



World Congress on Oils & Fats & ISF Lectureship Series in 2020

9-12 February 2020 | International Convention Centre | Sydney Australia



Australian Olive Masterclass

Date: Sunday 9 February 2020

Time: 10:00 – 14:00

Venue: ICC Sydney

Room: Meeting Room C2.3

Workshop Cost: \$240 per person (Inc GST)

Registration includes entry to Kaufman memorial lecture and Welcome Reception to the WCOF20

Hosted by: The Australian Olive Association (AOA)

AOA's mission is foster the development of the olive industry in Australia. The key activities undertaken to support this mission are: advocacy and representation, industry risk and crisis management, research and development project management, industry communication, product quality assurance and surveillance, consumer education and awareness, olive competitions, conference and exhibition management

Workshop Overview:

Join fellow delegates for a relaxing 4 hours experiencing the Australian olive industry. You will get a quick snapshot of a modern industry that is defined by its commitment to high quality olive products. Learn about the framework that underpins this industry culture and the results that have been



achieved in a short period of time. Hear about the industry's new Olive Wellness Institute that provides an independent, evidence-based guide to health benefits of olives; and understand why cooking with EVOO is the smart thing to do. Finish the workshop tasting the very best 2019 EVOOs and olives Australia has to offer and learn how to describe what you experience.

Preliminary Program

Time	Name	Topic
10:00	Greg Seymour <i>CEO, AOA</i>	Welcome, workshop introduction & overview of the olive industry in Australia.
10:30	Peter McFarlane <i>OliveCare Coordinator</i>	Impact of Australian Standard 5264-20111 & OliveCare on EVOO quality in Australia.
11:00	Sarah Gray <i>General Manager, Olive Wellness Institute</i>	Introducing the Olive Wellness Institute OWI – a new international technical resource for the olive industry
11:30	Jacqui Plozza <i>Nutrition Strategy and Education Manager, Boundary Bend Olives</i>	Cooking with EVOO – safe and delicious
12:00	Lunch	
12:30	Dr Soumi Paul Mukhopadhyay <i>Sensory and Consumer Science Researcher, NSW DPI</i>	Olive Sensory Workshop – learn about the sensory attributes of some of Australia's best olives and oils
14:00	Workshop Concludes	