



OLIVE OIL SPECIALIST

25TH - 29TH APRIL 2022 - PIENZA (SI) TUSCANY - ITALY

**TRIAL SESSIONS
FOR PHYSIOLOGICAL
APTITUDE CERTIFICATE
INCLUDED**

advanced course for olive oil professionals



SCAN ME

WWW.IRVEA.ORG

WWW.OLIVEOILACADEMY.ORG

OLIVE OIL SPECIALIST

AN ADVANCED LEVEL COURSE FOR OLIVE OIL PROFESSIONALS

according to I.O.C. norms and international standards



PRESENTATION:

An advanced technical-practical course to acquire the know-how, tools and transversal skills useful in the various areas of the Olive Oil sector and in the management of educational activities for the training of sector trainers

The following topics will be covered during the course:

- Sensory memorization techniques;
- Identity, Credibility, Diversification and Blending;
- The construction of oil defects
- The Formation of Formators;
- EVOO & Marketing;

WHO IS IT FOR:

The course is aimed at experts, professionals and enthusiasts who have already participated in training courses for

- Olive Oil Sommelier,
- Olive Oil Taster
- Olive Oil Connoisseur,
- Panel Leader,
- Master of Oil Mill,
- Professionals and Operators

who have already acquired professional experience at various levels also in other Italian and foreign organizations.

WHERE and WHEN

PIENZA –Val d’Orcia (SI) Tuscany –Italy
from **25 to 29 April 2022**

Selective sensory sensitivity tests are available on request for issuing the
Physiological Aptitude Certificate for Olive Oil Tasting

A Highly specialized course for olive oil professionals only

PROGRAM WITH THEORETICAL AND PRACTICAL LESSONS

Sensory analysis:

- Sensory memory: the different techniques for stimulation, identification and memorization of olfactory and gustatory perceptions;
- The perception and classification of intensities;
- The importance of samples and different dilutions in sensory training;

Identity, diversification and techniques for quality improvement:

- Pasta preparation, malaxing and new generation decanters and centrifuges;
- double extraction, the use of adjuvants (talc, enzymes, etc.) and their effect and influence on the yield, quality and stability of olive oil;
- Procedures to diversify the sensory profile of olive oil and reduce the degeneration levels of the freshness characteristics over time;
- The evaluation and modulation of the sensory and structural characteristics of the oil and the "refreshment techniques" for blending;

The choices, sampling and guarantees for the purchase:

- The selection, sampling, purchase under guarantee and export of olive oil;
- The EVOO Charter: tools and operating methods to guide consumers in the conscious choice and purchase of the "right" oil for each dish;
- The different "Alternative Uses" of EVOO in catering and in the various sectors of the food industry;

EVOO, Markets & Marketing:

- Quality, ethics and aesthetics: Importers, Restaurateurs, Resellers, Consumers and the various needs in different markets;
- The skills and tools to emphasize aromas, flavors and sensations for the differentiation in the use of olive oil in the kitchen, at the table and in the food industry;
- Strategies for commercial development and increased consumption of quality EVOO
- EVOO Restaurants: tools and techniques to transform EVOO from an unproductive cost to an economic advantage for catering;

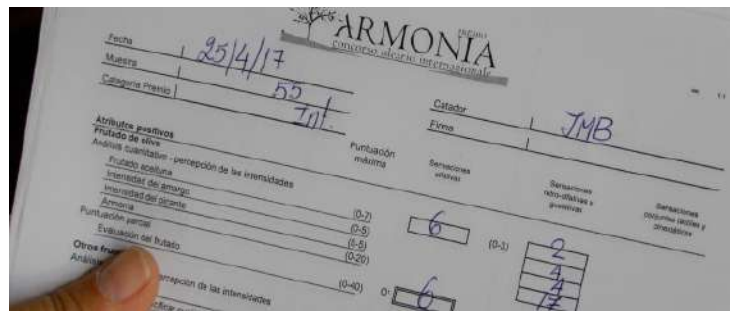
Learning to teach:

- Construction and preparation of some of the main defects of olive oil;
- The techniques and the correct operating methods for the dilution and modulation of the intensity of the samples in the formation of the panels and for the didactic and training activities;
- The different evaluation tests for olfactory and gustatory sensitivity, discriminant tests and alignment tests;
- The various profile cards and their different uses (classification, food industry, specialistic classification, the different olive oil competitions).
- Ethics, didactic and disinformation: problems, risks and futility of online tasting.

Proficiency Testing:

During the course, guided tastings and practical tests of evaluation and sensory description will be carried out on over 60 international oils different from each other in variety, geographical origin and extraction techniques, with positive and negative attributes related to the different stages of processing and conservation.

On request, tests for the evaluation and / or re-evaluation of sensory sensitivity for the tasting of olive oils can be carried out for the issue of the Physiological Suitability Certificate *



Highly qualified instructors and panel leaders recognized by the I.O.C. will conduct the course in English.

LECTURERS:

The course is conducted in English by highly qualified instructors and panel leaders recognized by the IOOC:

- Wenceslao Moreda - 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, Panel Leader and Resercher of CRA-OLI (Research Centre for Olive Growing and Olive Industry Scientific Centre.
- Mauro Martelossi – Director of IRVEA Institute, Panel Leader IOC since 2001 and Academic member of Italian National Olives and Olive Ol Academy
- Luca Mencaglia- Master of Olive Mill; Olive oil Panel Leader and official panel member;
- Tania Ciarini- Sommelier, Olive oil Panel Leader and official panel member;

AFTERNOON ACTIVITIES:

- A few afternoons will be dedicated to tastings, sensory sensitivity tests, selective tests, alignment tests and training;
- Visits to famous wineries and artisan cellars can be organized, with wine tastings and more, or visit the Abbey of Sant'Antimo and, if we are lucky, stop to listen to the Gregorian chant of the monks at Vespers
- "Culture and Food Pairing" Masterclass with Wines, Local Oils, Artisan Cheeses and Salami
- Tuscan cultural dinner with olive oil and food pairing in a local restaurant in Val d'Orcia or Montalcino



TOTAL COURSE COST: € 2.100,00

COUSE INCLUSIONS

- *Theoretical and practical lessons in the classroom, from Monday to Friday;*
- *Four light buffet lunches (Monday to Thursday)*
- *Practical exercises on the preparation of defects, samples and intensity modulation;*
- *Guided and descriptive tastings with over 60 olive oils different for variety, geographical origin and extraction techniques;*
- *Food Culture & Pairing masterclass evening with wine, artisan cheese and salumi*
- *Closing dinner of the course*
- *Teaching materials;*
- *Selection of official standard defects of olive oil (I.O.O.C. - EU);*
- *Selection of high intensity samples of the defects produced during the course.*

DIPLOMA AND CERTIFICATION

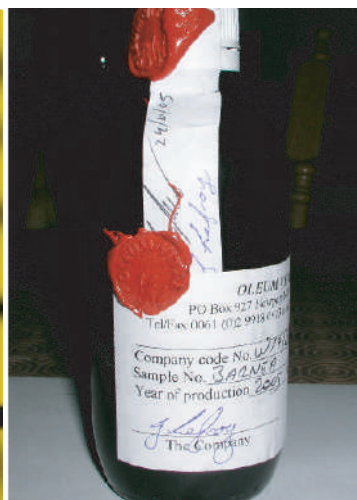
- OLIVE OIL SPECIALIST Diploma
- CERTIFICATE of Physiological Sensory Suitability * (*on request will be issued only upon request of the interested party and after the participant has passed the selective tests*)
- REGISTRATION ID card in the International Olive Oil Experts Register -2022

(**) Sensory sensitivity tests are not mandatory. The Certificate of Physiological Sensory Suitability is required by the Italian Ministerial Decree 18.6.2014 to be part of an olive oil tasting panel and for registration in the Register of Olive Oil Experts;*

- *Annual memebrship 2022 Olive Oil Experts and IRVEA Association*

Special conditions for Olive Oil Academy ALUMNI

if you have participated in an IRVEA or Olive Oil Academy course in the past, please contact us at info@oliveoilacademy.org



Location and accomodation 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 Specialist.

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 plane, 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



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 26 February 2022

Total cost of the course €2.100

EARLY BIRD RATE
€ 1.750*

First Fee - 50% Installment
€ 875

* EARLY BIRD Rate valid till **15 November, 2021**

Total Cost
€ 2.100*

First Fee - 50% Installment
€ 1.050

* Total Course Fee after **15 November, 2021**

Balance - Final payment
DUE on 24 March, 2022

date

Registration is considered completed upon receipt of the form via fax or e-mail at the course secretariat, accompanied by a copy of the payment with the account statement of the payment by Pay Pal of the deposit (50% of the total amount) (adding 3.4% commissions) to info@oliveoilagency.org or by Bank Transfer to:

Bank: Crédit Agricole

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Intestato a: ISTITUTO IRVEA

Reference: Contributo IRVEA 2022 (Olive Oil Specialist)

1. All money transfer costs and bank charges are the responsibility of the applicant.
2. Deposits are non refundable. Balance must be paid at least 30 days prior to course start date.
3. A copy of the payment receipt must be attached to the registration form and sent via e-mail to info@oliveoilacademy.org
4. The course will be confirmed by e-mail after registration closes.
5. **REFUNDS:** A refund of deposit or entire amount paid may be requested within 20 days from payment date, less €50.00 administration costs and by completing the REFUND APPLICATION FORM
6. **PROGRAM CHANGES:** Istituto IRVEA for organizational requirements or legal limitations may:
 - A. Notify participants via email of modifications to course dates, program, venue or structure and substitute lecturers with others of the same professional level;
 - B. Postpone or cancel one or more scheduled courses. In case of cancellation of the course, the deposit will be returned with no other obligations to Istituto IRVEA.
 - C. In case of postponement or cancellation due to COVID-19 or other international restrictions, the participant may take advantage of one of the following options:
 - a. Automatic registration for the next scheduled course at no additional cost;
 - b. Free cancellation and release of a credit voucher equivalent to the amount paid, to be used in another course or initiative of equal value organized by IRVEA. The voucher is valid for three years.
7. **COVID-19 SAFE:** In compliance with COVID-19 regulations, access to the course is allowed only to people in possession of a legal **GREEN PASS** according to the laws in force.
8. 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.
9. **COMPETENT JURISDICTION:** For any legal requirements, the Law Court of Parma has exclusive jurisdiction in the interpretation and execution of the present contract. If you do not wish to receive any further information from us, please tick the box.

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

signature