

Kifissia - 19 September 2016

GENERAL INFORMATION AND REGULATIONS

FOR THE OLIVE OIL TASTER CERTIFICATION SEMINARS

1. INTRODUCTION

The Training Program for the Certification of Olive Oil Tasters consists of two consecutive Cycles A and B, with a total duration of 55 hours, which are both required for the completion of the Certification procedure.

Cycle A

Theoretical and Practical Training on olive oil and sensory evaluation, while conducting sensory evaluations (tests) to ascertain the basic skills of the candidate Tasters, as defined by the International Olive Council (IOC) and the training program of the National Organization of Olive oil Tasters of Italy (ONAOO).

Cycle B

Practical training in the sensory evaluation of olive oil samples, of the candidate Tasters participating in Cycle B.

Cycle A (5 consecutive days – 35 hours) will take place from 4/2/2017 to 8/2/2017, and it includes all training program and procedures specified in detail by the Italian Ministry of Agriculture (legislation Decreto 18 Giugno 2014 of Mi.P.A.A.F.), aiming at the basic, theoretical education and practical training and pre-selection of the candidate Olive Oil Tasters (level “Aspirant Olive Oil Taster”).

2. Cycle A - Content of training

A detailed program of the lectures of Cycle A will be given to the participants on January 10th 2017. All the material that will be presented during the seminars (in the form of Power Point presentations) will be given to the participants in digital form (CD).

Bellow is a short and indicative only description of Cycle A theoretical includes:

analysis of the chemical criteria of quality for olive oil, sensory evaluation from theory to practice

knowledge regarding all the critical stages for the sustainable management of olive groves and optimum processes at the olive oil mill, as well as the latest developments in olive oil production

basic principles and best practices for olive oil extraction

olive species and varietal correlations in the Greek olive grove

the basic principles and guidelines for of olive oil food pairing

Along with the theoretical training, many practical tests are also performed with olive oil samples, for organoleptical evaluations, identifications of defects and positive characteristics (fruity, bitter, spicy). Additionally, apart from various sample testing, tastings will take place as set by the Italian Law and the International Olive Council, in order to check each candidate Taster's skills in detecting and identifying various sensory properties and their intensities.

Usually, 95% of the candidate Tasters are judged as competent according to these tests (applying a scoring system for the incorrect choices). All samples for the tests are sent by the ONAIO, Italy.

No previous training or any experience with olive oil is required for the successful completion of Cycle. The related tests are simple, designed by the International Olive Council for ordinary consumers.

After the candidate Tasters complete successfully sensory evaluations of Cycle A, they continue on to Cycle B (20 hours – in 6 sessions, every 3 weeks). Everyone, without exception, who has participated in Cycle A will receive a **«Certificate of Attendance at the Olive Oil Candidate Taster Program»**. The results of the tests and the scores of each candidate Taster will be announced by personal e-mail on Friday the 10th of February 2017.

If somebody exceeds the maximum allowable limit of mistakes in the sensory evaluations, will still receive the Cycle A «Certificate of Attendance at the Olive Oil Candidate Taster Program» like every other participant, while they will also have the opportunity to complete

Cycle B (in order to acquire further personal experience) if they wish so, although without obtaining the final certification as an olive oil taster.

3. Cycle B – Content of training

Cycle B includes only practical training on sensory evaluation, including tasting of many samples of Greek and Italian olive oils, as well as olive oils from other countries. The 6 sessions will take place every 3 weeks. Each session lasts 3.5 hours (20 hours total). All meetings take place on Saturdays, 11.00 – 14.30, in the conference room in Melissia, 15 Pigis Av.

The olive oil samples are selected and approved by both Scientific Coordinators, Dr. Mauro Amelio (ONAOO) and Mr. Manolis Salivaras (OOS).

The Scientific Coordinator of Oliveoilseminars.com, Mr. Manolis Salivaras, M.Sc., who is director of the MultichromLab laboratory for olive oil quality control, heads the coordination of the testing sessions of Cycle B, while at the same time there will be a connection via Skype with the headquarters of ONAOO in Italy in order to be able to monitor all process making interventions and remarks.

During final session (10 June 2017), about 30' – 45' minutes are designated to complete the knowledge questionnaire, using a multiple choice system. There is no scoring for this procedure, whose purpose is the checking of the basic knowledge points acquired at the seminar.

4. Cycle A - Instructors

The Cycle A lectures will be given by:

Dr. Mauro Amelio, scientific director of ONAOO.

Manolis Salivaras, M.Sc., scientific coordinator of OliveOilSeminars.com, Director of the MultichromLab laboratory for olive oil quality control.

Dr. Augusti Romero, Senior Researcher of the IRTA Institute – Spain.

Vasilis Frantzolas, M. Sc., Taster and olive oil quality Consultant.

Johnny Madge, Slow Food Olive Oil Taster – Italy, judge panels in international competitions,

Mr. Giorgos Kostelenos, A.U.Th Agronomist, writer, nursery owner.

and 1-2 additional Greek experts who will cover areas on olive oil production and tasting.

5. Olive Oil Taster Certificate

The candidate Tasters who will complete Cycle B, will be awarded an Olive Oil Taster Certificate, approved by Oliveoilseminars.com, the Italian Organization ONAOO, and the

Swiss Organization of Educational Training Certifications “Swiss Approval” under the auspices of ACCI (Athens Chamber of Commerce and Industry) .

The Olive Oil Taster certification is valid for two (2) years and can be renewed after a 5-hour supplemental training which includes sensory evaluations of olive oils, as well as updates on the technological developments in the olive oil sector. There is no provision for an examination process to renew the certification, and the cost is 130 €.

The names of all certified Olive Oil Tasters will be posted on the dedicated special section of OliveOilSeminars.com website, with all the available relative accompanying data (photo, contact information, date of certification, short CV, etc.), as it will become a tool for professional promotion.

6. Seminar dates

Cycle A

5 days, 35 hours

4 - 8 February 2017

Cycle B

Six (6) sessions - 3,5 hours each, total 20 hours

Saturdays, 11.00 – 14.30 on the dates:

25/2/17, 18/3/17, 8/4/17, 29/4/17, 20/5/17, and 10/6/17

The dates are fixed, Oliveoilseminars.com keep the right to modify the dates only in case of a very serious, unforeseen issue.

7. Certification Awards Ceremony

The ceremony for the awarding of certificates of Olive Oil Taster will take place after the completion of the last session of Cycle B, on Saturday June 10th, at 14.30 – 16.00, at the seminar room in Melissia, followed by a short reception.

8. General terms

The Olive Oil Tasters Certification seminars, as described above, are held under the auspices of ACCI and are professional education programs certified by the authoritative Swiss Educational Organization of Educational Certifications SWISS APPROVAL TECHNISCHE BEWERTUNG S.A. (www.swissapproval.gr).

The instructors coming from abroad will teach in English and there will be simultaneous translation in Greek by Mr. Apostolos Ioannidis, olive oil Taster.

Applications for following Cycle A alone are not allowed. The two Cycles A and B are interdependent, necessary both for the successful training and completion of the Olive Oil Tasters Certification Program.

Regarding Cycle B meetings, strictly only one (1) absence in 6 meetings is permitted, in order for the training to be completed and the Olive Oil Taster Certificate to be issued.

If anyone exceeds the permitted maximum number of penalty points during Cycle A tests, having as consequence not to follow sessions of Cycle B, their cost of participation will be limited to the cost of Cycle A (950 €) and they will be immediately refunded the amount of 420€.

If anyone exceeds the permitted maximum number of penalty points during Cycle A tests, he can go on to complete also Cycle B as well, if they so wish (for the purpose of furthering their personal experience), but they will not have the right to be awarded the Olive Oil Taster Certificate.

Those who have already attended both seminar cycles of the OliveOilSeminars and have received the Certificate of Attendance at the two Olive Oil Seminars, will get a 10% discount on the cost of the Olive oil Certification program, which will be reimbursed at the final payment.

9. Cost of the Program:

Total, final cost of the program (Cycles A and B)	1.370 €
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10. Payments

The total cost of 1.370 € can be paid in three parts, as follows:

Advance payment of 300 € at pre-registration.

Second payment: 500 €, no later than November 15th 2016

Third payment: 570€, no later than January 10th 2017.

The payments must be made within the determined time limits as above, in order to secure the position reserved. In case a payment is delayed, it is possible that the already registered candidate taster be replaced by another person in the waiting list, and they will be refunded the money they have already paid.

11. Pre-registration – Advance payment

To secure a seat, an advance payment of 300€ is recommended to be deposited in the following National Bank account: IBAN GR2501101410000014151676716, name: Vasilis Franztolas.

12. Information

Additional information is provided via telephone by the Seminar Secretariat, Monday – Friday, 09.00 – 15.00, tel. 0030- 210-8086565, or via e-mail at info@oliveoilseminars.com.

13. Modifications

Any article of the present regulation may be modified by OliveOil Seminars.com at their discretion if deemed necessary by the Program Coordinator Mr. Vasilis Franztolas, always with a view to its better implementation. The candidate Tasters should read carefully all articles of this Regulation, confirming it with a reply e-mail to be sent at info@oliveoilseminars.com.