



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.

From March 22th to March 26th - 35 hours - 15 lessons

COURSE LOCATION: Bio Agriturismo La Ginestra, Via Malafrasca - 216 - 50026 San Casciano in Val di Pesa FI.

The lessons on Tuesday 25th March 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: € 850,00 (membership fee included), 10% discount early booking (before the 1st of February)

Fee includes:

- 5 lunches at the Bio Agriturismo La Ginestra
- The A.I.R.O. English book
- 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 - Saturday, March 22th

- 9:30/10:00 - Welcome and presentation of the course - Marta Mugelli 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

Coffee break

- 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 - 14:00/17:30

- Chemical and physical characteristics of olive oils

Coffee break

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

II DAY - Sunday, March 23th

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

Coffee break

- 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 - 14:00/15:30

- Olive oil in the world: production, consumption, regulations, varieties

Coffee break

PROFESSOR: Dr. Lorenzo Cecchi

VI Lesson - 15:30/17:30

- The aromas of the oil
- Oils tasting using the I.O.C. organoleptic evaluation sheet

III DAY - Monday, March 24th

PROFESSOR: Pablo Voitzuk

VII Lesson - 9:30/13:00

- The olive oil production process

Coffee break

- Oils tasting using the I.O.C. organoleptic evaluation sheet

Lunch break

PROFESSOR: Pablo Voitzuk

VIII Lesson - 14:00/15:30

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

Coffee break

PROFESSOR: Dr. Carlotta Breschi

X Lesson - 15:30/17:30

- Filtering techniques and olive oil's storage

IV DAY - Tuesday, March 25th

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

IX Lesson - 9:30/11:30

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

Coffee break

PROFESSOR: Aleandro Ottanelli

III Lesson - 11:30/13:00

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

Lunch break

PROFESSORS: Panel Leader Dr. Franco Pasquini e Dr. Silvia Maccari c/o tasting room of the 4th Commissions of ANAPOO at the Agricultural Technical Institute of Florence, via delle Cascine 11, 50144 Firenze

XI Lesson- 14:00/17:30

- Practical illustration of the Panel Room
- Practical tasting sessions

V DAY - Wednesday, March 26th

PROFESSOR: Panel Leader Dr. Franco Pasquini

XII Lesson - 9:30/11:15

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

Coffee break

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”

Coffee break

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