Olive & Italy

INTERNATIONAL MASTER with Sensory Aptitude Certificate 2015

The course is held in accordance with the IOC and EU standards

Toscolano Maderno - GARDA LAKE (Italy)
from the 16th to the 21st of March (the week before VINITALY)

6 DAYS, 40 HOURS WITH THE BEST INTERNATIONAL TEACHERS, **60 TASTINGS, 5 CULTURAL LUNCHES,** EDUCATIONAL MATERIAL, IT WILL ALLOWED YOU TO HAVE THE SENSORY APTITUDE CERTIFICATE, ISSUED AFTER PASSING TRIALS AND AIMED TO THE REGISTRATION IN THE "ITALIAN LIST OF TECHNICIANS AND EXPERTS OF VIRGIN AND EXTRA VIRGIN OLIVE OILS"

Program:

- Olive & Oil(History, Legends, Mythology)
- Psychophysiology of Tasting-Evaluation of Defects and Positive Sensory Attributes
- Legal Classification and Denomination of Olive Oils
- Physiology of the Olive Tree (in the field)
- Olive Growing
- In the mill, Origin of the Flavor
- Minor Components and Antioxidants
- Food Pairing
- Evoo and health
- Alternative Uses of the Oil
- Oils from around the World (presentation and tastings)
- Chemical and Sensory characteristic in Overview of Cultivars
- Chemical and Sensory characteristic in Italian Single Variety Oils

The master will take place in a typical Italian country house, surrounded by a hectare of olive grove. The lessons will start at 9 am, at 1pm Buffet Lunch with local product of excellence, and from 2 to 4 pm lessons and tastings.
Tuesday and Wednesdy from 2pm to 6pm. *Saturday morning there will be other tests and trials.* At the end of the lessons we will discuss and share Participants experiences. Before the Cultural Dinners (at 8:30pm) you'll have the time to rest, have some Yoga in the garden, have a massage or take a walk in the stunning neighborhood. During the dinners we will do more Oil-Food pairing with the best Oils .

Teachers:

Antonio Giuseppe Lauro – Agronomist, Olive Oil Consultant, Panel Leader and Journalist. Assessor of Extra Virgin Olive Oil since 1995 and International Panel Leader since 2003 (in the Jury of: Prim'Olio, TerraOlivo, Olivinus, Premio Olive Japan, Ercole Olivario, Extrascape, NYICOOC)

Barbara Alfei - Panel leader, coordinator of regional Panel of ASSAM-Marche, recognised by I.O.O.C. since 2001 and by the Ministry of Agriculture since 2004. Author of approx. 150 articles and 12 books in the olive culture sector. Organiser and President of the Scientific Committee of the National Exhibition of Monovarietal Oils, organized by ASSAM since 2004 and of the National Championship of olive tree pruning.

Marco Antonucci -Archiect, Journalist, Assessor of Extra Virgin Olive Oil, coordinator of International Olive Oil Experts. Since many years has engaged in the international spread of the oil culture throughseminars, courses, meetings, tutorials, articles and publications.

Organizing Institutions:

The Master Program is organized by O'Live & Italy. The Association's purpose is the professional improvement and social and cultural developement of its members. Its aim is the promotion of Extra Virgin Olive Oil Culture and the enhancement of the Garda Lake Region.

Registration fees:

O'Live & Italy is a non-profit cultural association, you are invited to contribute to the expenses for the organization (teachers, educational material, accomodation, etc...)

1. Contribute for the Master *without accommodation* ***1150 euro*** (before 31st of December ***1050 euro***)
2. Contribute for the Master *with accommodation* ***1570 euro*** (before 31st of December ***1470 euro***)

Four Cultural dinners, from Monday to Thursday, ***120 euro***

What's included:

1. 6 days, 40 hours with the best International teachers, 60 Tastings, 5 Cultural Lunches, educational material*
2. 6 days, 40 hours with the best International teachers, 60 Tastings, 5 Cultural Lunches, educational material*, *6 nights Accommodation on site or nearby B&B, double room used as single.*

* (memory card with all the contents of the Course, notebook with pen, t-shirt, Association's card)

O'live & Italy

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+393478784699 - info@oliveitaly.com - www.oliveitaly.it

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March, 16th-21st 2015

NAME		SURNAME	
ADDRESS		CITY/COUNTRY	
PHONE		E-MAIL	

	before December, 31st 2014	from January, 1st 2015
6 days *without accomodation*	1050 euro ☐	1150 euro ☐
6 days *with accomodation*	1470 euro ☐	1570 euro ☐

HOW TO REGISTER
Please complete this application form and mail it to **info@oliveitaly.it**

TERMS OF PAYMENT
- **50% deposit payable on registration**
- Balance to be paid before March, the 1st.

Registration is considered to be completed when the form is received by email accompanied by a copy of the bank transfer to:

O'LIVE&ITALY
IT62K0329601601000066541985
FIBKIT MM
Banca Fideuram
V.S.Zeno, 99 25124 Brescia
Reference: Contributo Master 6/2015

All money transfer costs and bank charges are at the applicant's expense -Deposits are not refundable, but in case you can not attend, the deposit will remain valid for the 2016 course

date

signature