



PROVISIONAL PROGRAMME

IOC COURSE FOR LEADERS OF VIRGIN OLIVE OIL TASTING PANELS

Izmir (Turkey), 25-29/3/10/2019

Course Director: Juan Ramón Izquierdo

Coordinator: Ümmühan Thibet

Monday, 25 March 2019

09.00-9.15: **Arrival of participants and distribution of documentation**

09.15-9.30: **Course opening and introduction**

09.30-10.00: **Structure and functions of the International Olive Council**

10.00-11.30: **Panel test: Origin, evolution and present trends**

11.30-12.00: **Coffee break**

12.00-13.45: **External quality control: intercomparison tests**

13.45-15.15: **Lunch**

15.15-17.00 **General concepts in sensory analysis and physiology of tasting**

Tuesday, 26 March 2019

09.00-10.30: **Functions of the panel leader**

10.30-11.00 **Coffee break**

11.00-12.30: **Taster selection: principles and techniques**

12.30-13.45: **Panel test internal quality control under the standard UNE-EN ISO/IEC 17025 I**

13.45-15.15: **Lunch**

15.15-16.45: **Panel test internal quality control under the standard UNE-EN ISO/IEC 17025 II.**

Wednesday, 27 March 2019

09.00-11.00: **Analysis of variance of tasting panels**

11.00-11.30: **Coffee break**

11.30-13.45: **Software for data analysis: Microsoft EXCEL y Panel Check**



13.45-15.15: **Lunch**

15.15-16.45: **Factors that affect sensorial measurements**

Thursday, 28 March 2019

09.00-10.30: **Accreditation according to standard ISO 17025:2005: the special case of panel tests I**

10.30-11.00: **Coffee break**

11.00-12.15: **Accreditation according to standard ISO 17025:2005: the special case of panel tests II**

12.15-13.45: **Internal audits**

13.45-15.15: **Lunch**

15.15-16.45: **Official testing of organoleptic characteristics. Practical example of its application by the administration: the EU**

Friday, 29 March 2019

09.00-11.00: **Panel accreditation from the point of view of the accreditation bodies**

11.00-11.30: **Coffee break**

11.30-13.30: **Tasting practice**

13.30-13.45: **Closing**