



"Judging Extra Virgin Olive Oils and Flavoured Oils"

Tuesday 22 September 2015 9am – 5pm

The Foodbowl, Verissimo Drive, Auckland Airport

Overview

An advanced course for people interested in judging or evaluating Extra Virgin Olive Oils and Flavoured Olive Oils. You must have previously attended a one day Tasting Seminar with Olives NZ.

Our Presenters

Peter Olson – New South Wales, Australia

Peter was an inaugural member of the Australian Olive Oil Sensory Panel which started training in 2003 and was recognised by IOC in 2005. He completed the International Course for Panel Supervisors at the University of Imperia, Italy in 2005. He remains an active member of the Australian Panel and also trains new recruits. Peter regularly participates in Australian Olive Association Awards, Canberra, Hunter, Golden Olive (Victoria) and Sydney Royal Shows, judging both EVOO and flavoured oils. Peter has judged at the NZ EVOO Awards in 2012 and 2013 and is to be Head Judge in 2015.

Margi Kirkby, New South Wales, Australia

Margi Kirkby is co-founder and co-owner of Gwydir Grove in Moree, New South Wales, which was established in 1996. Gwydir Grove is regarded as one of Australia's leading premium olive groves and has successfully diversified into other related olive food items and accessories. Margi was one of the original members of the first organoleptic panel that was set up at the Waite Institute, University of Adelaide, trained and accredited by the International Olive Oil Council. Gwydir Groves are top award winning producers of flavoured olive oils and Margi has judged both EVOO and flavoured oils at many competitions in Australia. For more information <http://www.gwydirgrove.com.au/>

Programme

New Zealand EVOO Awards

- Objectives
- Competition rules
- Judging protocols

Judging using the New Zealand based Mario Solinas system

Tasting

- Revision of defects and off flavours
- Different styles and characteristics
- Tasting and scoring of award winning New Zealand EVOOs
- Tasting other EVOOs

Judging Flavoured Olive Oils



Registration Form

Attendees Names: _____

Phone: _____ **Email:** _____

No. of attendees: Members _____ @ \$250 Non Members _____ @ \$350

Please post this registration form to: Olives New Zealand, PO Box 28140, Havelock North 4157

REGISTRATIONS CLOSE 28 AUGUST 2015

Cost includes tea breaks & lunch. GST invoice will be emailed for payment to confirm registration.