



World Skill Development Institute

1. Perfume making and formulation certificate course

Course Duration – 6 Months.

Perfumes & flavors with their products are part & parcel of our everyday life. The demand worldwide for perfumes is enormous & constantly on the increase. The perfume & flavor industry has become a major business. Man's search for substances which can produce new flavors & perfumes, substitute for expensive & or scarce ones, or augment & enhance existing desirable ones continues at a pace. The manufacture of perfume oils & flavoring compounds is an art & it means metering of the individual components in accordance with the formula, followed by blending for homogenization. But in all perfume & flavor houses the oil formulas are among the best kept secrets & represent the knowhow. They play a major role in the success of the companies. Odors are also commonly called scents, which can refer to both pleasant and unpleasant odors. The terms fragrance and aroma are used primarily by the food and cosmetic industry to describe a pleasant odor, and are sometimes used to refer to perfumes. The odors are classified in various kinds such as floral, woody, rustic, balsamic, fruity, animal etc. There are numerous types of applications of perfumes in modern industrialized society such as perfumes used in soaps & detergents, paints, adhesives, air deodorants, cosmetics, toilet & beauty preparations, textiles, beverages, foods, medicines, and many more.

1. THE ART OF PERFUMERY

The Roots and the Evolution of Perfumery , The Part of Hedonism, How Perfumery is Linked to the Other Fine Arts, The Art of Composition, Conclusion

2. PERFUMERY APPLICATIONS: FUNCTIONAL

PRODUCTS

Introduction, Fragrancing of Functional Products, Line Extensions, Perfumery For Household Products

3. ORIGIN OF NATURAL ODORANTS

Introduction, Products of Lipid and Amino-Acid Metabolism, Mono and Sesquiterpenoids, Conclusions

4.PRODUCTS OF NATURAL ORIGIN

Introduction; Concretes, Absolutes,

Floral Series :: Rose Notes, Jasmin Notes, Hyacinth Notes, Lilac and Lily, Orangeblossom Notes, Tuberose Notes, Violet Notes, Mignonette, Woody

Series: Sandal Notes, Peppery Notes, Caryophyllaceous Notes,

Rural Series: Herbaceous Notes, Green Notes, Balsamic Series:

Resinous Notes, Vanilla Notes, Fruity Series, Animal Series: Amber Notes, Maritime Notes, Musk Notes, Empyreumatic Series: Tobacco Notes

5.FLAVORING VEGETABLE PROTEIN MEAT

ANALOGS

Development of Characteristic Meat Flavors, Properties of Meat Analogs as Compared to Meat, Application of Meat Flavors in Meat Analogs

6.FLAVOR ASPECTS OF CHOCOLATE

7.THE AROMA OF VARIOUS TEAS

Introduction, Aroma Composition of Various Teas, Flavoury Ceylon Black Tea, Keemun Black Tea, Green Tea, Pouchong Tea and Jasmine Tea,

Lotus Tea

8.WINE FLAVOR

Introduction, The Taste of Wine, Wine Aroma, Oak Barrel Storage and Wine Flavor, Influence of Spoilage

9.MEAT FLAVORINGS

Sulfur-containing Compounds, From Yeast, From Animal Products, Meat-Flavored Shortening for Deep-Fat Frying, Other Compounds, Enhancing Meat Flavors

10.FRAGRANCES FLORAL AND FRUITY

Floral, Octadienes, Hexyloxyacetonitrile, Cyclopenta-nine Derivatives, 2-Ethyl-6,6-Dimethyl-2-Cyclohexene-1-Carboxylic Acid Ethyl Ester, α -Oxy(Oxo) Sulfides, Aliphatic Dibasic Acid Diesters, 3-(10-Undeceny-loxy) Propionitrile, Tricyclodecane-Methylol and

Derivatives, 2-Methyl-2-Alkyl-Alkanoic Acid Esters, Trimethylcyclohexylethyl Ethers, Cyanoethylidene-Bicyclo-Heptenes, Certain Crotonyl-Trimethylcyclo-hexanes, Ketone Acetals, Certain Allyl Ethers, Nonanols, Nonenols and Their Monocarboxylic Acid Esters, Fruity Fragrances , α -Oxy (Oxo) Mercaptans, cis-Oct-6-en-1-al, Safranic Acid Esters, Maltyl-2-Methyl Alkenoates

11.FRAGRANCES WOODY

Woody-General, Vetiver, Sandal, Cedarwood

12.COMPOUNDING

Introduction, Perfume Oil Formula, Manufacture of Perfume Oils, Control by Bar Code, Machinery

and Apparatus, Storage of Fragrances and

Perfume Oils, Safety Aspects, Future Prospects of Compounding

13.SOPHISTICATED OR FANTASY PERFUMES

Introductory, Floral Bouquet Perfumes, Aldehydic Perfumes, Chypre Types, Oriental Perfumes, Green Perfumes, Dominant Note Types

14.FLOWER PERFUMES

Rose, Jasmin, Orangeflower and Neroli , Violet, Acacia, Broom, Carnation, Cyclamen, Fougere (Fern), Gardenia, Hawthorn, Heliotrope, Honeysuckle, Hyacinth, Iris, Lilac, Lily-of-the

Valley, Linden (Lime Blossom), Magnolia,Mignonette (Reseda), Mimosa, Narcissus, Nardo, New-Mown Hay, Nicotiana, Opopanax, Orchid (Orchidee), Pansy, Peony, Phlox, Stocks, Sweet Pea, Syringa (Philadelphus), Trefle (Clover), Tuber Rose, Verbena, Wallflower, Wistaria, Ylang-Ylang

15.AEROSOLS

Propellents, Containers, Valves and Actuators, Filling and Testing

16.THE PRODUCTION OF NATURAL PERFUMES

17.MISCELLANEOUS FANCY PERFUMES

Non-Alcoholic Concentrates, Abronia, Amber, Synthetic, Ambre Royale Aux Fleurs, Ambrosia, Benzoinette, Boronia, Bouquet Des Alpes, Bouvardia, Cananga, Coronilla, Corylopsis, Decumaria, Dillenia, Erica, Fagonia, Glycine, (Wistaria), Hancornia, Hugonia, Idealia, Ismene, Jonesia, Kleinhovia, Laelia, Lime Blossom, Monimia, Nemesia, Night Scented Stock, Opoponax, Passiflora, Pavetta, Randia, Santolina, Stephanotis, Syringa, Tinnea, Well-Known Recipes, A la Mode, Bouquet Des Fleurs, Bouquet Esterhazy, Buckingham Flowers, Essence Bouquet, Eau de Berlin, Frangipanni, Horse-Guard™s Bouquet, Hovenia, Japanese Bouquet, Jockey Club, Kiss Me Quick, Leap-Year Bouquet, Bouquet A la Marechale, Millefleur Bouquet, Musk, Mousseline, Polyanthus, Rondeletia, Tulip, Yacht Club, Continental Practice, Chypre, Lilac

18.MONOGRAPHS ON FLOWER PERFUMES

Acacia, Carnation, Cassie, Chypre, Cyclamen, Fern, Gardenia, Hawthorn, Heliotrope, Honeysuckle, Hyacinth, Jasmine, Lilac, Lily, Magnolia, Mimosa, Narcissus, New-Mown Hay, Orange Blossom, Orchids, Reseda, Rose, Sweet Pea, Trefle, Tuberose, Violet, Wallflower

19.TOILET WATERS

Honey Water, Aqua Mellis, Hungary Water, Eau de Cologne, Modern Prototypes, Amber Cologne, Quickly Matured Colognes, Flower Modifications, Mimosa Cologne, Trefle Cologne, Terpene less Oils, Cheap Colognes, Frozen Eau de Cologne, Lavender Water, Quickly Matured Lavenders, Amber Lavenders, Florida Water

20.SOAP PERFUMERY

Soap Manufacture, Raw Materials, Shaving Soap, Transparent Soaps, Super-Fatted Toilet Soaps, The Milling Process, Coloured Soaps, Perfumes, Soap Compounds, Acacia, Almond, Almond Soap, Amber Soap, Buttermilk, Brown Windsor, Carnation, Chypre, Cologne, Cyclamen, Fougere, Heliotrope, Hyacinth, Jasmin, Lavender, Lilac, Lily, Narcissus, Opoponax, Rose, Santal, Sweet Pea, Verbena, Violet, Antiseptic and Medicated Soaps

21.BEVERAGE FLAVOURINGS AND THEIR

APPLICATIONS

Introduction, Categories of Beverages, Types of Flavorings for Beverages, Methods of Extraction, Solubilisation and Concentration of Flavorings, Beverages Based on Ginger, Formulation of Beverages

22.THE FLAVOURING OF CONFECTIONERY

Introduction, Basic Confectionery Types, Recipes, Inherent Flavors, Flavors From Ingredients, Flavors Developed During Processing, Selection of Flavorings

23.FLAVORINGS FOR BAKERY AND GENERAL USE

Ingredients, Flour, Sugars, Fats, Liquids, Gases, Other (Minor) Ingredients, Bakery Products,

Bread, Hot Plate Goods, Morning Goods, Powder

Goods, Biscuits, Cakes, Baking Process, Bakery Fillings, Jams and Jellies, Marshmallow, Creams,

Biscuit Creams, Icings, Summary of Flavoring Characteristics

24.DAIRY FLAVOURINGS

Introduction, Milk and Cream, Yogurt and Fermented Products, Butter, Cheese, Manufacturing Considerations, Conclusion

25.FRUIT AND VEGETABLE FLAVORS

Fruit Flavors, Vegetable Flavors, Fruity Flavor Enhancers, Fruit Bits.