



# Extra-Virgin Experience

## Olive Oil Tasting Classes:

**Basics of Olive Oil Tasting Class** - This class is packed with current, helpful information, whether you are new to olive oil or have been using it all your life.

Taste is very personal and has a great deal to do with our cultural and social upbringing. Learning to taste olive oil enables us to trust our own palate, make better buying decisions and pair food and Extra-Virgin Olive Oils together successfully.

**In this hands-on class, participants will taste 3 oils and learn:**

- The Profiles of Extra-Virgin Olive Oils
- Primary factors that determine an oils profile
- The three Positive Sensory Attributes of EVOO
- Physiology of taste and smell
- How to taste like an expert
- Your own "EVOO Personality"

**Oils of Excellence Tasting Class** – This class is for olive oil enthusiasts who have a basic understanding of Extra-Virgins and wish to expand their knowledge and experience with exceptional oils.

The choice of which Extra-Virgin Olive Oil to purchase is made easier if you know the country of origin. Each country grows a different cultivar (variety of olive) that gives a different taste to the end product. The class will describe cultivar characteristics, as well as the positive aroma and flavor descriptors of each oil.

**In this hands-on class, Participants will taste 3-5 oils from one of the listed options.**

- Option A:** European Oils: Italy, Spain, Greece and/or France
- Option B:** Regions of Italy: Northern, Central and Southern
- Option C:** Oils of the World: Australia, North America, South America, and/or Europe
- Option D:** California Oils