



TABLE OLIVES

PRODUCTION, PROCESSING AND SELLING

BUNKER LOUNGE, MIRAMAR LINKS FUNCTION CENTRE, WELLINGTON

WEDNESDAY 28TH NOVEMBER 2018

Course Presenter : Simon Field

- 9.30am Tea and Coffee available
- 10.00am Introduction
- 10.15am Table olive tasting and markets.
- *Formal olive tasting*
 - *What the markets want*
 - *Production costs and price points*
- 11.00am Processing.
- *Variety selection*
 - *Processing green and black olives*
- 11.30am Break
- 12.30pm Grove Management.
- *Pruning for table olives*
 - *Grove management*
 - *Harvesting*
- 1.00pm Lunch
- 2.00pm Packaging and selling.
- *Food safety*
 - *Methods of packaging*
 - *Brine preparation*
 - *Pasteurisation*
 - *Labelling*
 - *Delivery*
 - *Post-sale monitoring.*
- 3.00pm Tasting participants' own olives.
- 4.00pm Discussion
- 4.30pm Close – afternoon tea available

Bring Your Own Product

Participants are invited to bring and table olives for tasting. At least one table olive product will be tasted per participant. Time permitting, additional products will be tasted.

TABLE OLIVES REGISTRATION FORM
WEDNESDAY 28TH NOVEMBER 2018

Company Name:

Preferred Email _____

(OK to include on Attendees List – Yes/No)

Please list attendees:

Attendee Name

Registration Fees Payable	Fee per Person (inc GST)	No. Attending	\$
Olives NZ Members	\$220		

Please note this course will be invoiced for payment in October 2018