



SENSORY COURSE

Learn how to taste and describe your extra virgin olive oil

INTENSIVE PRACTICAL COURSE: 2 days (9:00 – 16:30)

3rd and 4th December at Modern Olives

Program

Friday:

- Critical points of the process that affect the sensory parameters
- How storage affects the aroma and taste of the oil?
- Identification of critical defects in different varieties
- Taste of defective oils

Saturday:

- Positive attributes of different varieties. Tasting of good oils
- Blending oils: what do we need to know? Different styles. Tasting of different styles
- Infused oils: what do we need to know? Tasting of infused and agrumato oils
- AOA Extra Virgin olive oil certification

Cost of the course: \$ 300 per person.

Course location: Modern Olives Laboratory. 151 Broderick Rd. Lara VIC 3212

Who should attend to this course: Processing plant personnel, Quality control personnel, Marketing personnel, everyone interested in olive oil appreciation.

This course has limited places and will only run if sufficient bookings are made. All class materials and meals will be provided.

If you are interested please complete the form attached and send it by email or fax to my attention. Please do not hesitate to contact me, should you have any questions.

Claudia Guillaume

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