

# OLIVE OIL SOMMELIER

## *Autumn in Tuscany*

*OLIVES, FOOD & WINE  
EXPERIENCE*



**06 - 10 November 2023**

**PIENZA, VAL D'ORCIA (SI), TUSCANY - ITALY**



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





# INTRODUCTION

The theoretical and practical educational course is designed to discover EVOOs of Excellence, “from the land to the plate”.

The training-informative program convey the necessary knowledge and skills on production, sensory analysis, selection and commodity classification for the purchase and proper use of EVOO in cooking, on the table and in particular in **harmonizing olive oil in food pairing**.

The **Olive Oil Sommelier** is not a simple oil taster, but a **true Olive Oil Expert** with all-round knowledge capable of selecting, communicating and guiding consumers, retailers and restaurant owners in the correct selection and “alternative use” of EVOO in cooking, on the table and in different food uses, **transforming costs into profit opportunities**.

This course will be a **journey into the flavors and products** starts in the superb example of Renaissance architecture of Pienza, a small town situated in the Val d'Orcia, in the southern part of Tuscany.

Pienza, a UNESCO World Heritage Site, is a corner of paradise surrounded by cypress trees, country roads and hillside landscapes.

*BECOME AN OLIVE OIL SOMMELIER WITH A JOURNEY IN TUSCANY*

# 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
- Olive 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
- 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)*







# *Professional Olive Oil Sommelier* **DIPLOMA**

attesting to course attendance and completion  
of theoretical knowledge and practical skills

given to

## **DIPLOMA & CERTIFICATION**

- Olive Oil Sommelier Diploma
- Sensory Aptitude Certificate

Qualification and title valid for enrollment in the “International Register of Olive Oil Experts” and for being part of a professional olive oil evaluation panel and a juror for international olive oil competitions.

INTERNATIONAL OLIVE OIL ACADEMY  
INTERNATIONAL REGISTER OF  
OLIVE OIL EXPERTS

ID card n°: 0811/0048  
issue date: 01/02/2023  
date of expire: 31/12/2023  
name: Helena Red  
date of birth: 18/03/1978  
country: Canada  
qualify: Olive Oil Sommelier



# LECTURES



## 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, Panel Leader CREA-OLI Research Centre for Olive Growing and Olive Industry Scientific Centre in Pescara.



## TANIA CIARINI

Panel Leader and professional olive oil taster, official member of the olive oil panel recognized by the Italian Ministry of Agriculture.



## MAURO MARTELOSSI

Founder and Director of IRVEA Institute, expert in Food Law, Panel Leader since 2001 and Academic of Accademia Nazionale dell'Olivo e dell'Olio (Italian National Academy of Olives and Oils) since 2006.

*THE COURSE IS CONDUCTED IN ENGLISH BY HIGHLY QUALIFIED TEACHERS AND PANEL LEADERS RECOGNIZED BY THE IOOC*

# LESSONS SCHEDULE

**Monday:** lessons from 9 a.m. to 1 p.m., first afternoon free. From 6 p.m.: masterclass on presentation and tasting of Italian products of excellence: wines, cheese and cold cuts (Italian Artisanal Salumi).

**Tuesday:** lessons from 9 a.m. to 1 p.m., in the afternoon olive oil grove & olive oil mill tour and guided tastings sessions.

**Wednesday:** lessons from 9 a.m. to 1 p.m., in the afternoon sensorial sensivity tests and olive oil tasting sessions.

**Thursday:** lessons from 9 a.m. to 1 p.m., in the afternoon olive oil tasting sessions and visit to a winery, followed by a typical Tuscan dinner.

**Friday:** lessons from 9 a.m. to 12 p.m., end of class and certificate-giving Ceremony.







# COURSE INCLUSIONS

- Classroom sessions with theoretical lessons and practical exercises from Monday to Friday;
- Guided tastings for more than 60 olive oils different in origin, variety, and extraction techniques;
- Didactical material;
- Four light lunches buffet (Monday to Friday);
- Food Culture & Pairing masterclass with Italian artisan cheese and salumi;
- One didactic dinner in local restaurants with olive oil food pairing;
- Guided tour with tasting in a local winery, olive grove and olive mill;
- Olive Oil Sommelier Diploma with the Sensory Aptitude Certificate;
- Olive Oil Sommelier I.D. Card 2023;
- Professional Olive Oil Sommelier Pin;
- Registration in the International Olive Oil Expert Register;
- Samples of the official olive oil standard defects (I.O.O.C.);
- Presence of the translator where necessary.



# AFTERNOON ACTIVITIES \*

Visit to cellars and vineyards of Montalcino area, where we will indulge in a guided **wine tasting**; visits to the **olive grove** and to the **olive oil mill**.

Depending on the opening hours, we can stop at the Abbey of Sant'Antimo and listen to the Gregorian chant of the monks at Vespers; **“Culture and Food Pairings” Masterclass** with wines, local oils, artisan cheese and salumi; **Tuscan cultural dinner** with olive oil and food pairing in a local restaurant in Val d'Orcia or Montalcino.

One of the afternoon classes could be held inside an olive oil mill.

*\* WITH OWN TRANSPORTATION.*

*TRANSPORTATION CAN BE PROVIDED, IF  
REQUIRED, AT AN ADDITIONAL COST.*







# 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](mailto:info@sangregorioresidencehotel.it) | [www.sangregorioresidencehotel.it](http://www.sangregorioresidencehotel.it)**

## **DIRECT BOOKING BY GUESTS**

**Classic double room for single use € 105,00 per night BB**

**Double room (Suite) € 125,00 per night BB**

**Resort tax € 1,00 per person per day**

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 the rooms that the Hotel San Gregorio has made available for the participants to the Olive Oil Sommelier-Food & Wine Experience Course.

For further information and rates contact the Olive Oil Academy secretariat at **[segreteria@irvea.org](mailto: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.***

# APPLICATION FORM

## OLIVE OIL SOMMELIER AUTUMN IN TUSCANY - OLIVES, FOOD & WINE EXPERIENCE 06 - 10 November 2023

### PERSONAL INFORMATION

NAME AND SURNAME: \_\_\_\_\_

VAT NUMBER / TAX ACCOUNT ID: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

CITY: \_\_\_\_\_ ZIP CODE: \_\_\_\_\_

COUNTRY: \_\_\_\_\_

PHONE / MOBILE: \_\_\_\_\_

E-MAIL: \_\_\_\_\_

### HOW TO REGISTER

Please complete this application form and mail it to [segreteria@irvea.org](mailto:segreteria@irvea.org).

**Terms of Payment: Enrolments close 15 September 2023**

Total cost of the course **€ 1.950**

☐

Total cost  
**€ 1.950\***

☐

First Fee - 50%  
Installment **€ 975**

Balance - **Final  
payment DUE on  
September 30, 2023**

DATE

SIGNATURE

Registration is considered completed upon receipt of the Application 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](mailto:info@oliveoilagency.org) or by Bank Transfer to:

**Bank: Cariparma - Crédit Agricole**  
**BIC CRPPIT2P404 - IT 06 K 06230 12704 000036467600**  
**Payable to: ISTITUTO IRVEA**  
**Reference: Contributo IRVEA 2023 (Olive Oil Sommelier)**

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](mailto: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 due to COVID-19 or other reasons or 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. Participation in the course automatically implies acceptance of all rules.
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.