



we share your passion

O'LIVE & ITALY 1ST LEVEL MASTER

4TH - 8TH OF APRIL, 2016

PROGRAM:

DAY 1 MONDAY, 4TH APRIL 2016

INTRODUCTION TO THE MASTER

9-13 ANDREA GIOMO

SENSORY ANALYSIS

TASTING TECHNIQUE

PSYCHOPHYSIOLOGY OF TASTING AND EVALUATION VOCABULARY

DEFECTS AND POSITIVE ATTRIBUTES

14-16 MARIA PAOLA GABUSI

EVALUATION SHEET

OLIVE OIL TASTING

16-18,30 ANTONIO G. LAURO

INTRODUCTION TO THE TEST

1ST TEST - RANCID

20,30 CULTURAL DINNER WITH OLIVE OIL AND FOOD PAIRING

DAY 2 TUESDAY, 5TH APRIL 2016

9-13 MARIA PAOLA GABUSI

OLIVE OIL CLASSIFICATION

OLIVE OIL TASTING

HOW TO READ BETWEEN THE LINES OF A LABEL

OLIVES & OIL, HISTORY, LEGENDS, MYTHOLOGY

14-16 ANTONIO G. LAURO

THE CHEMICAL COMPOSITION OF OLIVE OIL

OLIVE OIL TASTING

ORIGIN OF FLAVOR - ORIGIN OF DEFECTS

16-18,30 ANTONIO G. LAURO

2ND TEST - WINEY-VINEGARY

20,30 CULTURAL DINNER WITH OLIVE OIL AND FOOD PAIRING



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DAY 3 WEDNESDAY, 6TH APRIL 2016

9-13 ANTONIO G. LAURO

OLIVE OIL PRODUCTION

TASTING: OLIVE OILS FROM AROUND THE WORLD

MILLING STORAGE AND SHELF LIFE

OVERVIEW OF WORLDWIDE OIL PRODUCTION

14-16 ANTONIO G. LAURO

EVOO AND HEALTH

OLIVE OIL TASTING: OILS FROM AROUND THE WORLD

ALTERNATIVE USES OF THE OLIVE OIL

16-18,30 ANTONIO G. LAURO

3RD TEST - FUSTY/MUDDY SEDIMENT

20,30 CULTURAL DINNER WITH OLIVE OIL AND FOOD PAIRING

DAY 4 THURSDAY, 7TH APRIL 2016

9-13 BARBARA ALFEI

PHYSIOLOGY OF THE OLIVE TREE

TASTING: ITALIAN MONOVARIETAL OLIVE OILS

OLIVE AGRICULTURE - PRUNING TECHNIQUES IN THE FIELD

14-16 BARBARA ALFEI

ITALIAN OLIVE HERITAGE

OLIVE OIL TASTING: ITALIAN MONOVARIETAL OLIVE OILS

RIPENING INDEXES AND BEST HARVESTING TIME

16-19,30 ANTONIO G. LAURO

4TH TEST - BITTER

20,30 CULTURAL DINNER WITH OLIVE OIL AND FOOD PAIRING

Olive & Italy

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DAY 5 FRIDAY, 8TH APRIL 2016

9-13 BARBARA ALFEI

NATIONAL REVIEW OF MONOVARIETAL OLIVE OILS

CHEMICAL AND SENSORY CHARACTERISTICS OF ITALIAN MONOVARIETAL OLIVE OILS

OLIVE OIL TASTING: ITALIAN MONOVARIETAL OLIVE OILS

14-16 BARBARA ALFEI

LINK BETWEEN AUTOCHTHONOUS VARIETIES AND TERRITORY

OLIVE OIL TASTING: ITALIAN MONOVARIETAL OLIVE OILS

MONOVARIETAL OLIVE OILS AND FOOD

17-18 MASTER COMMENCEMENT

EVENING FREE

EVERY DAY THERE WILL BE A COFFEE BREAK AT 10,45 (WITHOUT COFFEE ;-)) AND A TEA BREAK AT 16 (WITH TEA)

WE REMEMBER YOU THAT IT IS NOT ALLOWED TO SMOKE IN THE WHOLE AREA AND THAT WE WON'T GIVE ANY COFFEE AFTER THE BREAKFAST (SORRY, BUT YOU HAVE TO BE IN THE BEST CONDITIONS TO TASTE)

LUNCH WILL BE FROM 13 TO 14, FROM MONDAY TO FRIDAY, IT WILL BE VEGETARIAN BUT NOT VEGAN.

SUNDAY MORNING THERE WILL BE IN VERONA "SOL & AGRIFOOD", THE BIGGEST EXPO (INSIDE VINITALY), ONLY FOR EVOO PRODUCERS. WE WILL VISIT AND TASTE MANY OTHER OLIVE OILS. IF STUDENTS WOULD LIKE TO JOIN US, THEY WILL BE WELCOME!



WITH ASSAM PATRONAGE

AGENZIA SERVIZI SETTORE AGROALIMENTARE DELLE MARCHE

- MASTER COURSE APPROVED BY



Regione Lombardia

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