

## **Sensory-Licence for „Olive Oil“**

### The professional way of tasting ...

#### **1. Aim / Goal**

Course participants will develop and improve their sensory skills and will gain the competence to describe and evaluate olive oil in an analytical and objective way.

After seven training modules the “Sensory-Licence for Olive Oil” can be reached, which will be valid for 4 years. The acquirement of the “Sensory-Licence” is a proof of competence for the participants to be able to describe and evaluate olive oil in a professional way.

#### **2. Target Group**

Persons responsible for the quality of olive oil in producing companies, import companies and retail (quality management, development, marketing, sales, ...) and persons personally interested in a product specific deep sensory education.

#### **3. Contents / Methodology**

The “Sensory Licence for Olive Oil” is a course, consisting of several modules that make it possible to continuously train and improve the sensory skills of participants concerning the professional way of tasting olive oil.

Single modules are harmonized in succession and lead the participant from basic sensory evaluation step by step towards complex sensory evaluation.

After attending the seven modules the participation in a final examination is possible. Passing this assessment is deemed as proof of competence with regard to a precise ability to evaluate sensory characteristics of olive oil. The “Sensory-Licence for Olive Oil” will be granted in this case for four years.

Additionally, successful examinees have the option to be accepted by the ZHAW - Swiss Olive Oil Panel (SOP). The Acceptance is on the one hand depending on the passed examination, but on the other hand as well on the development of the number of panellists within the SOP. In case of acceptance, panellists have to take part in regular training sessions over the year (on-site in Wädenswil or virtually per sample dispatch). In order to preserve the „Sensory-Licence for Olive Oil“ and the affiliation to the SOP, per year at least 4 of such trainings are obligatory to be attended resp. completed successfully.



Training Modules (always in the context of olive oil):

- Module 1 Basics of Sensory Perception, Legal Situation (EU, IOC), Defects
- Module 2 Sensory perception of Taste (gustatoric)
- Module 3 Sensory perception of Aroma (olfactoric)
- Module 4 Interaction of sensory perception
- Module 5 Different Evaluation methods (EU Panel-Test, ZHAW / International Olive Oil Award → extended methodology, others)
- Module 6 Repetition and Training (1) / Preparation of Examination
- Module 7 Training (2) / Preparation of Examination

Final Examination:

Knowledge and sensory skills of participants will be tested, using different methodological approaches, on a theoretical as well as practical basis.

**4. Requirements**

Basic knowledge of sensory evaluation

**5. Course Administration / Additional Information**

Annette Bongartz (Dipl. oec. troph.), University Lecturer, Head of the Food Sensory Group in the Institute of Food and Beverage Innovation (ILGI) at the Zurich University of Applied Sciences in Wädenswil and Panel Leader of the Swiss Olive Oil Panel (SOP)

Additional Information: [annette.bongartz@zhaw.ch](mailto:annette.bongartz@zhaw.ch)

**6. Speaker**

Annette Bongartz

Martin Popp

Food Sensory Group in the Institute of Food and Beverage Innovation (ILGI) at the University of Applied Sciences in Wädenswil

[www.ilgi.zhaw.ch/sensorik](http://www.ilgi.zhaw.ch/sensorik)

**7. Duration / Dates**

Modul 1 & 2	day 1 (tbd), afternoon (13-17 o'clock) day 2 (tbd), morning (09-13 o'clock)
Modul 3 & 4	day 1 (tbd), afternoon (13-17 o'clock) day 2 (tbd), morning (09-13 o'clock)
Modul 5 & 6	day 1 (tbd), afternoon (13-17 o'clock) day 2 (tbd), morning (09-13 o'clock)
Modul 7 & final examination	day 1 (tbd), afternoon (13-17 o'clock) day 2 (tbd), morning (09-13 o'clock)



Remark: Total duration of the course is 4 days evenly spread of 3 month of time. The effort for preparation and training can vary from participant to participant depending on the individual tasting routine. Generally one to two trainings units per week are recommended.

#### **8. Certificate of Attendance / Degree**

Participants receive a confirmation of participation with regard to the seven modules and the „Sensory-Licence for Olive Oil“ (valid for 4 years), in case of a successful final examination.

Single training modules can be attended as well without attending the final examination.

#### **9. Costs / Conditions of Cancellation**

Training modules (all seven): CHF 2450.-

Final examination: CHF 450.-

In case of registration to all seven modules and the final examination at the same time, costs reduce to CHF 2500.-

#### **10. Course Location**

ZHAW / Zurich University of Applied Sciences, Building „Schulungsgebäude“ of Agroscope (ACW / formerly: Forschungsanstalt). The course room will be named in the written confirmation of the registration.

Location: [www.lsfm.zhaw.ch](http://www.lsfm.zhaw.ch)

#### **11. Additional Remarks**

- The course will be held in English Language.
- The course will be conducted only if an adequate number of participants will register.
- The course location could possibly be changed to another place, e.g. “Ecole d'ingénieurs de Changins”. This is depending on an agreement (yet to be accomplished) as well as negotiations with responsible persons in Changins.

#### **12. Registration**

Office of Continuing Education of ZHAW, Wädenswil, Tel. +41 58 934 59 80,

E-Mail: [weiterbildung.lsfm@zhaw.ch](mailto:weiterbildung.lsfm@zhaw.ch) or online at [www.ilgi.zhaw.ch](http://www.ilgi.zhaw.ch)

Deadline: according to agreement (yet to be accomplished)

The “General Admission Standards” and “Eligibility Requirements” for Continuing Education at ZHAW are valid.