

**"SENSORY ASPECTS OF THE EXTRA VIRGIN OLIVE OIL ASSESSMENT -
WHEN THE TASTING REFLECTS THE QUALITY"**

Sunday 15th OCTOBER

**Presenters – Dr Giuseppe Di Lecce, Head Judge, NZ EVOO Awards and
Dr Lorenzo Cerretani, International Guest Judge, NZ EVOO Awards**

8.30 – 12,00	Welcome and Overview of What makes an Award Winning EVOO Tasting and assessment of 2017 Award winning EVOOs What makes a Gold winning oil?
12.00 – 1.00pm	Lunch
1.00 – 3.00pm	Tasting and assessment of 2017 Award winning EVOOs Could a Bronze or Silver be lifted to Gold?
23:00 – 3.30	Summary, Questions and Answers
3.30pm	Workshop finishes

Please complete and return this registration form by Friday 29th September 2017

Contact Details			
Grove/Company			
Attendees:			
Fees (inc GST)			
	Cost per person	No.	Total
Please attach a cheque payable to Olives NZ to this form and send to: Olives New Zealand, P.O. Box 28140, Havelock North 4157. Payment may also be made directly to ASB 12-3157-0113576-00, A tax invoice will be issued on receipt and will be your booking confirmation.	\$250		\$
Special dietary or other requirements:			