

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 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 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 sludge, spoiled, 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 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:* graduate at Faculty -----; IOC Consultant;
6. *Dr. Franco Machiavello:* graduate of the Faculty of Agriculture, University of Milan, Agronomist, former Director of the I.C.Q.R.F. Northwest Territorial Office.
7. *Dr. Tullia Gallina Toschi:* full professor University of Bologna.

COURSE ANALYTICAL PROGRAM

<u>02/12/2024</u>	
09.00 - 09.30	Welcoming participants from SA Olive CEO Wendy Petersen and Aldo Mazzini
09.30 - 10.00	Introduction to the Course: Aldo Mazzini, Wendy Petersen,
10.00 - 12.00	Introduction to sensory analysis: psychophysiology of smell and taste. Aldo Mazzini
12.00-13,00	Description of the official sensory analysis method: COI method. Average group threshold determination for characteristic attributes. Andrea Giomo
14.30 - 18.30	Average group threshold determination by characteristic attributes. Aldo Mazzini, Lorenzo Cecchi

<u>02/13/2022</u>	
9.00 - 10.30	Vocabulary specific to virgin olive oil: merits and demerits 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	Influence of olive processing technology on quality and organoleptic characteristics of virgin olive oils Aldo Mazzini, Lorenzo Cecchi
16.00 - 18.00	Extra virgin olive oil and health Prof Nadia Mulinacci

<u>02/14/2023</u>	
9.00 - 09.30	Presentation and introduction to the Course by SA Olive CEO Dr. Wendy Petersen and SA Olive President Dr Richards Hallen and Dr Aldo Mazzini and PHD Dr Lorenzo Cecchi
9.30 - 10.30	Influence of olive processing technology on the qualitative and organoleptic characteristics of virgin olive oils - Aldo Mazzini, Lorenzo Cecchi
10.30 - 12.00	Selective test of each candidate's physiological requirements: attribute of frozen olives (4 tests). Aldo Mazzini, Lorenzo Cecchi
14.00 - 16.00	Selective testing 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. Tullia Gallina Toschi / Lorenzo Cecchi

<u>02/15/2023</u>	
9.00 - 10.00	The protected designation of origin (PDO, PGI): national and EU regulations. – Linda Costa, Aldo Mazzini
10.00 - 11.30	Regulations on the classification of virgin olive oils and new methods of analysis. Frauds short History – Lorenzo Cecchi
11.30 - 12.00	The correct storage of extra virgin olive oil – Lorenzo Cecchi
12.00 - 13.00	Labelling of Virgin Olive Oils, regulation of mandatory contents and claims. Fraud in the world of olive oil. – Linda Costa, Aldo Mazzini
14.00 - 16.00	Selective test to verify the physiological requirements of each candidate: attribute of Heat/Morch (4 tests). Aldo Mazzini, Lorenzo Cecchi
16.00-18,00	Selective test of each candidate's physiological requirements: fruitiness attribute (4 tests). - Aldo Mazzini, Lorenzo Cecchi

<u>02/16/2023</u>	Held at panel room Food Science Lab Stellenbosch University -
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
14,30-16,00	Practical tasting tests of virgin olive oils. No. 3 samples Aldo Mazzini, Lorenzo Cecchi

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.**

BANKING DETAILS:

PAYMENT INFORMATION >

Account Name: SA Olive Industry Association NPC

Bank: First National Bank Ltd

Bank Account Number: 62180346275

Branch Code: 250655

Branch: Paarl

Reference: OLIVE TASTERS COURSE 2024

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

16,00-18,00	Test control, discussion of practical test results and issuance of certificates SA Olive CEO Wendy Petersen, Aldo Mazzini and Lorenzo Cecchi
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*** The Course will be held with a minimum of 10 participants and not more than 20 participants will be accepted.**

* **CANCELLATION POLICY & CANCELLATION FEES** it is possible to request a partial return of the Registration Fees, these are the possible cases:

- **25 %** cancellation fee charged upon registration for the course,
- **75%** cancellation fee charged 10 days before the course;
- **90%** cancellation fee charged 5 days before the course.

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.