



AUSTRALIAN NEW SEASON OLIVE AND OLIVE OIL TASTING SERIES 2010

Presented by Simon Field of Olive Business
Organiser of International Savantes
www.olivebusiness.com

SATURDAY 9 OCTOBER 2010

VIBE HOTEL CARLTON, 441 Royal Parade, Parkville, VIC 3052

T: + 61 (0)3 9380 9222

F: + 61 (0)3 9387 6846

Vibe Central Reservations: 13 VIBE (13 8423)

Tasting and Evaluating Your New Season Olive Oils

- 9.00am - 9.30am Taste and Flavour
Revisiting the components of taste and flavour
- 9.30am - 10.15am Differentiating your olive oil – Style
Tasting and describing olive oils of different styles
- 10.15am - 10.30am Refreshment Break
- 10.30am - 11.15am Differentiating your olive oil - Flavour
Tasting and describing olive oils of different flavours
- 11.15am - 1.00pm Tasting Participant's Own New Season Olive Oils
Blind tasting and describing participants' new season olive oils



Lunch

Participants in both sessions have the option of taking lunch in the Vibe Hotel Café or at one of the many Cafés in Sydney Road which is a ten minute walk away, or bringing your own and enjoying it in Princes Park across the road.

Note: Lunch is not included in the registration fee.



Tasting and Evaluating Your Table Olives

- 2.00 - 2.30pm The Range of Styles and Processes for Green Table Olives
Discussing the method and tasting green olives processed using natural fermentation and lye treatments
- 2.30pm - 3.00pm The Range of Styles and Processes for Black and Turning Colour Table Olives
Discussing the method and tasting black and turning colour olives processed using natural fermentation and salt treatments
- 3.00pm - 3.15pm Refreshment Break
- 3.15pm – 4.00pm Taste and Flavour in Table Olives
Judging table olives for commercial markets
- 4.00pm - 5.00pm Tasting Participants' Table Olives
Blind tasting and evaluating participants' table olives
- 5.00pm Close

Bring Your Own Product

Participants are invited to bring the olive oil products and table olives for tasting. At least one oil and table olive product will be tasted per participant. Time permitting, additional products will be tasted.

Simon Field, organiser of Savantes, is a producer of organic olives and olive oil, table olive processor and olive oil trader.

He is the author of the Olive Handbook, The Extra Virgin Olive Oil Taster's Companion, The Table Olive Handbook, The Olive Oil Maker's Handbook, and The Olive and Olive Oil Marketer's Handbook.

He travels extensively organising tasting and cooking programmes, and researching the production, sale and culinary uses of extra virgin olive oil.



Booking for the Tasting Series

To ensure personal attention to the requirements of each participant the number of bookings accepted for the Courses will be limited.

Session(s) to be attended:

Tasting and Evaluating Your New Season Olive Oils

Tasting and Evaluating Your Table Olives

The Participation Fee entitles you to:

- Attendance at the relevant session
- Refreshments during the course
- Course notes

Bookings close when places are filled

Booking fees are GST inclusive

Book online at www.olivebusiness.com or

Complete this form and fax it to Salsi on +61 (0)3 8677 9040

| | <i>If paid before 31 August 2010</i> | | | <i>If paid after 31 August 2010</i> | | |
|--|--|---------------------------|-------|---|---------------------------|-------|
| | Fee | Number of participants | Total | Fee | Number of participants | Total |
| Tasting and Evaluating New Season Olive Oils | \$85 | | | \$100 | | |
| Tasting and Evaluating Your Table Olives | \$85 | | | \$100 | | |
| Both Sessions | \$150 | | | \$175 | | |
| TOTAL | | | | TOTAL | | |

Participant details

NAME:

COMPANY OR ORGANISATION:.....

ADDRESS:.....

STATE: COUNTRY:POST CODE:

TELEPHONE.....FAX.....E-MAIL.....

Involvement in the olive industry: *(Please circle relevant activities)* Consumer Foodservice Buyer Trader Retailer
Distributor Processor Restaurateur Grower Adviser Researcher Teacher Other

I wish to pay with the following credit card (payment through PayPal is available online):

Please Note:

For enquiries about direct payment into the Salsi Pty Ltd account please email salsi@olivebusiness.com

Mastercard Visa *(Please tick appropriate box)*

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Amount \$: Expiry Date: Cardholder Name:

Card verification number:.....Signature:Date:

Cancellation policy: The following cancellation policy applies: Up to 30 days prior to the course: 75% of the total fee refunded. 7-30 days prior to the course: 50% of the total fee refunded. Less than 7 days there will be no refunds.