



NEW EDITION
NOVEMBER 2021



XVI EDITION

Olive Oil Sommelier

Food & Wine Experience in Tuscany

1ST - 5TH NOVEMBER 2021

PIENZA VAL D'ORCIA - SIENA - ITALY



**BOOK EARLY
&
SAVE 20%**

Olive Oil Sommelier & Food Experience in Tuscany 2021

*A course for food lovers, olive oil tasters, gourmets,
food enthusiasts and professionals*

A course suitable for all those who, food lovers, enthusiasts and professionals who wish to deepen their knowledge of olive oil in all its aspects, production, commercial and secrets on the multiple uses, even “alternative” ones of the oil in the kitchen, catering and retail outlets; a journey to discover olive oil “from the earth to the plate.”

Our goal is to offer a well balanced theory and practical course that will provide participants with the right skills and knowledge to be able to communicate the rational use of olive oil in the kitchen and on the table, in particular harmonization of olive oil and food pairing.

The olive oil sommelier is a professional capable of guiding the consumer to make an informed choice and transforming costs into profit opportunities in the retail trade, in restaurants and for consumers.

At course completion, participants will have acquired skills and certification (Sensory Aptitude Certificate) entitling them to join the International Register of “Olive Oil Experts”.

These new olive oil professionals have the opportunity to be part of a professional olive oil evaluation panel or jurors in international olive oil competitions.

Olive Oil, Wine, Food & Relax.





Diploma e Certification

- Olive Oil Sommelier Diploma
- Sensory Aptitude Certificate

qualifies the holder to join the "International Register of Olive Oil Experts" and to be part of a professional olive oil evaluation panel and a juror for international olive oil competitions.

Course Content

The course will cover the following topics:

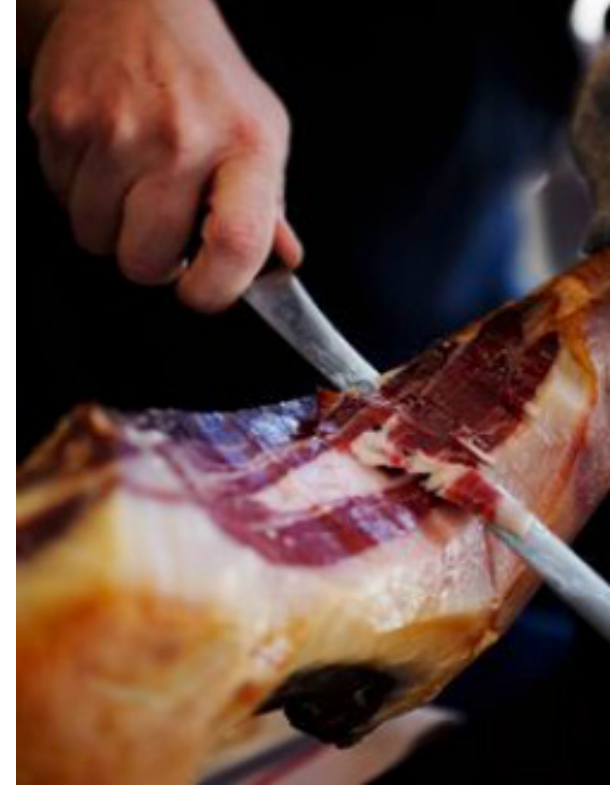
- Olive growing, Olive variety, Extraction methods, and their effects on the quality
- Sensory analysis, techniques and methods for olive oil evaluation
- Oil Tasting practical sections
- Storage, filtration, bottling, quality control, transportation and logistic for olive oil trade
- International Olive Oil Regulation & Quality Standards
- Health, wellbeing & nutrition
- Olive Oil in the Kitchen and Food Pairing
- Olive Oil Marketing Strategy to increase consumption and more than 100 alternative uses of olive oil
- Visit olive grower and olive oil mills in production: harvesting and fresh olive oil tasting experience

Guided tasting and practical perception tests for the Sensory Aptitude Certificate of over 60 olive oils of various international origins and their different characteristics by variety, harvesting period and extraction techniques

Participants will receive the samples of the olive oil standard defects (I.O.O.C. - EU)

More details at:

www.irvea.org - www.oliveoilacademy.org





Lectures

The course is conducted in English by highly qualified teachers and panel leaders recognized by the IOOC.

Wenceslao Moreda - Panel Leader of International Olive Oil Competition Armonia; Chemical and Sensory analysis expert - CSIC - Instituto de la Grasa; Member of various European and international commissions of the olive oil field.

Nicola Simone - Biologist, CRA-OLI Centro di Ricerca per l'Olivicoltura e l'Industria Olearia Sede scientifica Research Centre for Olive Growing and Olive Industry Scientific Centre in Pescara.

Tania Ciarini- olive oil panel supervisor and official olive oil panel member

Mauro Martellosi - Olive oil panel supervisor - member of Accademia Nazionale dell'Olio e dell'Olivo - Director of IRVEA.

Chefs experts in the alternative use of olive oil in the kitchen



Afternoon activities

Visit famous vineyards where we will indulge in a guided wine tasting An Olive Grove and mill, during the harvesting and processing period and taste the fabulous freshly pressed new olive oil.

Time permitting, we can stop by the St Antimo Abbey and listen to Gregorian chanting by the monks at Vespers.

"Food Culture & Pairing" masterclass with Artisan Cheese and Salumi.
Tuscany Cultural Dinners with olive oil & food pairing in Val d'Orcia and Montalcino Restaurant.



The course inclusions

- Classroom sessions, guided tastings with more than 60 olive oils of a various origins and practical exercises from Monday to Friday
 - Didactical material
 - Four light lunches buffet (Monday to Thursday)
 - Food Culture & Pairing masterclass with Artisan Cheese and Salumi
 - Two didactic dinners in local restaurants with olive oil food pairing
 - Guided tour with tasting of local winery, olive grove and olive mill for a true Tuscan culinary experience
 - Guided tastings of more than 60 different olive oils
 - Olive Oil Sommelier Diploma with Sensory Aptitude Certificate
 - Registration in the International Olive Oil Expert Register
 - Olive Oil Sommelier I.D. Card 2022
 - Professional Olive Oil Sommelier Pin
 - Samples of the official olive oil standard defects (I.O.O.C. - EU)



IRVEA
ISTITUTO RICERCA E VALORIZZAZIONE
ECCELLENZE AGROALIMENTARI E AMBIENTALI

Professional Olive Oil Sommelier
DIPLOMA
attesting to course attendance and completion
of theoretical knowledge and practical skills
given





Location and Accommodation facilities

The Course and light lunches will be held in the Conference Room of the Hotel Residence San Gregorio in the wonderful area of Val d'Orcia and only 50 meters from the beautiful medieval town of Pienza.

Hotel San Gregorio, Via della Madonnina, 4, 53026 Pienza (SI)

Tel. +39 0578 748059 - 0578 490064 - 800917019 | Fax + 39 0578 748354

E-mail: info@sangregorioresidencehotel.it - www.sangregorioresidencehotel.it



Upon enrollment, IRVEA-Olive Oil Academy will send a confirmation email and issue an identification code to take advantage of the special rates and conditions for a maximum of 18 rooms that the Hotel San Gregorio has made available for those enrolled in the course Olive Oil Sommelier-Food & Wine Experience.

For further information and rates contact the Olive Oil Academy secretariat at segreteria@irvea.org

In order to guarantee the availability of rooms at the Hotel San Gregorio, it is advisable to book them at the time of pre-registration.

Pienza is easily accessible by air, train and road.

For more information, please contact:

Olive Oil Academy by Irvea Group

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mob. +39 346 541 9847 - +39 347 49 13 924

E-mail: info@oliveoilacademy.org

Website: www.oliveoilacademy.org



Olive Oil Sommelier Food & Wine Experience in Tuscany

PERSONAL INFORMATION

Name	Surname
Address	Postcode/Zip Code
City	Country
Mob.	Ph.
E-mail	
VAT Number / Tax Account ID	

HOW TO REGISTER

Please complete this application form and mail it or fax it to: fax +39 0521 148 0029
- E-mail: info@oliveoilacademy.org

Terms of Payment: Enrolments close 05 September 2021

Total cost of the course €1.950

<input type="checkbox"/> EARLY BIRD RATE € 1.560*	<input type="checkbox"/> First Fee - 50% Installment € 780	Balance - Final payment DUE on 1st October, 2021
<input type="checkbox"/> Total Rate € 1.950*	<input type="checkbox"/> First Fee - 50% Installment € 975	

* EARLY BIRD Rate valid till August 15, 2021

* Total Course Fee after August 15, 2021

Registration is considered to be completed when the form is received by fax or email at the course secretariat, accompanied by a copy of payment with statement showing the deposit (50% of the Total Amount) has been sent via Pay Pal (adding 3,4% commissions) at address info@oliveoilagency.org or via Bank Transfer to:

Banca: Cariparma - Crédit Agricole

BIC CRPPIT2P404 - IT 06 K 06230 12704 000036467600

Intestato a: ISTITUTO IRVEA

Reference: Contributo IRVEA 2019 (Olive Oil Sommelier)

- All money transfer costs and bank charges are at the applicant's expense.
- Deposits are not refundable. Balance to be paid before 30 days the beginning of the course.
- Copy of receipt of payment must be attached to the enrolment form and sent to fax +39 0521 148 0029 or e-mail to info@oliveoilacademy.org
- The course will be confirmed by e-mail, after the registration deadline. In case of non-confirmation of the course, the deposit will be returned without other obligations for Istituto IRVEA
- Change in the Programme: IRVEA/OLIVEOIL ACADEMY reserves the right to change or modify programme structure as it deems necessary. Should this occur, all participants will be notified as soon as possible.
- The organization of the course observes the European rules on COVID-19 SAFE.
- Only people in possession of a vaccination certificate or Green Pass can access the course and related services, in accordance to the Eu COVID-19 SAFE regulations for Tourism and Hospitality.
- In case of limitations or restrictions as a result of COVID-19, people who have enrolled in one of our courses will be offered the following options
 - Free change of booking and automatic registration for the next first course in the program, without modification costs;
 - Free cancellation and a credit equivalent to the price of the amount paid, to be used as payment for future course events. This credit is valid for three years.
- Competent Jurisdiction: For any legal requirements, the Law Court of Parma has exclusive jurisdiction in the interpretation and execution of the present contract.
- All personal information received will be held by IRVEA for the purposes of course administration only (accounting, logistics, compilation of lists etc) in accordance with Reg. Ue 679/2016.
- This information will be used solely for editorial purposes of IRVEA and associates and to keep you informed about our initiatives.

If you do not wish to receive any further information from us, please tick the box. ☐



date

signature

MDL/2021