho



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