

Olive Oil

Sensory short course

September 10-11, 2010

led by Paul Vossen,
University of California Cooperative Extension

with Ramekins Culinary School, Events & Inn

Lectures • Tastings • Demonstrations

In-depth training for olive oil producers, blenders, marketers, processors, chefs, and consumers. A mixture of tastings, lectures and demonstrations provide theory & applied experience in evaluating olive oils and using olive oils with food.

[Online Registration](#)

through Ramekins website, \$400 for 2 days



Paul Vossen, UCCE Farm Advisor in Sonoma & Marin Counties since 1980, has had a special interest in olive oil for 25 years. He conducts olive research on irrigation, pests & sensory characteristics, and contributed to the *UC Organic Olive Production Manual*. Paul judges olive oils internationally; was a founder of the California Olive Oil Council, formed and led an IOC-accredited olive oil taste panel, and leads the UCCE Research Taste Panel in Santa Rosa, CA. Visit his olive oil [website](#).



Alexandra Kicenik Devarenne is a Sonoma Co. based olive consultant. She has coauthored articles, educational materials, and two chapters of the *UC Organic Olive Production Manual*. Her consulting work includes orchard consulting, olive oil blending & quality optimization, writing, design, marketing & education. She is the CA coordinator for 3E; an advisor to the UCD Olive Center; a member of two UC Taste Panels; and judges competitions including the LA Int'l Olive Oil Competition.

Friday, September 10

Olive Oil Sensory Basics

- 8:00 Registration & welcome with coffee & pastries
- 9:00 **Applying sensory science to olive oil, mechanics & vocabulary. How variety and maturity influence taste characteristics. Taste 5 oils**
Alexandra Kicenik Devarenne, Taste Panel Member, Olive Oil Consultant
- 10:45 **What is olive oil & how is it made. Effects of processing on oil flavor. Classic defects and positive attributes. Taste 6 oils and discover what makes an oil extra-virgin.**
Paul Vossen, UCCE Farm Advisor, Sonoma & Marin Counties
- 12:00 Lunch featuring olive oils, *Ramekins*
- 1:30 **World production, consumption & history of olive oil. Influences on California and New World oils. Health Aspects. Taste 6 traditional styles of oil from around the world.**
Paul Vossen, UCCE Farm Advisor, Sonoma & Marin Counties
- 3:15 **Cooking demonstration and tasting—Preparing foods with olive oil**
Lisa Lavagetto, chef ambassador, Ramekins Culinary School
- 4:30 **Olive oil varietal characteristics. Taste 6 oil styles that sometimes get confused with defects.**
Julie Menge, UCCE Research Taste Panel
- 5:00 Adjourn

Saturday, September 11

Exploring Oil Styles

- 8:00 Pastries, coffee, & juice
- 8:30 **Olive oil standards, IOC, COOC, 3E, etc. Improving California's olive oils. Competing with the imports. Taste 6 oils: California and it's competition.**
Paul Vossen, UCCE Farm Advisor, Sonoma & Marin Counties
- 10:00 **Single varietal olive oils, characteristics and style by variety. Taste 6 varietal oils.**
Deborah Rogers, The Olive Press
- 11:45 **Olive oil in the kitchen—Matching styles of olive oil to dishes**
Fran Gage, Chef, Author, and UCCE Research Taste Panel
- 12:00 **Evaluating olive oils on a variety of foods, a working lunch**

...Saturday agenda continued on next page...



Fran Gage, former owner of SF's Pâtisserie Française, writes articles & books about food. Her latest book, *The New American Olive Oil, Profiles of Producers and 75 Recipes*, is the first to focus on America's artisanal olive oil producers. It includes recipes, tips for choosing olive oils, understanding types, and how to host an olive oil tasting. She tastes olive oil for 2 UC taste panels and the COOC, and is a judge at the LA Int'l Olive Oil Competition and the Yolo County Fair.



John McReynolds has been cooking professionally since 1982 when he graduated from SF's California Culinary Academy. He spent the early years at a Colorado Dude Ranch, a remote hotel on a Norway fjord, a Michelin starred restaurant in Germany, and as chef on a yacht sailing the Mediterranean. He cooked at SF's Hyde Street Bistro, and in Sonoma he was chef and co-founder of Café La Haye. McReynolds is currently chef of Stone Edge Farm in Sonoma, an organic estate producing olive oil, vegetables, and wine.

Saturday, September 11, continued...

- 1:15 **The best of the best—An in depth analysis of well made olive oils. Taste 6 award winning oils from around the world.**
Paul Vossen, UCCE Farm Advisor, Sonoma & Marin Counties
- 2:15 **Cooking demonstration and tasting—Preparing foods with olive oil**
John McReynolds, chef, Stone Edge Farm
- 3:45 **You be the judge—olives oils in competition. Taste along with a panel of 3 judges as if awarding medals in a competition.**
UCCE Research Taste Panel members: Arden Kremer, Deborah Rogers & Louie Gonzales
- 5:00 Adjourn

The first day covers the basics of olive oil sensory evaluation. You will learn the mechanics of formally tasting olive oil; the role of maturity, variety and processing on oil flavor and style; and learn to identify sensory defects in oils. Lectures and tastings will cover how to objectively evaluate olive oils according to international standards and the history of how traditional European oil styles have influenced California and the New World. A cooking demonstration will explore many uses of olive oil in modern healthy cuisine.

The second day covers more advanced issues such as tasting single varietal oils and evaluating oils with food. You will learn about the many flavor attributes of olive oil, how to distinguish between ripe and green fruitiness, aromatics, and the subtleties of complexity, depth & harmony in olive oil. Activities include blind tastings of oils from California, Europe, Africa, South America, Australia, and New Zealand; a cooking demonstration; and a lunch featuring olive oils. Several tastings will focus on flavor profiles of specific olive varieties and how they are influenced by fruit ripeness and processing.

Because this is a sensory course participants must not wear any perfumes, scented deodorants or hand creams, and must refrain from smoking. The course will be held at Ramekins Culinary School & Inn located at 450 West Spain Street in Sonoma, California. Click for [Map](#).

Lodging is available at [Ramekins](#) and at other [Sonoma area hotels](#).

See you there,



Deborah Rogers co-owns and manages The Olive Press—an olive mill, tasting room and retailer in Sonoma & Napa. Her oils have earned top honors in CA, Italy and Spain. She is a trained olive oil taster and participates in sensory analysis for research and quality certification with the COOC and two UC taste panels. She judges at the LA Int'l Olive Oil Competition and the New Zealand olive oil awards.



Lisa Lavagetto married into a first generation Italian family and learned skills from Nona, a chef on Lake Como. She has an extensive restaurant and catering background and a degree from University of Arizona. Lisa has been at Ramekins since the beginning and teaches many classes.

Julie Menge's background includes research on corn & sorghum at Texas A&M University. She began her tasting career as a panel member & analyst for Dole Foods. She is an olive oil taster for two UC taste panels and the COOC.