



# PROGRAM OF TABLE OLIVES COURSE

- **Contacts of O.N.A.O.O. Secretary**

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- **O.N.A.O.O.'s President:** Marcello Scoccia [marcello.scoccia@onao.it](mailto:marcello.scoccia@onao.it)
- **Course Lead:** Roberto De Andreis (O.N.A.O.O.'s Deputy President - IOC Table Olives' Panel Leader)

## – FIRST STEP –

It is the starting point for anyone wishing to enter the world of table olive tasting, providing the theoretical and practical foundations necessary to understand and apply sensory evaluation.

- **Course Venue:** Sala Multimediale – Chamber of Commerce Riviera di Liguria (Via T. Schiva 29, 18100 Imperia)
- **Course Objectives:** the course aims at training participants according to the Guidelines for taster and panel leader training in the sensory assessment of table olives and panel management according to standard COI / T.OT / GFMO / 2011.
- **Course Duration:** 3 days of 8 hours each (total 24 hours) + 2 online sessions
- **Certificates issued:** Certificate of Attendance  
(the certificate does not grant the acquisition of a professional profile recognized by law)
- **Course Trainers:**

*Barbara Lanza:* First CREA's Researcher, COI Expert in Table Olives

*Sonda Laroussi Mezghani:* "Olea Conseils" Panel Leader, Master Bleder

*Andrea Giomo:* Sensory Analysis and Quality Consultant, COI Expert in Table Olives

*Roberto De Andreis:* O.N.A.O.O.'s Deputy President, Professional Taster, COI Expert in Table Olives, LABCAM Panel Leader

## Monday May 5, 2025

**09:00 – 09:30** Opening Address - Speech by **O.N.A.O.O.'s President Marcello Scoccia**

**09:30 – 11:00** Sensory system

*11:00 – 11:15 Break*

**11:15 – 12:00** Smell, taste, kinaesthesia

**12:00 – 13:00** Quantification of sensory stimuli

*13:00 – 14:30 Lunch Break*

**14:30 – 15:30** Technological processes for the transformation of table olives

**15:30 – 16:30** The IOC standard for the definition of table olives (product category)

*16:30 – 16:45 Break*

**16:45 – 18:00** The IOC standard for the assessment of table olives

## Tuesday May 6, 2025

**09:00 – 10:00** Kinaesthetic sensations: hardness, fibrousness, crunchiness (attributes)

*Practical test: exercise with standards*

**10:00 – 11:00** Taste: salty, bitter, acidic (attributes)

*Practical test: exercise with standards*

*11:00 – 11:15 Break*

**11:15 – 12:00** Smell: abnormal fermentation (negative attributes)

*Practical test: exercise with standards*

**12:00 – 13:00** Sensory assessment sheet for table olives

*Exercise with real table olives*



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*13:00 – 14:30 Lunch Break*

**14:30 – 16:30** Sensory assessment sheet for table olives

*Exercise with real table olives*

**16:30 – 18:00** Technical visit to a table olive processing plant

**Wednesday May 7, 2025**

**09:00 – 11:00** Sensory assessment sheet for table olives

*Exercise with real table olives*

*11:00 – 11:15 Break*

**11:15 – 13:00** Sensory assessment sheet for table olives

*Exercise with real table olives*

*13:00 – 14:00 Lunch Break*

**14:00 – 17:00** Final evaluation (theoretical – practical)

**17:00 – 18:00** Handout of Certificates of Attendance

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## **– Online Sessions on Sensory Analysis of Table Olives –**

In addition to the in-class course, two online sessions are planned to deepen the sensory analysis of table olives, useful to consolidate practical and theoretical skills.

- **Friday May 30, 2025, at 5 p.m.**
- **Friday June 27, 2025, at 5 p.m.**