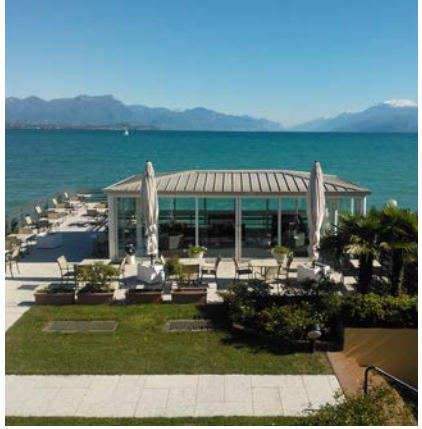

XIII EDITION

Olive Oil Sommelier

Food Experience in Garda Lake

Olive Oil Academy
Food Culture

9TH - 13TH APRIL 2018
DESENZANO DEL GARDA - LAKE GARDA - ITALY

Olive Oil Sommelier & Food Experience

A course for food lovers, olive oil tasters, gourmets, food enthusiasts and professionals

This is a course that would suit food lovers, gourmets, food enthusiasts and professionals who want a deepen their knowledge of the whole production and commercial process of olive oil “from the earth to the plate”

Our goal is to offer a well balanced theory and practical course that will provide participants with the right skills and knowledge to be able to communicate the rational use of olive oil in the kitchen and on the table, in particular harmonization of olive oil and food pairing.

The olive oil sommelier is a professional that knows how to turn costs into profit opportunities in retail, restaurants and for consumers

At course completion, participants will have acquired skills and certification (Sensory Aptitude Certificate) entitling them to join the International Register of “Olive Oil Experts”.

These new olive oil professionals have the opportunity to be part of a professional olive oil evaluation panel or jurers in international olive oil competitions.

Olive Oil, Wine, Food & Relax.

Diploma e Certification

- Olive Oil Sommelier Diploma
- Sensory Aptitude Certificate

qualifies the holder to join the “International Register of Olive Oil Experts” and to be part of a professional olive oil evaluation panel and a jurer for international olive oil competitions.

Course Content

The course will cover the following topics:

- Olive-growing, Olive variety and Olive Oil Extraction
- Sensory analysis, Organoleptic evaluation & Oil Tasting
- Certified Tasting for sensory perception (Sensory Aptitude Certificate)
- Visit olive grower and harvesting experience
- Visit olive oil mill in production and tasting
- International Regulation & Standards
- Olive Oi Marketing Strategy
- Health, wellbeing & nutrition
- Olive Oil in the Kitchen, table and Food Pairing
- More than 100 alternative uses of olive oil
- Guided tasting and practical tests for certification

More than 50 oils of different international origins using various forms and tasting sheets for product evaluation and for competitions.

Participants will receive the samples of the olive oil standar defects (I.O.O.C. - EU)

More details at www.oliveoilacademy.org

Master Class

Cultur Food & Pairing with olive oils, wines and preserves for unusual, charming flavour and combinations with local products: pate and vegetables, meat and cold cuts, fish, cheese and desserts.

Lectures

The course is conducted in English by highly qualified teachers and panel leaders recognized by the IOOC.

Wenceslao Moreda - Panel Leader of International Olive Oil Competition Armonia; Chemical and Sensory analysis expert - CSIC - Instituto de la Grasa; Member of various European and international commissions of the olive oil field.

Nicola Simone - Biologist, CRA-OLI Centro di Ricerca per l'Olivicoltura e l'Industria Olearia Sede scientifica Research Centre for Olive Growing and Olive Industry Scientific Centre in Pescara.

Mauro Martelossi - Olive oil panel supervisor - member of Accademia Nazionale dell'Olivo e dell'Olio - Director of IRVEA.

Chefs experts in the alternative use of olive oil in the kitchen

Afternoon activities

Visit the award-winning Cantina Col d'Orcia

An Olive Grove and mill, during the harvesting and processing period and taste the fabulous freshly pressed new olive oil

Visit the Podere Forte Vineyard where we will indulge in a guided wine tasting

Time permitting, we can stop by the St Antimo Abbey and listen to Gregorian chanting by the monks at Vespers

"Food Culture & Pairing" masterclass with Artisan Cheese and Salumi

Tuscany Cultural Dinners with olive oil & food pairing in Col d'Orcia and Montalcino Restaurant

The course inclusions

- Classroom sessions, guided tastings with more than 50 olive oils of a various origins and practical exercises from Monday to Friday
- Didactical material
- The annual subscription at the Association IRVEA
- Five overnight stay - Check-in 9th April and Check-out 13th April 2018
- Five breakfast buffet
- Five light lunches buffet
- "Food Culture & Pairing" masterclass with Artisan Cheese and Salumi
- Two didactic dinners in local restaurants
- Guided tasting of olive oil, wine, local artisan salumi and cheese
- Olive Oil Sommelier Diploma
- Sensory Aptitude Certificate
- I.D. Olive Oil EXPERT / Sommelier Card 2018
- Professional Olive Oil Sommelier Pin
- A selection the official olive oil standard defects (I.O.O.C. - EU)

Location and Accomodation

Course will be held in the terrace of the **HOTEL LIDO INTERNATIONAL** right on the shore of Lake Garda

IRVEA has negotiated a special deal for course participants:

HOTEL LIDO INTERNATIONAL ****

Viale Tommaso dal Molin, 63 - 25015 Desenzano del Garda (BS)

ph. +39 030.9141027 - fax. +39 030.9143736

Website: www.lidointernational.it

Enjoy beautiful views over the countryside surrounding Lake Garda, staying in an elegant 4* 36 room hotel, in an historical home in Desenzano del Garda.

The hotel is characterized by a large garden and an elegant swimming pool with direct access to the beach with a total view of the Lake

The hotel has private parking, indoor and outdoor bar on the terrace with lake view and solarium.

Combine a stay in Desenzano del Garda in the hills overlooking the beautiful Lake Garda, visit to local producer of typical products (wine, cheese, olive oil, grappa) with learning to taste olive oils coming worldwide for a learning holiday with a difference.

For further information and rates, please contact the secretariat of Olive Oil Academy

Reservations should be made at the moment of subscription.

Desenzano is easily accessible by air, train and road.

FOR MORE INFORMATION, PLEASE CONTACT:

Olive Oil Academy *by Irvea Group*
ph. +39 0521 184 15 31 - fax +39 0521 148 0029
mob. +39 346 541 9847 - +39 347 49 13 924
E-mail: info@oliveoilacademy.org - Website: www.oliveoilacademy.org

Application form

Olive Oil Sommelier & food experience in Lake Garda

PERSONAL INFORMATION

Name Surname

Address Postcode/Zip Code City Country

Mob. Ph. E-mail

VAT Number / Tax Account ID

HOW TO REGISTER

Please complete this application form and mail it or fax it to: fax +39 0521 148 0029 - E-mail: info@oliveoilacademy.org

Terms of Payment:

☐ **Euro 1.690 ALL INCLUSIVE**

Registration is considered to be completed when the form is received by fax or email at the course secretariat, accompanied by a copy of payment with statement showing the **deposit (50% of the Total Amount)** has been sent via Pay Pal (adding 3,4% commissions) at address info@oliveoilagecy.org r via Bank Transfer to:

Banca: Cariparma - Crédit Agricole
BIC CRPPIT2P447 - IBAN IT 46 T 06230 12707 00003 5596415
Intestato a: ISTITUTO IRVEA
Reference: Contributo IRVEA 2018

All money transfer costs and bank charges are at the applicant's expense.

Deposits are not refundable. Balance to be paid before 30 days the beginning of the course.

Copy of receipt of payment must be attached to the enrolment form and sent to fax +39 0521 148 0029 or e-mail to info@oliveoilacademy.org

The course will be confirmed after closing date via e-mail. If the course will not be confirmed, the deposit will be refunded without any other obligations for Istituto IRVEA

Change in the Programme: IRVEA/OLIVEOIL ACADEMY reserves the right to change or modify programme structure as it deems necessary. Should this occur, all participants will be notified as soon as possible.

Competent Jurisdiction: For any legal requirements, the Law Court of Parma has exclusive jurisdiction in the interpretation and execution of the present contract.

All personal information received will be held by IRVEA for the purposes of course administration only (accounting, logistics, compilation of lists etc) in accordance with Italian Legislative Decree no.196/2003 which replaces Italian Legislative Decree no.675/1996 regarding protection of personal data, under Italian law.

This information will be used solely for editorial purposes of IRVEA and associates and to keep you informed about our initiatives.

If you do not wish to receive any further information from us, please tick the box ☐

date **signature**