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European Sensory Network PhD Student Award

December 2011 - The European Sensory Network (ESN) will award one PhD student with the opportunity to attend the next meeting of the ESN, to be held in Aarhus, Denmark, 25th -26th April, 2012.

The Award will provide travel expenses to and from the meeting, two night's accommodation, and an evening meal with colleagues. The Award provides an excellent networking opportunity for students with leading scientists in their field. The recipient will be invited to provide a 30 min presentation of their PhD work to ESN members and industry partners, and to participate in a 1-day research theme workshop that will focus on cross-modal sensory interactions.

The 2012 award is open to PhD students whose research addresses **Cross-Modal Sensory Interactions**, which may focus on biological or learning processes, or food, beverage, or non-food consumer products. Interactions may be within and between sensory modalities of taste, smell, texture, sound, and vision.

The Award will be based upon an abstract of your work not exceeding 300 words, which should be accompanied by a letter of recommendation by your primary PhD supervisor. These documents should be sent by email no later than **31st January, 2012**, to

Dr Conor Delahunty,
CSIRO Food and Nutritional Sciences,
Email: conor.delahunty@csiro.au
[Tel: +61 2 9490 8362].

The ESN Research Committee will select the recipient.

The European Sensory Network (ESN) is an international network of leading research institutions and industrial partners at the cutting edge of sensory and consumer sciences. It was founded in 1989 to meet the challenge of the rapidly developing science of sensory analysis within Europe. Today, the European Sensory Network brings together 26 member organisations with 18 industry partners, acting in 17 European countries, and four non-European countries. ESN members and partners share their knowledge and expertise to explore the value and applications of sensory sciences in food and non food industrial practices.