

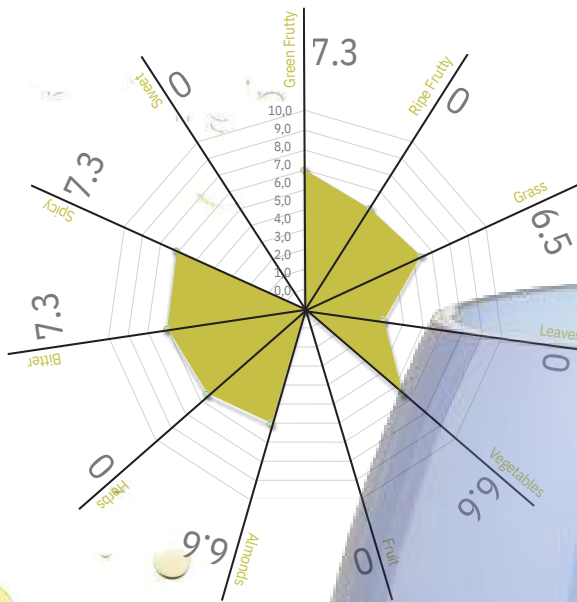
# INTERNATIONAL OLIVE OIL

## FOR PANEL SUPERVISORS COURSE

*According to the I.O.C. - International Olive Council norms COI T/20 and International regulation*

PARMA, 4 - 5 - 6 - 7 MARCH 2024

 **CHAMBER OF COMMERCE OF PARMA, ITALY\***



course conducted in  
**ENGLISH**



## COURSE OBJECTIVES

*The course is aimed at training Panel Leaders with specific skills and tools to set up, train and guide official tasting panels of virgin olive oils according to the international standards governing the classification and marketing of olive oils.*

*The Panel Leader, also known as Panel Supervisor, is a professional able to select and train professional tasters for the composition of official Panels for product classification.*

## FEATURES OF THE PANEL LEADER

The Panel Leader (Panel Supervisor) is the link between the sensory judges (tasters) and the "sensory evaluation" of the product.

A multidisciplinary role where you/he must have the ability to:

- instructor;
- manager;
- secretary;
- have good listening skills;
- have solid leadership;
- organization skills;
- inventiveness and creativity

He must possess the same qualities required of the tasters making up the panel, intellectual honesty, curiosity, motivation (tasting) and determination in managing the group of tasters.

Must be able to manage the Panel Room, be the point of reference and guide of the group of judges who make up the panel and a good administrator of the large volume of samples to be tested, which may sometimes have to be repeated.

He/she should have a sound knowledge of the product being analysed and facilitate the various round table discussions on determining the specific descriptors for each product category.

## COMPETENCIES

*The required duties for a Panel Supervisor are to:*

- manage and oversee the running of the laboratory and associated information system;
- training and instruction of (panel) judges;
- continuous monitoring of each taster's the capability/competency;
- maintain good relations with management and other company personnel;
- collate and process all details for reporting of final tasting tests;
- have a broad knowledge of the make up of the products being analysed.

## LIMITED PLACES AVAILABLE

*Registration is considered to be completed when the form is received by fax or email at the course secretariat, accompanied by a copy of the bank transfer statement showing the payments*

***Dates: 4 - 5 - 6 -7 September***

***\*Course Location: Chamber of Commerce or Hotel Farnese, Parma, Italy***

***Parma Time: Monday to Wednesday***

***Cost: Euro 1.490,00***

***Minimum number of participants: 12***

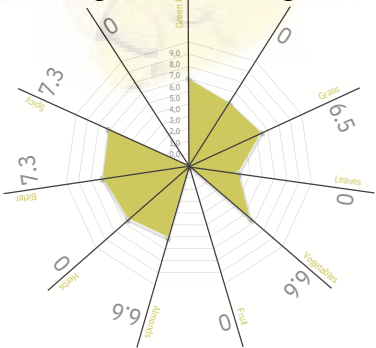
# DIDACTICAL PROGRAMME

**04 - 03 -2024**

- Presentation and course opening.
- Presentation: Review of concepts: grades of olive oil.
- Presentation: IOC tasting method and its most relevant aspects.
- IOC tasting method: tasting methodology.
- Tasting session: positive attributes (4 samples).
- IOC tasting method: Profile sheet use.

**05 - 03 -2024**

- Basic principles for organoleptic assessment. Human senses physiology.
- IOC tasting method: tasting conditions.
- Physiological and psychological factors which may affect the organoleptic assessment.
- Most frequent errors in organoleptic assessment and how to prevent them.
- Tasting session: negative attributes (4 samples).



Without regard to the above didactical program, the topics may subject to variations in the chronological order of the treatment.

**06 - 03 -2024**

- Review of the IOC method for selection and qualification of new olive oil tasters. Practical and theoretical aspects to consider during the qualification process.
- Tasting session (4 samples).
- The role of the panel leader and tasters.
- Tasting session (4 samples).
- IOC tasting method: guarantee mechanisms.
- Tasting session (4 samples).

**07 - 03 -2024**

- Internal quality control of the taster and the panel (COI/T28/DocN1/).
- Tasting session (4 samples).
- External quality control: intercomparison trials (COI/T28/DocN1/).
- Tasting session (4 samples).

Final selection training

- Organisation of a sensorial laboratory for the accreditation body (COI/T28/DocN1/).
- Tasting session (4 samples): participants score test.
- Olive oil composition and its importance in human health
- Final course exam (4-6 samples).

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Website: [www.irvea.org](http://www.irvea.org)

## LECTURERS



### **WENCESLAO MOREDA**

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



### **PLÁCIDO PASCUAL MORALES**

PHD in the Biochemistry and Molecular Biology; Panel Leader of the Agro-food Laboratory of the Regional Government of Andalusia-Spain; Expert in sensory analysis and member of various international olive oil juries.



### **MAURO MARTELOSSI**

Founder and Director of IRVEA Institute, expert in Food Law, Panel Leader since 2001 and Academic of Italian National Academy of Olives and Oils since 2006.

# APPLICATION FORM

## INTERNATIONAL OLIVE OIL COURSE FOR PANEL SUPERVISORS

4-5-6-7 September 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).

Total cost of the course €1.490,00

Early Bird Rate €1.240,00\*

 **Early Bird Rate €1.240,00\***

\* EARLY BIRD Rate valid until 15 June 2023

\*The Early Bird special cannot be combined with any other discounts or special offers.

 **Total cost €1.490,00** **First Fee installment 50% €745,00**

**Balance - Final payment DUE on 04 August 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 5.39% + 0.35€ commissions for international transactions) for to [irvea@irvea.org](mailto:irvea@irvea.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 Panel supervisors**

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 [irvea@irvea.org](mailto:irvea@irvea.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. In case of cancellation, a credit will be made according to the conditions
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.