

	<p>"Tasting Extra Virgin Olive Oils for Aspiring Judges"</p> <p>Tuesday 18 September 2012 9am – 4pm</p> <p>Massey University Albany Campus Auckland (airport shuttles available)</p>	 GEA Westfalia Separator NZ Ltd.
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Overview

An introductory course for people interested in judging or evaluating Extra Virgin Olive Oils, or people who just want to know more about tasting Extra Virgin Olive Oils.

Our Presenter

FERNANDO ROMAN MARTINEZ – Head Judge for 2012 New Zealand Extra Virgin Olive Oil Awards Currently with Instituto de la Grasa Seville, Spain and a Doctor of Biological Science and specialist in oils and fats. He has participated in more than 125 national and international projects relating to technology development, characteristics and quality of olive oil. Senor Roman Martinez is a member of the official olive oil test panel in Seville and has published many articles within the olive sector. He is acknowledged as an international expert olive oil taster and his recent judging appointments include Los Angeles, Beja and Santarem (Portugal), Sevilla and Málaga (Spain).

Programme

Sensory evaluation

- Tasting tools and techniques

IOC Standards

- Defects – definition, identification, causes (olive grove, handling, processing, storage)
- Positive Attributes – fruitiness, bitterness, pungency

Guided Tastings

- Spanish
- Italian
- Australian
- New Zealand

Judging Extra Virgin Olive Oils

- Based on IOC Mario Solinas Judging Criteria



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Registration Form

Attendees Names: _____

Phone: _____ **Email:** _____

No. of attendees: Members _____ @ \$150 Non Members _____ @ \$250

Transportation required to/from airport Yes/No (please cross out one)
(Flight details required, approximate cost \$70 return, will be invoiced separately)

Please post this registration form and your cheque to:
Executive Officer, Olives New Zealand, PO Box 28140, Havelock North 4157

REGISTRATIONS CLOSE 10 AUGUST 2012

Cost includes tea breaks and lunch. GST invoice will be emailed on receipt of payment