

**Judging Extra Virgin and Flavoured Oils – what makes a Gold winner**  
**Wednesday 15th April**  
**Presenter – Dr Soumi Paul Mukhopadhyay**

Dr Soumi Paul Mukhopadhyay is New South Wales Department of Primary Industries' (NSW DPI) Sensory and Consumer Research Scientist for Horticultural research. She is currently leading the Hort Innovation funded project "Australian Olive industry sensory training" delivering a national sensory training program for promoting Australian extra virgin olive oil and table olives. Soumi has judged at the NZ EVOO Awards in 2018 and 2019 and is a real fan of our EVOO and Flavoured Oils. Soumi also judges in Australia.

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| 3.00pm | Welcome and Overview of What makes an Award Winning EVOO<br>Tasting and assessment of 2019 Award winning EVOOs<br>What makes a Gold winning oil? |
| 5.00pm | Afternoon Tea  |
| 5.15pm | Tasting and assessment of 2019 Award winning Flavoured Oils<br>Could a Bronze or Silver be lifted to Gold?                                       |
| 6.30pm | Summary, Questions and Answers   |
| 7.00pm | Workshop finishes  |

**Please complete and return this registration form by Friday 28<sup>th</sup> February 2020**

| Contact Details  |                 |     |       |
|--|-----------------|-----|-------|
| Grove/Company  |                 |     |       |
| Attendees:   |                 |     |       |
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| Fees (inc GST)   |                 |     |       |
|  | Cost per person | No. | Total |
| A tax invoice will be issued on receipt and will be your booking confirmation. | \$150           |     | \$    |
| <b>Special dietary or other requirements:</b>                                  |                 |     |       |
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