

## OFFICIAL TECHNICAL A.I.R.O. COURSE FOR PROFESSIONAL OLIVE OIL TASTERS

To obtain the Certificate of Physiological Eligibility for Tasting, recognised by Ministry of Agriculture, Food Sovereignty and Forestry and authorized by Tuscany Region, according to D.M. 10/07/2021 and MiPAAF n. 2377 of 05/13/2020.

From April 8th to April 12th - 35 hours - 15 lessons

**COURSE LOCATION:** Grand Hotel Adriatico, Via Maso Finiguerra 9, 50123, Florence. The lessons on Wednesday 10 April will take place at Frantoio Buonamici, Fiesole. The lesson XI on Thursday 11 April from 2.30 pm to 5.30 pm will take place in the tasting room of the 4th Commissions of ANAPOO at the Agricultural Technical Institute of Florence, via delle Cascine 11, 50144, Florence.

*The panel leader for the course is Dr. Franco Pasquini.*

**FEE:** € 1500,00 (membership fee included), 10% discount early booking (before the 16th of February)

*Fee includes:*

- 4 lunches at the Grand Hotel Adriatico
- 1 lunch at frantoio Buonamici
- 1 final dinner with food pairing
- Roundtrip transfer from Grand Hotel Adriatico to Frantoio Buonamici
- The A.I.R.O. membership fee

**TO REGISTER:** <https://associazioneairo.com/prodotto/corso-inglese/>

**CERTIFICATES ISSUED:**

- Certificate of Physiological Eligibility for tasting virgin olive oils (only for the participants who pass the four selective trials)
- *Mandatory attendance for the four selective trials to obtain the Certificate of Physiological Eligibility.*
- *Mandatory attendance for the practical tasting sessions in the Panel Room to obtain the Certificate of Physiological Eligibility.*
- *For the validity of the course max 7 hours of non - attendance to the lessons.*

# COURSE PROGRAM

## I DAY - Monday, April 8th

- 9:30/10:00 - Welcome and presentation of the course - A.I.R.O. President

**PROFESSOR:** Dr. Silvia Maccari

### **I Lesson** - 10:00/13:00

- Introduction to sensory analysis and the I.O.C. (International Olive Council) method for organoleptic evaluation of virgin olive oils
- Focus on the oil's negative attributes
- Oils tasting using the I.O.C. organoleptic evaluation sheet

*Lunch break*

**PROFESSOR:** Dr. Cristian Marinelli

### **II Lesson** - 14:00/16:00

- Chemical and physical characteristics of olive oils
- The classification of olive oils
- Oils tasting using the I.O.C. organoleptic evaluation sheet

**PROFESSOR:** Aleandro Ottanelli

### **III Lesson** - 16:00/17:30

- Olive growing and the effects on the quality of olive oils

## II DAY - Tuesday, April 9th

**PROFESSOR:** Dr. Silvia Maccari e Panel Leader Dr. Marco Pampaloni

### **IV Lesson** - 9:30/13:00

- Practical illustration of the selective tests for the assessment of physiological suitability
- The thresholds: RANCID
- First Sensory Selective Test on the negative attribute RANCID - 4 tests for the attribute

*Lunch break*

**PROFESSOR:** Dr. Alberto Grimelli

### **V Lesson** - 14:00/16:00

- Olive oil in the world: production, consumption, regulations, varieties
- Oils tasting using the I.O.C. organoleptic evaluation sheet

**PROFESSOR:** Dr. Lorenzo Cecchi

**VI Lesson** - 16:00/17:30

- The aromas of the oil

**III DAY - Wednesday, April 10th**

*Meeting at 9:00 at Grand Hotel Adriatico and transfer to Fiesole*

**PROFESSOR:** Cesare Buonamici - owner of Frantoio Buonamici

**VII Lesson** - 9:30/13:00

- Tour of the oil mill: Frantoio Buonamici, Fiesole (FI)

*Lunch break*

**PROFESSOR:** Pablo Voitzuk

**VIII Lesson** - 14:00/17:30

- Influence of technology on the quality of olive oils
- Oils tasting using the I.O.C. organoleptic evaluation sheet

*Transfer from Fiesole to Grand Hotel Adriatico*

**IV DAY - Tuesday, April 11th**

**PROFESSOR:** Dr. Silvia Maccari e Panel Leader Dr. Marco Pampaloni

**IX Lesson** - 9:30/11:30

- The thresholds: FUSTY
- Second Sensory Selective Test on the negative attribute FUSTY - 4 tests for the attribute

**PROFESSOR:** Dr. Carlotta Breschi

**X Lesson** - 11:30/13:00

- Filtering techniques and oil's storage

*Lunch break*

**PROFESSORS:** Panel Leader Dr. Franco Pasquini e Dr. Silvia Maccari c/o Sala di assaggio delle 4 Commissioni di ANAPOO (Istituto Tecnico Agrario di Firenze, via delle Cascine 11, 50144 Firenze)

**XI Lesson**- 14:00/17:30

- Practical illustration of the Panel Room
- Practical tasting sessions

## **V DAY - Friday, April 12th**

**PROFESSOR:** Panel Leader Dr. Franco Pasquini

**XII Lesson - 9:30/11:15**

- The thresholds: WINEY
- Third Sensory Selective Test on the negative attribute WINEY - 4 tests for the attribute

**XIII Lesson - 11:15/13:00**

- The thresholds: FRUITY
- Fourth Sensory Selective Test on the positive attribute FRUITY - 4 tests for the attribute

*Lunch break*

**PROFESSORS:** Professor Tassos Kyriakides e Dr. Filippo Bucchino (Zoom link)

**XIV Lezione - 14:00/15:30**

- Olive oil and health: the example of Yale University
- Documentary “Obsessed with Olive Oil”

**PROFESSOR:** Professor Carl Ipsen

**XV Lesson - 15:30/17:30**

- The evolution of olive oil as an ingredient in modern history
- Oils tasting using the I.O.C. organoleptic evaluation sheet

***Final Dinner with food pairing in one of the A.I.R.O. restaurants***