State-of-the-art sensory laboratory and food handling facility providing:

- Industry-standard facilities for research on food production methods and other treatments of foods and raw food materials.
- 10-booth sensory analysis suite for testing of foods from cooking events, research projects or product development using consumer panels or trained panels.
- High specification facilities for preparation and storage of foods and food supplements for intervention trials and other food-related research.
- Opportunities for engagement events and other activities where participants test the use of their senses in relation to food and drink.