



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

*From March 17, 2027 to May 09, 2027  
8 online lessons - 3 days in Florence*

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.

- **LEZIONI TEORICHE - PRATICHE:** (8 on line lessons - 24 hours) - The fundamentals of olive oil tasting techniques and the production chain of extra virgin olive oil, from agronomic aspects to storage and preservation. An in-depth look at the enhancement and appreciation of extra virgin olive oil, its positive attributes, culinary uses, and nutraceutical properties. Includes practical tasting sessions of virgin and extra virgin olive oils.
- **PROVE SELETTIVE:** (3 days in Florence - 13,5 hours) - Selective testing carried out according to the IOC method, under the supervision of the Head of Panel responsible for the course.

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**Capo Panel responsabile del corso:** Dott. Marco Pampaloni

**Contact:** Dott.ssa Marta Mugelli, [marta@associazioneairo.com](mailto:marta@associazioneairo.com), Federica

Grillo, [federica@associazioneairo.com](mailto:federica@associazioneairo.com)

**Total cost: € 950,00**

**1st Part cost: € 700,00**

10% discount early booking - by march 1, 2027.

The course is activated with minimum 8 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, april 30 2027

**TO REGISTER:** <https://associazioneairo.com/prodotto/corso-assaggiatori/>  
choose Online Inglese - Corso Online

***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 17, 2027 17:30 - 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 24, 2027 - 17:30 - 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 Friday April 2, 2027 - 17:30 - 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

**4th Lesson Wednesday April 7, 2027 - 17:00 - 20:00 (Central European time)**

**PROFESSOR: Pablo Voitzuk**

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

**5th Lesson Friday April 9, 2027 - 17:30 - 20:00 (Central European time)**

**PROFESSOR: Pablo Voitzuk**

- 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 14, 2027 - 17:30 - 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 Friday April 16, 2027 17:30 - 20:00 (Central European time)**

**PROFESSOR: Pablo Voitzyuk**

- 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

**8th Lessons Wednesday April 21, 2027 17:30 - 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 07, 2027**

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 08, 2026**

**Hotel Mirage, via Baracca 231/18, Florence - PROFESSOR: Panel Leader Dr. Marco Pampaloni**

### **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 09, 2026**

**Hotel Mirage, via Baracca 231/18, Florence - PROFESSOR: Panel Leader Dr. Marco Pampaloni**

### **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**