

**Givaudan Foundation enables Givaudan employees in South Africa to host blindness workshop “Journey through the senses” in collaboration with Blind SA NGO.**



*Givaudan volunteers with Blind SA, the Prinschhof school students and teachers*

Education is essential for the integration of visually impaired people into society. In 2019, Givaudan Foundation decided to support an initiative from Givaudan South Africa employees. It consists of workshops designed by Givaudan volunteers and centered on particular themes unique to world of Fragrance & Flavours.

In February, Givaudan South Africa and Blind SA hosted “A journey through the senses”, the third workshop of its kind. On that particular day, 11 blind students from Prinschhof School for Partially Sighted and Blind (Pretoria, South Africa) participated to the activities and were delighted by an introduction to fragrances and flavours. The students were joined by two teachers and two members of the Blind SA.

25 Givaudan employees volunteered to plan for, prepare and run the workshop and also allocated a “helper” to each student giving them one-on-one attention throughout the day.

A first group had a chance to interact with Virginie, Givaudan perfumer, and they smelled a number of raw materials that make up many fragrances. The students were then taken through an exciting fragrance experience called “Taputti” led by Vipul, Givaudan senior evaluator, where they could

interpret and describe fragrances through tactile exercise. At the end of the fragrance segment Siyabonga, Givaudan fragrance application technologist, led the students to create their own unique fragrance with the help of the volunteers.

In the meantime a second group interacted with Tanita, Givaudan Flavourist, who gave them an overview on how flavours are created and discussed the difference between how we taste and smell.

The students got to sample different beverages, snacks and baked goods to illustrate certain points about different flavour profiles. They were then taken through the making of a strawberry flavour using several components of complex natural strawberry.

Dairy application technologist Tshepiso, led the students in a session where they created their own flavoured milk with some interesting flavour combinations coming up! During this session the flavours volunteers spent some time fielding great questions from the students and debunking many food myths as well.



*Givaudan volunteers with the students create a fragrance.*

After a lunch break, the two groups swapped over and a prize giving session to congratulate the students for their enthusiastic participation in all the activities was organized. This was a very successful and interactive workshop and Givaudan South Africa and the Givaudan Foundation are looking forward many more workshops of this kind.

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