

UC Davis Olive Center to Hold ‘Introduction to Sensory Evaluation of Olive Oil’ Event

Friday and Saturday, June 24-25, the UC Davis Olive Center will hold its first event of the year with two days of olive oil sensory instruction including tastings, lectures and roundtable discussions.

This practical educational program is designed to provide a solid foundation for understanding and evaluating olive oil. In addition to learning about the positive sensory attributes and the defects of olive oil, participants will explore the factors that influence olive oil flavor and how quality is measured.

Participants will also experiment with food and extra virgin olive oil pairings and discuss the culinary use of this transformative ingredient. Attendees who complete the training will receive a certificate for the introductory level as part of the UC Davis Olive Center’s comprehensive olive educational programming.

The price is \$1,150, which includes lunch and runs from 8:30 a.m. to 4:00 p.m. each day. The location is UC DAVIS Olive Oil Center, Silverado Vineyards Sensory Theater at 392 Old Davis Road, Davis CA. The last day to register is June 15. Register and learn more [here](#).