

OFFICIAL TECHNICAL COURSE FOR PROFESSIONAL VIRGIN OLIVE OIL TASTERS

INTRODUCTION

Extra virgin olive oil, a staple food of the Mediterranean diet, should play an increasingly central role in healthy and balanced dietary models. Unaprol is deeply committed to raising awareness among citizens, professionals, and organizations about the importance of food quality, its impact on health, and its broader social, cultural, and economic implications. In line with this mission, and with the scientific support of the Evooschool Foundation, Unaprol has developed a range of training initiatives tailored to different audiences. These programs vary in duration and content, ensuring accessibility for diverse needs. Unaprol operates its own official Panel Room and a certified Tasting Panel of olive oil tasters, under current industry regulations. These resources enable Unaprol to provide professional training courses for technicians and experts in the olive oil sector.

PROFESSIONAL TRAINING

Unaprol and Evooschool regularly offer professional training courses, structured in two phases:

1. **Official Technical Course for Virgin Olive Oil Tasters.**

The first step in the world of olive oil tasting lasts a minimum of 35 hours to obtain the Certificate of Physiological Eligibility, in accordance with Article 2 of the D.M. of 07/10/2021.

2. **Attendance at 20 "Certified" Tasting Sessions** supervised by a Panel Leader is required to obtain the certificate necessary for registration on the National List of Technicians and Experts in Virgin and Extra Virgin Olive Oils, as outlined in Article 4, Paragraph 2, Letter B of the D.M. of 07/10/2021.

The course that we offer, the first of the two steps, is designed to train professionals in the olive oil sector by providing both in-depth theoretical knowledge and practical experience, based on the current legislation on the subject—namely, (Regulation (EEC) No. 2568/91 and s.m.i and the D.M. of 07/10/2021).

This immersive program offers a comprehensive journey through the world of olive oil and its entire supply chain. It is especially valuable for training international operators, industry stakeholders, and aspiring experts in extra virgin olive oil. The course combines online learning modules with practical tasting sessions, which must be held in person at Unaprol's certified Panel Room. Our training model emphasizes in-person engagement, team activities, relationship building, and direct interaction with faculty and fellow participants.

The **Official Technical Course for Virgin Olive Oil Tasters** includes a total of 35.5 hours of training, structured as follows:

- **3 online modules** (5 hours total)
- **3 days in Rome** at the Evooschool Foundation headquarters (23 hours)
- **1 day in Livorno** at the headquarters of F.J. Tytherleigh Italia (7.5 hours)

Upon completing the course, participants will enjoy an "**EVOO Experience Day**", which includes a guided visit to an olive oil mill and a surprise tasting session in Florence.

The experience will conclude with a full day at **TASTE in Florence**—one of the most prestigious exhibitions of Italian food excellence—taking place from **February 7–9, 2026**. More information is available at: <https://taste.pittimmagine.com>

COURSE INFORMATION

ON LINE SESSIONS

TUESDAY January 13 th , 2026	16.30 – 18.30	2 hours
TUESDAY January 20 th , 2026	16.30 – 18.00	1,5 hours
TUESDAY January 27 th , 2026	16.30 – 18.00	1,5 hours

SESSIONS AT EVOOSCHOOL IN ROME

MONDAY February 2 nd , 2026	09.30 – 17.30	8 hours
TUESDAY February 3 rd , 2026	09.30 – 17.30	8 hours
WEDNESDAY February 4 th , 2026	09.30 – 16.30	7 hours

SESSION AT FJT IN LIVORNO

THURSDAY February 5 th , 2026	09.30 – 17.00	7,5 hours
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EVOO EXPERIENCE DAY

FRIDAY February 6 th , 2026	Visit to oil mill in Tuscany – “surprise evoo tasting” in Florence
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VISIT TASTE EXHIBITION IN FLORENCE:

SATURDAY February 7 th , 2026	Starting from 10.00
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MAIN TOPICS

- Historical background
- Regulatory framework
- Agricultural practices and processing methods
- Organoleptic analysis
- Table olives
- The chemistry of Evoo
- Labeling, traceability and certification
- Evo oil at home and restaurant
- Oil is health
- Organoleptic assessment of four common attributes in virgin olive oils: rancid, winey, fusty, bitter
- In-person experiences: Evoo tasting sessions, meetings with olive oil producers

OTHER EVOO EXPERIENCE INCLUDED IN THE COURSE

- 5th of February: Breakfast at the Oil Bar – Livorno
- 5th of February: Food and oil pairing - Dinner at a Restaurant - Livorno

ABOUT THE COURSE

- Course Language: English,
- Fee: €2,000.00
- Registrations deadline: November 30th, 2025 (30% deposit required)
- 10% discount for registrations by October 31, 2025
- Additional 10% discount for multiple participants from the same company (starting with the second person)
- Balance due by December 20th

For bookings and further information, please contact secretary's office: info@evooschool.it; Ph +390648993258

FEE INCLUDES:

- Light lunch during the training sessions in Rome and Livorno
 - February 4: Train transfer from Rome to Livorno
 - February 6: Transfer from Livorno to the olive oil mill
 - February 6: Transfer from the olive oil mill to Florence
 - February 7: Pick-up from the meeting point in Florence to TASTE
 - February 7: Free admission to the TASTE food show in Florence
 - *On request: Train transfer from Florence to Rome*
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FEE DOES NOT INCLUDE:

- Travel to and from Italy,
 - Transportation to/from the airport or train station
 - Accommodation
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ABOUT US

Over the past three years (up to May 2025), Unaprol and the Evooschool Foundation have delivered:

- 29 editions of the Official Technical Course for Virgin Olive Oil Tasters (First level) – with over 590 participants,
- 124 Certified Tasting Sessions (Second level) – involving approximately 240 participants,
- EVOO Masterclasses – with more than 700 participants,
- A community of over 3,000 subscribers to the Evooschool Foundation newsletter,
- A community of more than 7,800 followers on the social profiles Facebook and Instagram.