

  
8<sup>TH</sup> EDITION



**TRAINING COURSE FOR**  
**PROFESSIONAL OLIVE OIL SOMMELIER**  
**& FOOD EXPERIENCE**  
**ON LAKE GARDA**

*with Sensory Aptitude Certificate  
and Professional Olive Oil Sommelier Diploma*



*A 5 Day fully comprehensive course  
in the beautiful setting of Lake Garda.  
Food, EVOO, relax. Learn while living the good life in Italy.*

*Course complies with the IOOC Regulations  
Participants will receive the samples of the official defects from I.O.O.C.*

**MONDAY 18<sup>TH</sup> MAY – FRIDAY 22<sup>ND</sup> MAY 2015**

**RIVA DEL GARDA**  
Lake Garda - Italy

**FOR WHO**

This course suits professional and aspiring olive oil tasters, buyers, retailers, promoters, restaurateurs, chefs, and all those interested in becoming a Professional Olive Oil Sommelier.

**WHEN & WHERE**

Dates: Monday 18th May - Friday 22nd May 2015  
Daily from 9am – 1pm; Monday 18th and Wednesday 20th from 2.30-4.30 pm in the classroom  
Classroom sessions will take place at the AGRARIA RIVA DEL GARDA, Loc. S.Nazzaro, 4 Riva del Garda (TN)  
The afternoon of Tuesday 19th and Thursday 21st will be spent tasting and pairing olive oils and discovering the wonderful landscapes and culinary delights of the Lake Garda region.

**COURSE OBJECTIVES**

*What is an Olive Oil Sommelier?*

A Professional Olive Oil Sommelier has a thorough knowledge of the full production process of olive oil – “from the grove to the bottle” – and is highly skilled in the selection, classification, promotion and rational use of olive oil.

Our goal is to offer a well balanced theory and practical course that will provide students with the right skills and knowledge to be able to communicate the rational use of olive oil in the kitchen and on the plate, in particular, the harmonization of EVOO & Food.

Upon successful completion of the course, participants will have acquired skills and certification, entitling them to join the International Register of Olive Oil Experts and to be part of professional olive oil evaluation panels.



## CERTIFICATION

- Sensory Aptitude Certificate
- Professional Olive Oil Sommelier Diploma

Upon successful completion of the 5 day course, participants will be competent in the technical assessment, evaluation, classification and use of Extra Virgin Olive Oil.

This certification qualifies the holder to join the “International Register of Olive Oil Experts” and to participate in professional olive oil evaluation panels.

## COURSE CONTENT

The course will cover the following topics:

### Agronomy & Olive-growing:

- From the earth to the fruit: agronomic practices and their influence on quality.
- Cultivars and their different characteristics; Olive oil extraction and storage with a visit to an olive oil mill.
- Extraction techniques and technology and their influence on chemical and sensory quality and on stability for the shelf life of olive oils.

### Sensory analysis & Organoleptic evaluation:

- Objectives;
- Anatomy of sensory organs and the psychophysiology of taste and smell; Nose-palate sensitivity.
- Olive oil vocabulary, selection, and customer satisfaction evaluation tests.
- Principal defects and their causes: fusty, vinegary, mouldy, rancid and muddy sediment.\*
- The methods of operation and the physical conditions of tasting for product classification and specialist certification.
- Definition, origin, causes and effects of “fruitiness” and the different scales of intensity: Delicate, Medium, Intense.

### International Regulation & Standards:

- QUALITY – between stereotype and reality; declared quality, perceived quality and real quality; the international regulations and quality indices.
- Standards, labelling and trade regulations.
- A look into the most common fraud and adulteration practices in the olive oil industry and in food and agricultural products.

### Marketing & Communication:

- The finest Extra Virgin Olive Oil: opinions, prejudices, economic benefits, wider considerations, and real costs.
- A practical guide to wise buying and informed use.
- Communication tools to highlight fine Oils and the specialist PDO-PGI certifications.

The Olive Oil Sommelier in the kitchen & in front of house:

- Gastronomic education and harmonizing techniques for pairing and enhancing dishes: sautéing, frying and making outstanding dishes using EVOO.
- Turning words into actions: instant dishes prepared at the table and operational techniques of preparation, presentation and serving.
- Raw, cooked & transformed: the importance of primary ingredients, tools and processing methods for enhancing taste and harmonizing oil and food.
- Sauces, dressings, marinades and seasonings.



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- Alternative use of olive oils in baked goods, pastry, preserves and canned food.
- Aromatic and infused oils: an objective reflection.
- Olive oil list: how to complete an olive oil pairing list for the correct oil and food combination with practical serving suggestions.
- Olive derivatives and their use in food preparation, cocktails and soft drinks.

### Health, wellbeing & nutrition:

- Mediterranean diet: healthy living and flavour.
- Different fats in the kitchen, their characteristics and their nutritional properties.
- Olive oil in the healthy kitchen balancing weight, taste and calories.
- Extra virgin olive oil in anti-ageing, cardiovascular and metabolic health, and its preventative role.

\* Participants will receive the samples of the official defects from IOOC.





### Guided tasting and practical tests:

- More than 50 oils of different international origins using various forms and tasting sheets for product evaluation and for competitions.

### AWARD OF CERTIFICATES.

### MASTER CLASS

**CULTURE FOOD & PAIRING** with olive oils, wines and preserves for unusual, charming flavour and combinations with local products: pate and vegetables, meat and cold cuts, fish, cheese and desserts.

### LECTURES

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

- Wenceslao Moreda -Panel leader and sensory analysis expert - CSIC -Instituto de la Grasa
- Chiara Manzi - Member of Nutrition Academy and Director of Cucina Evolution
- 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
- Mauro Martelossi - Olive oil panel supervisor- member of Accademia Nazionale dell'Olivo e dell'Olio- Director of IRVEA
- Paola Calciolari: CEO "Le Tamerici" - Expert in creation of unusual pairing of quality preserves, like special jams, jellies and mostardas.

### For more information, please contact:

#### International extravirgin oliveoil agency

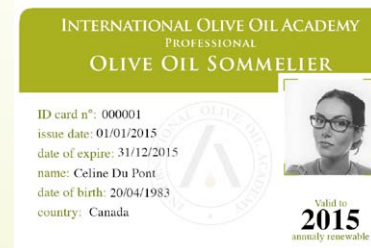
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### THE COURSE INCLUDES

- Classroom sessions, guided tastings with more than 50 olive oils of international origin and practical exercises from Monday to Friday
- Five light lunches
- One "Culture Food & Pairing" masterclass
- A didactic dinner in a typical restaurant
- Visits to olive oil mill, local wineries, cheese and balsamic vinegar producer with tastings
- Sensory Aptitude Certificate
- Professional Olive Oil Sommelier Diploma
- I.D. Sommelier Card
- Olive Oil Sommelier apron & Professional Olive Oil Sommelier Pin
- Pen-drive with course materials
- A selection the official defects from IOOC



### REGISTRATION FEE and PAYMENT METHODS

The total cost of the course is: € 1150

Registration deadline: 20th April 2015

Payment Methods: Bank transfer or credit card or Pay Pal.

Registration is complete when our office receives a registration form via fax or email, accompanied by a copy of payment statement showing that the fee has been paid.

*A course created and organized by the Olive Oil Academy*

*in collaboration with*



# Application form

## PROFESSIONAL EVOO SOMMELIER ON LAKE GARDA

### 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@oliveoilagency.org](mailto:info@oliveoilagency.org)

Terms of Payment: The total cost of the course is € 1150,00:

Registration before 20 April 2015

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 with statement showing the fee has been sent via Pay Pal at address [info@oliveoilagency.org](mailto:info@oliveoilagency.org) or via Bank Transfer to:

Banca: Banca Popolare di Spoleto S.p.A.

ABI 05704 - CAB 21801 - CIN G BIC BPSPIT3S

IBAN IT 92 M 05704 21801 00000 0017 077

c/c 00000 0017 077 Intestato a: ISTITUTO IRVEA

Reference: Contributo IRVEA 2015

All money transfer costs and bank charges are at the applicant's expense.

Deposits are not refundable. 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@oliveoilagency.org](mailto:info@oliveoilagency.org)

Change in the Programme: IRVEA 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.

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 Italian Legislative Decree no.196/2003 which replaces Italian Legislative Decree no.675/1996 regarding protection of personal data, under Italian law.

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

