TECHNICAL COURSE PROGRAM FOR ASPIRING VIRGIN OLIVE OIL TASTERS
COURSE LOCATION: STELLENBOSCH (WESTERN CAPE).
COURSE DATES: FEBRUARY 12th to FEBRUARY 16th - 2024.

Course location:

- Stellenbosch – Klein Joostenberg Farm (February 12nd, 13rd, 14th, 15th ;)
- Guided tastings - February 16th at Food Science Lab panel room – Stellenbosch University or Klein Joostenberg Farm or other place to define.

Course dates: February 12th up to 16th. The course will be held in compliance with the provisions of IOC suggestion for new tasters training Decree No. 515766 dated 7.10.2021.

In particular, the course will last around 36/40 hours divided into 5 days with the following requirements:

1. the selective tests to verify the physiological requirements of each candidate, specified in Annex XII of EEC Regulation 2568/1991, with at least four sets of tests for each of four attributes of muddy, fusty, rancid or other defects (e.g. mouldy and frozen olives) and bitter or fruity;
2. at least four practical tests designed to familiarize the taster with the many olfactory-gustatory-tactile variants offered by virgin olive oils, as well as with the sensory methodology laid down in Annex XII of EEC Regulation 2568/91;
3. the conduct of the following theoretical subjects: agronomic principles of olive cultivation, technology of oil processing and preservation, chemical and chemical-physical characteristics of virgin olive oils and related regulations;
4. At least 36 hours of training activities.

Course coordinator panel:

Dr. Aldo Mazzini Head of Panel IOC SA OLIVE Association (SA) & FEDEROLIO 4 (IT) tasting committee recognized by MASAF responsible for teaching the course and the proper execution of the related program.

Speakers on the various subjects covered:

1. *Dr. Aldo Mazzini*: IOC & MASAF Panel Leader.
2. *PHD Lorenzo Cecchi*: research associate University of Florence Faculty of Agriculture, licensed PL.
3. *Prof. Nadia Mulinacci:* Professor at the Florence University, one of the most famous and appreciated experts in the national field and beyond;
4. *Dr. Luigi Catalano*: Agricultural expert, Technical Director at Agrimeca Grape and Food Consulting.
5. *Dr. Andrea Giomo:* degree in Agricultural Sciences with Technical Economic specialization from the University of Udine and a PhD in Food Biotechnology. He is currently a member of some international commissions (IOC);
6. *Dr. Wendy Petersen*: SA Olive CEO, BComm degree in Marketing and Strategy Management School of Economics;
7. *Dr. Tullia Gallina Toschi*: full professor University of Bologna, She has coordinated international research projects (e.g. www.oleumproject.eu, www.plotina.eu)

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COURSE ANALYTICAL PROGRAM

02/14/2024	
09.00 - 09.15	Welcoming participants SA Olive CEO Dr Wendy Petersen and SA Olive and Dr Aldo Mazzini
09.15 – 09.45	Presentation and introduction to the Course by SA Olive CEO Dr Wendy Petersen SA Olive President Dr Richars Hallen, Dr Aldo Mazzini and PhD Dr Lorenzo Cecchi
10.00 - 11.30	Introduction to sensory analysis: psychophysiology of smell and taste. Aldo Mazzini
11,30-13,00	Description of the official sensory analysis method: IOC method. Andrea Giomo
14.30 - 18.30	Average group threshold determination by characteristic attributes. Aldo Mazzini, Lorenzo Cecchi

02/15/2022	
9.00 - 10.30	Vocabulary specific to virgin olive oil: positive and negative descriptors/attributes of oils. Aldo Mazzini
10.00 -12.00	Olive cultivation and the influence of cultivars on organoleptic characteristics: Lecture on olive growing with special reference to the most common cultivars and their influence on the sensory profile of olive oils. Luigi Catalano
12.00 - 13.00	The technique of tasting virgin olive oils. Aldo Mazzini
14.00 - 16.00	Composition and base chemical analysis of olive oils. Olive Oils International commercial classification Lorenzo Cecchi, Aldo Mazzini
16.00 - 18.00	Extra virgin olive oil and health Nadia Mulinacci

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02/12/2023	
9.00 - 10.30	Influence of olive processing technology on quality and organoleptic characteristics of virgin olive oils. Chemical and organoleptic criteria. Aldo Mazzini, Lorenzo Cecchi
10.30 - 12.00	**Selective test (1)**of each candidate's physiological requirements: attribute of frozen olives (4 tests). Aldo Mazzini, Lorenzo Cecchi
14.00 - 16.00	**Selective test (2)** of each candidate's physiological requirements: winey attribute (4 tests). Aldo Mazzini, Lorenzo Cecchi
16.00 - 18.00	Analytical determinations to protect the quality and authenticity of virgin olive oil. Shelf life. Tullia Gallina Toschi

02/13/2023	
9.00 - 10.00	Olive Oil international, national and EU regulations. – (The protected designation of origin PDO, PGI -optional): Wendy Petersen, Aldo Mazzini
10.00 - 11.30	Regulations on the classification of virgin olive oils and new methods of analysis. Fraud in the world of olive oil. Short History – Lorenzo Cecchi
11.30 - 12.00	The correct storage of extra virgin olive oil – Tullia Gallina Toschi / Lorenzo Cecchi
12.00 - 13.00	Labelling of Virgin Olive Oils, regulation of mandatory contents and claims.– Aldo Mazzini, Wendy Petersen
14.00 - 16.00	**Selective test (3)** to verify the physiological requirements of each candidate: attribute of Fusty/Muddy (4 tests). Aldo Mazzini, Lorenzo Cecchi
16,00-18,00	**Selective test (4)** of each candidate's physiological requirements: fruitiness attribute (4 tests). - Aldo Mazzini, Lorenzo Cecchi

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02/16/2023	**Held at panel room Food Science Lab Stellenbosch University or at Klein Joostenberg Farm or other place to define.**
Tasting 12 samples (4 sessions * 3 samples each)	As provided for "at least four practical tests designed to familiarize the taster with the many olfactory-taste-tactile variations offered by virgin olive oils, as well as with the sensory methodology provided in Annex XII of the EEC Regulation 2568/91"
9.00 - 10.30	**Practical tasting** tests of virgin olive oils. N 3 samples Aldo Mazzini, Lorenzo Cecchi
10,30- 12,00	**Practical tasting** tests of virgin olive oils. N 3 samples Aldo Mazzini, Lorenzo Cecchi
12,00- 13,30	**Practical tasting** tests of virgin olive oils. N 3 samples Aldo Mazzini, Lorenzo Cecchi
14,30- 15,30	**Practical tasting** tests of virgin olive oils. No. 3 samples Aldo Mazzini, Lorenzo Cecchi
15,30- 16,30	**Written theoretical test** on the main topics covered during the course Aldo Mazzini – Lorenzo Cecchi
16,30 – 17,00	Review and evaluation of course tests. Delivery of Certificates of Attendance
17,00-18,00	Discussion of practical and theoretical test results and Delivery of Physiological Suitability Certificates for tasting olive oils by SA Olive CEO Wendy Petersen, PL Aldo Mazzini ☐

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Payment registration by bank transfer or online by format from the website:

a) **Early Booking R 30.545,00 (=Euro 1.490.00) price valid until December 28th , 2023.**

b) **Regular Booking R 38.745,00 (=Euro 1.890.00) price valid from December 29th 2023 to February 10th , 2024.**

PAYMENT INFORMATION >
Account Name: SA Olive Association
Bank: First National Bank Ltd
Bank Account Number: 62180346275
Branch Code: 250655
Reference: OLIVE TASTERS COURSE 2024

Email proof of payment with your name and surname to info@saolive.co.za

**** The Course will be held with a minimum of 10 participants and not more than 20 participants will be accepted.***

* ***CANCELLATION POLICY***: it is possible to request the return of the Registration Fee at least 10 days before the beginning of the course (it kindly asks to send us your bank data to make the wire transfer back). After this deadline there is no refund and the fee will be charged.

PROGRAM VARIATIONS: MOOOIC ACADEMY reserves the right to postpone or to cancel the planned course by email, at least 5 days before the beginning of the course; then, MOOOIC ACADEMY provides for the refund of the amount without any further duties. MOOOIC ACADEMY reserves the right to modify the program or the headquarters. MOOOIC ACADEMY reserves the right to replace the teachers (where indicated) with other teachers of equal professional level, due to needs of the school.

JURISDICTION OVER LEGAL DISPUTES. The sole Competent Court in the interpretation and execution of the present contract is that of Imperia.

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