

XXII EDITION

OLIVE OIL SOMMELIER

Autumn in Tuscany

*OLIVES, FOOD & WINE
EXPERIENCE*

21 - 25 October 2024

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



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





INTRODUCTION

This is a course that would suit food lovers, gourmets, food professionals and enthusiasts who want to deepen their knowledge of the whole production and commercial process of 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 at the table, in particular the **harmonization of olive oil and food pairing**. Our training has a special focus on olive oil evaluation, sales and selection techniques for the correct compilation of oil lists.

The IRVEA-Olive Oil Academy Olive Oil Sommelier is a true professional equipped with multidisciplinary skills and not just a simple taster of oil. The Olive Oil Sommelier can guide buyers, retailers, restaurateurs and consumers in choosing the best extra virgin olive oil and so **turning costs into profit opportunities**.

By the end of the course, participants will have acquired skills and certification (Sensory Aptitude Certificate) that authorizes them to enter the International Registry of “Olive Oil Experts” and they can become part of an olive oil evaluation panel or be judges in international olive oil competitions.

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

- Olive growing, olive variety, extraction methods and their effects on the quality;
- Sensory analysis, techniques and methods for olive oil evaluation;
- Practical tasting sessions with positive and negative attributes and various intensities of fruitiness;
- Storage, filtration, bottling, quality control, transportation and logistics 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 with over 60 olive oils from various international origins and their distinct characteristics based on variety, harvest period, and extraction techniques;
- Practical sensory perception tests for the issuance of the Sensory Aptitude Certificate.

*PARTICIPANTS WILL RECEIVE THE SAMPLES
OF THE OLIVE OIL STANDARD DEFECTS
(I.O.O.C. - EU)*



DIPLOMA & COURSE INCLUSIONS

- Classroom sessions with theoretical lessons and practical exercises from Monday to Friday;
- One informal meeting in the late afternoon with technical discussions on EVOO, tastings of excellent products, with possible cooking demonstrations;
- *Visit to an olive grove during the harvest, visit to a mill during the extraction of the new olive oil and tasting of the freshly pressed oil;*
- One didactic dinner in local restaurants with olive oil food pairings;
- Guided tastings for more than 60 olive oils different in origin, variety, and extraction techniques;
- Samples of the official olive oil standard defects (I.O.O.C.);
- Didactical material;
- Olive Oil Sommelier Diploma with Sensory Aptitude Certificate;
- Olive Oil Sommelier ID Card 2024;
- Professional Olive Oil Sommelier Pin;
- Registration in the International Olive Oil Expert Register;

(*) VISITS OUTSIDE THE COURSE VENUE MUST BE DONE WITH OWN TRANSPORTATION.
TRANSPORTATION CAN BE PROVIDED, IF REQUESTED,
AT AN ADDITIONAL COST.



IRVEA
INSTITUTE

Professional Olive Oil Sommelier
DIPLOMA
and completion



LESSONS SCHEDULE

Monday

Lessons from 9 a.m. to 1 p.m., first afternoon free.

From 6 p.m.: informal meeting with technical discussions on EVOO Food & Wine, tastings of excellent products, with possible cooking demonstrations.

Tuesday

Lessons from 9 a.m. to 1 p.m.

In the afternoon, visit the Montalcino area and an olive mill with olive oil guided tasting sessions.

Wednesday

Lessons from 9 a.m. to 1 p.m.

In the afternoon, sensory sensitivity tests and olive oil tasting sessions, followed, upon request, by an informal meeting with technical discussions, tastings, and possible cooking demonstrations.

Thursday

Lessons from 9 a.m. to 1 p.m.

In the afternoon, olive oil tasting sessions followed by a typical Tuscan dinner.

Friday

Lessons from 9 a.m. to 12 p.m., end of the course, and certificate-giving ceremony.



LECTURES



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.



TANIA CIARINI

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



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, an expert in Food Law, Panel Leader IOC since 2001, Academic of the Italian National Academy of Olives and Oils since 2006.

A Nutrition Biologist Expert in nutrition education and nutraceutical foods could intervene during lessons.

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

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 | www.sangregorioresidencehotel.it

DIRECT BOOKING BY GUESTS

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**. 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.

*IN THE AREA OF PIENZA AND VAL D'ORCIA THERE IS HOWEVER A LARGE
AVAILABILITY OF HOTELS OF DIFFERENT LEVELS, B&BS
AND FARMHOUSES*

APPLICATION FORM

OLIVE OIL SOMMELIER PIENZA – VAL D'ORCIA (SI) TUSCANY 21 - 25 October 2024

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**.

Terms of Payment:

Total cost of the course **€ 1.950**

☐

Total cost
€ 1.950*

☐

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

Balance - **Final**
payment DUE on
September 15, 2024

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 or by Bank Transfer to:

Bank: Cariparma - Crédit Agricole

BIC CRPPIT2P404 - IBAN: IT 06 K 06230 12704 000036467600

Payable to: ISTITUTO IRVEA - Reference: Contributo IRVEA 2024 (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.
4. The course will be confirmed by e-mail after registration closes.
5. REFUNDS: A refund of the 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 IRVEA Institute;
 - 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:
 - C1. Automatic registration for the next scheduled course at no additional cost;
 - C2. 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. Registration for IRVEA activities, or even just the payment of the deposit and/or related fees, constitutes express approval and acceptance of the [contractual conditions](#) stated on the website;
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.

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