



• SAVANTES •

Extra Virgin Olive Oil Savantes

Melbourne, 25th - 27th July 2012

Tasting the best extra virgin olive oils from around the world!

In 12 years Extra Virgin Olive Oil Savantes has held over 25 olive oil tasting programmes in many countries – Australia, Italy, United Kingdom, Australia, New Zealand and South Africa.

During this time the three-day programme has evolved into one of the world's leading independent forums for the commercially important attributes of extra virgin olive oil. Participants in the programme are able to:

- Taste the wide range of styles and flavour of extra virgin olive oils from many regions around the world

- Taste international award winners from the northern and southern hemispheres
- Evaluate your own new season extra virgin olive oil by comparison
- Discuss market trends in producing and importing countries
- Explore the culinary and health selling points of extra virgin olive oil
- Make friends and expand your networks worldwide
- Practice your blending skill
- Achieve recognition of your own tasting ability and knowledge by becoming an Associate Savante or Member of the Register of Extra Virgin Olive Oil Savantes



Programme Leader

While retaining the guidance given to relatively inexperienced tasters, we have recognised that more experienced tasters are participating to experience the range of oils uniquely brought together. So we have shifted the emphasis from formal presentations to moderated discussion of relevant data provided and greater participation in taste and flavour description.



The 2012 Melbourne Extra Virgin Olive Oil Savantes programme will be lead by Simon Field.

Simon, organiser of Savantes, is a producer of organic olives and olive oil, table olive processor and olive oil trader.

He is the author of the Olive Handbook, The Extra Virgin Olive Oil Taster's Companion, The Table Olive Handbook, The Olive Oil Maker's Handbook, and The Olive and Olive Oil Marketer's Handbook.

He travels extensively organising tasting and cooking programmes, and researching the production, sale and culinary uses of extra virgin olive oil.

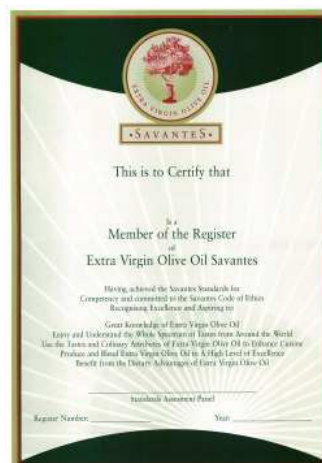
Simon has presented the programme in Australia, New Zealand, the United Kingdom, Italy, South Africa and Spain

Register of International Savantes

During the session 'Testing Your Skills as a Taster' on day 3, participants can opt to be evaluated for Associate Savante status and Membership of the Register of International Extra Virgin Olive Oil Savantes.

The taste tests assess tasting skill and knowledge of the range of styles and flavour of extra virgin olive oils from around the world.

To achieve Associate Savante status a score of 60% is required, a score of 80% gives the participant full Savante status and Membership of the Savantes Register.



Certificate of Attendance

All participants in the Savantes programme receive a Certificate of Attendance at the conclusion of the last session.

Tasting the World's Leading Olive Oils

Melbourne, 25th - 27th of July 2012



Wednesday

25th of July

- 10.00am-10.15am Welcome to Savantes – Simon Field
- 10.15am-11.00am **Alphabet of Aroma**
Participants 'switch on' with an exercise involving the description of a range of aromas associated with extra virgin olive oils.
- 11.00am-12.00pm **Discussion on Olive Oil Markets around the World**
An update and forum on olive oil market trends around the world
- 12.00pm-1.00pm **Taste and Flavour**
Explaining the Savantes tasting format and refreshing how we taste, describe flavours and develop a taste vocabulary
- 1.00pm-2.00pm Lunch
- 2.00pm-3.00pm **Discussion on International Quality Standards and Defects in Olive Oil**
An overview and update on the ever changing international and national quality specifications. Practice in tasting different grades of olive oil and detecting defects
- 3.00pm-4.00pm **Tasting the Range of Styles of Extra Virgin Olive Oil in the Market**
Introducing the main styles of extra virgin olive oil from different regions – delicate to robust
- 4.00pm-4.30pm Refreshments
- 4.30pm-5.30pm **Exploring the Many Specific Flavour Characteristics of Extra Virgin Olive Oils**
Exploring the range of flavours found in extra virgin olive oils from around the world

Thursday

26th of July

- 9.30am-10.30am **Variation in Varietals**
Tasting extra virgin olive oils from the same variety grown in different regions round the world
- 10.30am-11.00am Refreshments
- 11.00am-11.30am **Economics and Blending**
How blending is used to achieve particular flavours and price points
- 11.30am-1.00pm **Blending for a Market - Group Work**
Working in groups, participants blend an extra virgin olive oil to meet their own market brief covering style, flavour and price point. The blended oils are tasted by the class determine whether they meet the briefs
- 1.00pm-2.00pm Lunch
- 2.00pm-3.30pm **Discussion on the culinary and health selling points of extra virgin olive oil**
Comparing the physical cooking characteristics and health benefits of olive oils with other vegetable oils
- 3.30pm-4.00pm Refreshments
- 4.00pm-5.30pm **Analysing The Varietals in a Blend by Taste - Group Work**
Working in groups, participants try to determine by taste the proportion of varietals in a blended extra virgin olive oil and then reproduce the blend.

Friday

27th of July, including Refresher day for Professional Tasters

- 9.30am-10.30am Tasting Participants' Blends from Day 2
The class judges how close the groups have come to reproducing the blend from the last session on Day 2
- 10.30am-11.30am **Testing Your Skills as a Taster**
Introducing a series of exercises which can be done to practice and improve tasting skills – optional evaluation for status of Savante
- 11.30am-11.45am Refreshments
- 11.45am-1.00pm **Tasting Olive Oils from Around the World**
A tour of the main olive oil producing regions round the world, tasting classic extra virgin olive oils from each region
- 1.00pm-2.00pm Lunch
- 2.00pm-3.00pm **Judging for Competitions and Tasting International Award Winners**
Presenting for tasting extra virgin olive oils judged to be the best from around the world
- 3.00pm-5.00pm **Tasting Savante Participant's Own**
Olive oils brought by participants are evaluated by the class
Presentation of Certificates for Savantes completing the Course – Simon Field

Due to the involvement of international experts it is possible that circumstances beyond the control of the organisers will necessitate the cancellation of courses. In the event of the course being cancelled a full refund will be made. Organisers reserve the right to change the course programme and presenters. Participants will be informed of changes.

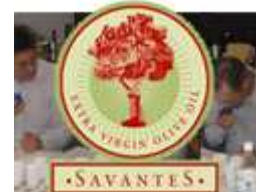
Travel and accommodation

The venue with contact information is listed below. Participants are requested to make their own arrangements for travel and accommodation at the Vibe Hotel. Please ask reservations for the special rate for Savantes participants.

Vibe Hotel Carlton Melbourne
441 Royal Parade, Parkville Vic 3052
Tel: +61 3 9380 9222

The internet also provides a wide range discounted flights and of

Venue in Melbourne The Vibe Hotel, Carlton



The Vibe Hotel is an affordable hotel with easy access from the airport and ample parking at \$5.00 per day.

Located on Royal Parade opposite Princes Park in the suburb of Parkville, the hotel is a twenty-minute tram ride from the city centre. Supermarket shopping is available in nearby Sydney Road and the restaurants of Sydney Road, Rathdowne and Lygon Streets in Carlton are a short walk or taxi ride away.

Bookings for Extra Virgin Olive Oil Savantes, Melbourne July 25th—27th 2012

Participant details

2012 Extra Virgin Olive Oil Savantes Early Booking Discount - Limited to the first 10 bookings (GST Included) -	Early Booking Price email contact@savantes.com to confirm availability	Full Price (once early discount closes)	Number of participants	Total
Savantes Programme (3 days)	\$750	\$995		
<i>Please note, bookings are only open for the full 3 days - please contact@savantes.com to reserve your place in the programme.</i>				
Savantes Update (Days 2 and 3 - Available only to those that have completed a Savantes programme)	\$525	\$660		
Refresher Day (Day 3 only - Available to experienced tasters)				
If registering for the Refresher Day (day 3 only) please email contact@savantes.com with the name and location of professional tasting programme completed.	\$275	\$350		

Name:

Phone:

Company or organisation:

Fax:

Address:

Email:

State: Country: Postcode:

Please Note: For enquiries about direct payment into the Salsi Pty Ltd account please email contact@savantes.com.

Mastercard Visa (Please tick appropriate box)

Amount \$: Expiry Date: Cardholder Name:

Card verification number:.....Signature:Date:

Return this completed booking for to Salsi Pty Ltd:

Fax: + 61 3 8677 9040

Or

Mail: **PO Box 104
St Arnaud Vic 3478
Australia**

Cheques should be made payable to Salsi Pty Ltd

Cancellation policy: The following cancellation policy applies: Up to 30 days prior to the course: 75% of the total fee refunded. 7-30 days prior to the course: 50% of the total fee refunded. Less than 7 days there will be no refunds.