

PROGRAM OF THE 4-DAY COURSE

➡ FIRST DAY –

- 09:00 – 09:30 Introducing the course aim
- 09:30 – 11:30 IOC – The Official Method
Introducing the tasting technique for olive oils
- 11:30 – 13:00 Tasting session: negative characteristics of olive oil

13:00 – 14:30 LUNCH BREAK

- 14:30 – 15:30 Tasting session: positive characteristics of olive oil
- 15:30 – 16:00 Practical illustration: how to conduct the selective trials for the physiological suitability
- 16:00 – 18:00 First Selective Trials – negative attribute: WINEY No. 4 olfactive sessions

➡ SECOND DAY –

- 09:00 – 11:00 Chemistry and analysis of olive oil
- 11:00 – 13:00 Tasting session: describing the organoleptic characteristics – Turkish Olive Oils

13:00 – 14:30 LUNCH BREAK

- 14:30 – 16:30 *How technology impacts on quality and organoleptic characteristics of olive oil*
- 16:30 – 18:00 Second Selective Trials – negative attribute: RANCID No. 4 olfactive sessions

➡ THIRD DAY -

- 09:00 – 11:00 The raw material: biology, variety, cultural technique, and quality
- 11:00 – 12:00 Tasting session: describing the organoleptic characteristics – Olive Oils of Mediterranean area
- 12:00 – 13:00 Tasting session: describing the organoleptic characteristics – Olive Oils from the World

13:00 – 14:00 LUNCH BREAK

- 14:00 – 16:00 Tasting session: how to fill out the official IOC profile sheet
- 16:00 – 18:00 Olive Oil Extraction Process – Production & Storage – Tasting The new harvest olive oil.

➡ FOURTH DAY

- 09:00 – 11:00 *Third Selective Trials – negative attribute: MUDDY SEDIMENT No. 4 olfactive sessions*
- 11:00 – 13:00 *Fourth Selective Trials – positive attribute: BITTER No. 4 tasting sessions*

FROM 13:00

CLOSING CEREMONY

DELIVERY OF CERTIFICATES TO ALL THE PARTICIPANTS

THANK YOU FOR PARTICIPATING IN OUR COURSE