

# Water Sensory Institute

## Training and Certification Overview

### Version 1.1

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## 1. Purpose

The Water Sensory Institute established its training and certification program to address a longstanding gap across the water sector: the absence of a shared, method-based approach for describing and evaluating the flavor of water.

Water flavor is discussed across municipal utilities, bottled water, fine water, beverage development, and research contexts. However, descriptions are often inconsistent, preference-driven, or conflated with treatment outcomes, quality complaints, or stylistic appreciation. This limits meaningful comparison, calibration, and communication across disciplines.

The Institute's certification program is designed to train and evaluate individuals in the structured, repeatable application of a neutral sensory framework, enabling clear and defensible sensory observations independent of preference, brand, or context.

## 2. Theoretical Foundation

The Water Sensory Institute training and certification program is grounded in the Water Flavor Wheel framework developed and published by Tim Coyne.

The framework introduces a neutral sensory structure that distinguishes between two fundamentally different sensory domains:

- **Character:** intrinsic sensory attributes of water that are not inherently negative and may be associated with mineral composition, source characteristics, or natural variation.
- **Deviation:** sensory attributes that represent departures from expected or acceptable water flavor and may indicate treatment issues, contamination, or distribution effects.

By separating character from deviation, the framework allows trained evaluators to describe water flavor without embedding judgment, preference, or assumed causality into sensory observations.

All certification assessments are based on demonstrated understanding and application of this published framework.

### **3. Scope of Certification**

Water Sensory Institute certification indicates demonstrated competency in applying a defined sensory method for evaluating water flavor.

Certification confirms that the individual can:

- Apply the character versus deviation framework accurately
- Use controlled and consistent sensory vocabulary
- Perform structured water tasting under standardized conditions
- Communicate sensory findings clearly for technical and professional audiences

Certification does **not** indicate:

- Regulatory authority
- Accreditation by a government or standards body
- Superior innate sensory ability
- Endorsement of personal taste preferences
- Qualification to make health, safety, or compliance determinations

### **4. Certification Levels**

The Water Sensory Institute currently offers two certification levels. These levels are designed to be complementary to existing professional identities, including water sommeliers, utility professionals, researchers, consultants, and beverage specialists.

#### **Water Sensory Practitioner**

Certified Practitioners demonstrate foundational competency in the structured sensory evaluation of water.

Practitioners are able to:

- Apply the Water Flavor Wheel framework correctly
- Distinguish character from deviation in blind tasting
- Use controlled sensory vocabulary consistently
- Conduct structured evaluations under defined conditions

### **Water Sensory Specialist**

Certified Specialists demonstrate advanced applied proficiency and calibration.

Specialists are able to:

- Perform consistent blind sensory evaluations across multiple waters
- Conduct comparative analysis and structured profiling
- Communicate sensory findings clearly and appropriately for professional use
- Demonstrate repeatability and alignment with the framework under varied conditions

## **5. Assessment Philosophy**

Certification is awarded through evaluation, not attendance.

Assessments may include:

- Blind sensory identification exercises
- Vocabulary consistency and alignment testing
- Replication and repeatability exercises
- Written examinations focused on framework application
- Practical and case-based sensory assessments

Evaluation emphasizes method adherence, consistency, and clarity rather than subjective acuity or preference.

## **6. Standards Context**

The Water Sensory Institute training program is informed by established sensory science principles used in water, food, and beverage evaluation, including practices commonly applied in professional sensory panels and water quality assessment.

The program is independent and does not claim equivalence, accreditation, or endorsement by any external standards organization.

## **7. Governance and Integrity**

To preserve credibility and trust:

- Certifications may require periodic renewal or recalibration
- Certifications may be suspended or revoked for misuse or misrepresentation
- Evaluators using Institute credentials are expected to disclose relevant professional or financial relationships that could reasonably be perceived to influence an assessment
- The Institute reserves the right to refine training and assessment criteria as the framework evolves

A public registry of certified individuals may be maintained at the discretion of the Institute.

## **8. Intended Use**

The Water Sensory Institute certification program is intended for individuals seeking to strengthen structured sensory evaluation and blind tasting discipline across all water contexts, including:

- Fine and bottled water
- Municipal drinking water
- Beverage development
- Water treatment and consulting
- Sensory research and education

The certification is designed to complement, not replace, existing credentials, training programs, or professional roles.