

OFFICIAL TECHNICAL COURSE FOR PROFESSIONAL VIRGIN OLIVE OIL TASTERS

Introduction

Unaprol and the Evooschool Foundation are pleased to present the new international English-language edition of the Official Technical Course for Professional Olive Oil Tasters.

This is the first step into the world of olive oil tasting. The course lasts at least 35 hours and leads to the Certificate of Physiological Suitability, in accordance with the applicable legislation, namely Regulation (EEC) No 2568/91, as amended, and the Ministerial Decree of 7 October 2021.

(The second step consists of attending 20 certified tasting sessions supervised by a Panel Leader. This is required to obtain the certificate needed for registration in the National Register of Technicians and Experts in Virgin and Extra Virgin Olive Oils, as provided for in Article 4(2)(b) of the Ministerial Decree of 7 October 2021.)

This programme is much more than a training course: it is an immersive experience combining classroom instruction, professional tastings, visits to leading Italian producers, meetings with international experts and an introduction to Italian food culture.

Course Information

ONLINE SESSIONS

TUESDAY January 12 th , 2027	16:30 - 18:30	2 hours
TUESDAY January 19 th , 2027	16:30 - 18:00	1.5 hours
TUESDAY January 26 th , 2027	16:30 - 18:00	1.5 hours

SESSIONS AT EVOOSCHOOL IN ROME

MONDAY February 1 st , 2027	10:00 - 17:30	7.5 hours
TUESDAY February 2 nd , 2027	09:30 - 17:30	8 hours
WEDNESDAY February 3 rd , 2027	09:30 - 17:30	8 hours

EVOO EXPERIENCE DAY

THURSDAY February 4 th , 2027	Visit to an olive oil mill in Tuscany	
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SESSION AT F.J. TYTHERLEIGH ITALIA S.P.A. IN LIVORNO

FRIDAY February 5 th , 2027	09:30 - 16:30	7 hours
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VISIT TO THE TASTE TRADE FAIR IN FLORENCE

SATURDAY February 6 th , 2027	Starting at 10:00	
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Instructors and Guest Speakers

The course will be taught by a team of highly experienced instructors, selected from among the olive oil sector's leading experts.

All classes will be conducted in English and will alternate theory, guided tastings and practical exercises, offering participants a high-level training programme.

The programme is enriched by the participation of international speakers and industry representatives, who will share their experience in developing the global extra virgin olive oil market.

Participants will therefore have the opportunity not only to complete the technical course in compliance with the relevant legislation, but also to engage with professionals who work in international markets every day,

exploring topics such as marketing, retail, distribution, exports and emerging trends in the consumption of high-quality olive oil.

The Training Programme

The learning experience begins even before participants arrive in Italy. Each participant will receive at home a kit containing a selection of extra virgin olive oils to be used during the online sessions.

During these sessions, the instructors will introduce the course's main theoretical concepts and guide participants through their first tastings using the oils they have received.

This approach enables everyone to arrive in Rome with a shared foundation. The aim is to make the best use of the time spent in Italy, turning the course into a highly interactive and engaging experience focused on direct exchange with industry professionals.

Main Topics

- Historical overview
- Regulatory framework
- Agricultural practices and processing methods
- Organoleptic analysis
- Table olives
- The chemistry of extra virgin olive oil
- Labelling, traceability and certification
- Extra virgin olive oil at home and in restaurants
- Olive oil and health
- Sensory assessment of four common attributes in virgin olive oils: rancid, winy-vinegary, fusty and bitter

Travel Information

The in-person course will begin on Monday, February 1ST 2027 at 10:00 at Evooschool's premises in Rome.

Participants may choose to:

- stay 4 nights in Rome (check-in January 31st and check-out February 4th); or
- stay 3 nights (check-in February 1st and check-out February 4th).

The programme will then continue with:

- 1 night in Livorno (check-in February 4th and check-out February 5th);
- at least 1 night in **Florence** (check-in February 5th) to attend the course's closing ceremony at TASTE and visit the trade fair. Each participant may also choose to visit Taste in Florence the following day (February 7th). Upon request, Evooschool will provide a train ticket from Florence to Roma Termini for a date chosen among February 6th, 7th or 8th. Requests must be submitted to Evooschool's course office by 15 January.

Participants will receive a list of partner hotels.

EVOO EXPERIENCE

(February 2nd or 3rd): Rome

During the stay in Rome, participants will meet Marco Oreggia, author and publisher of the prestigious Flos Olei guide, widely regarded as the world's leading guide to extra virgin olive oil.

During dinner with Marco Oreggia, participants will be able to taste a selection of oils recognised by the Flos Olei guide, learn about the assessment criteria used for the world's finest oils and speak directly with one of the sector's leading international experts.

Thursday, 4th February: Experiences in Tuscany

Visit to an olive oil mill

On the morning of February 4th, participants will leave Rome to visit one of Italy's most prestigious extra virgin olive oil mills.

During the visit, participants will be able to:

- tour the olive grove
- explore the olive mill
- learn about modern milling techniques
- taste the company's award-winning oils
- speak directly with the producer.

Lunch, provided by the host company, will feature a variety of olive oil and food pairings.

Dinner in Livorno

In the afternoon, the group will travel to Livorno, arriving at the hotel at approximately 16:30-17:00.

At 20:00, F.J. Tytherleigh Italia S.p.A. will host dinner at the historic Trattoria Aurelio, a traditional family-run country restaurant renowned for its Tuscan cuisine, simple dishes and exceptional pairings with extra virgin olive oil.

It will be an opportunity to get to know one another better, share experiences and enjoy authentic Tuscan hospitality.

Friday, 5th February

Livorno: olive oil culture and culinary innovation

The day will begin with breakfast at the renowned Oil Bar in Livorno's Central Market. After that, meetings will be arranged with food-sector experts, who will guide participants in discovering surprising culinary pairings.

In the late afternoon, the group will travel by train to Florence, where an overnight stay is planned.

Saturday, 6th February

Closing Ceremony at Taste Firenze

The course will conclude at Taste Firenze, one of the most important international events dedicated to outstanding Italian food.

Participants will meet at the Unaprol and Evooschool exhibition area, where the official certificate presentation ceremony will take place.

The ceremony will include:

- presentation of certificates
- official photographs
- commemorative video
- closing remarks.

Afterwards, participants will be free to visit Taste Firenze. Evooschool will provide complimentary admission to the event.

This will be an exceptional opportunity to meet numerous extra virgin olive oil producers and many of Italy's finest food-sector companies, build new professional connections and discover the excellence of Made in Italy products.

Participation Fee

- ~~Standard fee: EUR 2,000.00 per person~~
- Dedicated offer: EUR 1,600.00 per person
- Extra 10% saving for people working in the same company, starting with the second member

The fee includes:

- light lunches on training days
- a visit and lunch at one of Tuscany's most prestigious olive oil producers
- 1 dinner in Rome
- 1 dinner in Livorno
- breakfast at the Oil Bar in Livorno
- EVOO Experience at F.J. Tytherleigh Italia S.p.A.
- all transfers included in the programme from Rome to Tuscany, Livorno and Florence
- complimentary admission to Taste Firenze
- final certificate presentation ceremony
- upon request: a Florence-Rome train ticket on one of the dates listed above

The fee does NOT include:

- flights to and from Italy
- accommodation
- transfers to and from airports and railway stations
- meals, except those expressly indicated in the programme
- personal expenses
- anything not expressly listed under 'The fee includes'

How to Register

To confirm participation, please contact Evooschool Foundation expressing your interest in participating. You will receive all the details to complete your registration and the payment information. You will be required to pay 30% of the total fee to confirm your participation, and pay the balance by December 4th.

Please read the detailed course programme carefully. It lists all services included in the participation fee and the logistical information relating to the organisation of the experience.

An experience you will remember forever!

In just one week, you will have the opportunity to:

- obtain an internationally recognised official qualification
- meet some of the world's leading olive oil experts
- taste internationally award-winning oils
- visit outstanding producers and olive oil mills
- experience authentic Italian cuisine
- discover surprising olive oil and food pairings
- build relationships with professionals from around the world
- complete your programme at Taste Firenze, one of the most prestigious events dedicated to Italian food.

More than a course: a journey into the heart of extra virgin olive oil culture and Made in Italy excellence.

EVOOSCHOOL FOUNDATION

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