



All About Olive Oil – Tasting Workshop

An interactive, informal and comprehensive tasting workshop

Olives NZ is delighted to offer the opportunity of a two-day 'All about Olive Oil' tasting workshop with Margaret Edwards. The interactive, informal and comprehensive tasting workshop will cover factors affecting the quality of olive oil, sensory evaluation, recognising defects, storage and its impact on quality, characteristics of common varietal oils produced in NZ and blending. Please see the course outline attached.

WHEN: Wednesday 6th & Thursday 7th November 2024

TIME: Run 10am to 3.00pm each day (depending on questions)

WHERE: Auckland – To keep costs to a minimum Margaret has kindly offered to host the workshop at her place in Parnell.

COST: ONZ Members \$100 per person or Non-members \$180, to cover catering and course costs.

Places are limited, so please register early to ensure you do not miss out.

If you are booking accommodation, we would recommend The Parnell Hotel for convenience (a short distance from Margaret's home) <https://www.theparnell.co.nz/>.

Margaret Edwards is a wealth of knowledge on NZ EVOO and we are delighted to be working with her offer the opportunity to attend this workshop. She is one of, if not the most, qualified person in New Zealand when it comes to training and tasting for EVOO organoleptic evaluation.

Having passed the International Olive Council (IOC) requirements to become a Supervisor of Virgin Olive Oil Tasting Panels, in 2003, in conjunction with Plant and Food Research, Margaret set up, trained and led the ONZ Sensory Panel for Extra Virgin Olive Oil. In 2005 the panel passed the exams for IOC recognition and retained this until the panel was disbanded in 2012.

As New Zealand's only fully qualified international olive oil judge, pre Covid, Margaret judged regularly in the USA, Australia and Japan. Currently, she is a consultant to the olive industry, runs olive oil workshops and lectures nationally and internationally about New Zealand extra virgin olive oil.

Until 2020 Margaret and her late husband John, owned an olive grove and olive mill on Waiheke Island where for 23 years they processed olives for Waiheke and mainland olive growers also producing their own award-winning extra virgin olive oil.

Margaret Edwards is a wealth of knowledge on NZ EVOO and we are delighted to be working with her offer that gives people the opportunity to attend this workshop. She is one of, if not the most, qualified person in New Zealand when it comes to training and tasting for EVOO organoleptic evaluation.

Following this workshop our intention is to follow on with an additional Tasting Workshops in preparation for a more formal certification like the O.N.A.O.O Official Technical Course or like.

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PROPOSED COURSE OUTLINE

Day One

10:00am start with Coffee

Introduction

Classification and definition of olive oil with samples for tasting
Industry standards

Factors affecting the quality of olive oil

Sensory Evaluation/Tasting

Why is it necessary
How to taste
Testing your smelling skills
Can you taste bitterness – a simple test
Recognising the positive flavour attributes of extra virgin olive oil with examples for tasting
Styles of extra virgin olive oil with examples for tasting

Break for lunch – 30 minutes

Recognising defects in olive oil

What are they?
What causes them
Examples for smelling

Olive oil storage and its impact on quality

Characteristics of common varietal NZ oils

Examples for tasting and scoring

Questions and Discussion

Day Two

10:00am start with Coffee

Blending

Aim of blending
Analysis – should you blend your oils – answer a questionnaire to help with the decision
What are the objectives?
How to go about it – principles and procedures
Blending an oil – a practical exercise

Break for lunch – 30 minutes

Tasting and judging the oil blends

Questions and Discussion

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REGISTRATION FORM

Please complete and return this registration form or online by Monday 21st October
<https://forms.office.com/r/YUtHB1KiCW>

Grove/Company Name: _____

Contact Email: _____

Contact Phone No.: _____

Participants Names: _____

Dietary Requirements: _____

Fees (inc GST)	No.	Total
ONZ Members \$100 per person		\$
Non-members \$180 per person		\$

TOTAL: \$ _____

Places are limited, so please book early to ensure you do not miss out.

A tax invoice will be issued as your booking confirmation. Payment will be due 21st October

Please return by email to admin@olivesnz.org.nz by Monday 21st October 2024.