

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 04, 2026 to May 17, 2026 - 8 online lessons - 3 days in Florence

1st PART: 8 on line lessons - 24 hours

2nd PART: 3 days in Florence - 13,5 hours

Total cost: € 950,00

1st Part cost: € 700,00

10% discount early booking - by November 9, 2025.

The course is activated with minimum 10 participants, otherwise it will be canceled and rescheduled.

Fee includes:

- 24 oil samples with glasses and lids for the tasting (shipped to the attendee)
- I.O.C. profile sheets (shipped to the attendee)
- A.I.R.O. course book (shipped to the attendee)
- A.I.R.O. membership fee
- Transfer and the lunch of Friday, May 15, 2026

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 at 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

1st Lesson Wednesday March 04, 2026

17:00 - 20:00 (Central European time)

PROFESSOR: Dr. Silvia Maccari

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

2nd Lesson Wednesday March 11, 2026

17:00 - 20:00 (Central European time)

PROFESSOR: Dr. Lorenzo Cecchi

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

3rd Lesson Wednesday March 18, 2026

17:00 - 20:00 (Central European time)

PROFESSOR: Aleandro Ottanelli

- Varieties all around the world
- Olive growing and the effects on the quality of olive oils
- Oils tasting using the I.O.C. organoleptic evaluation sheet

4th Lesson Wednesday March 25, 2026

17:00 - 20:00 (Central European time)

PROFESSOR: Pablo Voitzyk

- The olive oil production process
- Oils tasting using the I.O.C. organoleptic evaluation sheet

5th Lesson Wednesday April 01, 2026

17:00 - 20:00 (Central European time)

PROFESSOR: Pablo Voitzyk

- Influence of technology on the quality of olive oils
- Filtering techniques and olive oil's storage
- Oils tasting using the I.O.C. organoleptic evaluation sheet

6th Lesson Wednesday April 15, 2026

17:00 - 20:00 (Central European time)

PROFESSOR: Dr. Alberto Grimelli

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

7th Lesson Wednesday April 22, 2026

17:00 - 20:00 (Central European time)

PROFESSOR: Professor Carl Ipsen

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

8th Lessons Wednesday April 29, 2026

17:00 - 20:00 (Central European time)

PROFESSORS: Professor Tassos Kyriakides e Dr. Filippo Bucchino

- Olive oil and health: the experience of Yale University
- Abandoned grove - introduction of Fil Bucchino's project
- Viewing of the documentary "Obsessed with Olive Oil"
- Oils tasting using the I.O.C. organoleptic evaluation sheet

1st day in Florence Friday, May 15, 2026

leaving at 9:30 am from Hotel Mirage, via Baracca 231/18, Florence going to Frantoio Buonamici Via di Montebeni, 11 Fiesole Firenze

1st Lesson 10:30 - 12:30

Frantoio Buonamici guided tour

Lunch at the oil mill

leaving to the 4th Commissions of ANAPOO at the Agricultural Technical Institute of Florence, via delle Cascine 11, 50144 Firenze

Practical tasting sessions 15:00 - 17:00

PROFESSOR: Panel Leader Dr. Franco Pasquini

- Practical illustration of the Panel Room
- Practical tasting sessions

2nd day in Florence Saturday, May 16, 2026

Hotel Mirage, via Baracca 231/18, Florence

PROFESSOR: Panel Leader Dr. Franco Pasquini

1st TEST 10:00 - 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

2nd TEST 14:00 - 16:00

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

3rd day in Florence Sunday, May 17, 2026

Hotel Mirage, via Baracca 231/18, Florence

PROFESSOR: Panel Leader Dr. Franco Pasquini

3rd TEST 10:00 - 12:30

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

4th TEST 14:00 - 16:00

- Fourth Sensory Selective Test on the negative attribute FRUITY - 4 tests for the attribute

Acknowledgment and certificate presentation to participants