

3rd MODULE (21 October to 1 November 2024)

Theoretical Teaching

* OLIVE TREE, FRUIT AND OIL: Varietal characterization, Genetic improvement, Influence of the agriculture environment on the oil quality. Effect of culture techniques on the oil quality. Treatments, plagues and diseases: influence on the oil quality. Lipogenesis. Evolution of fatty acids, phenolic compounds and other minor components. Maturation of olive. Evolution of color and other components. Harvest, transport, cleaning, washing and conservation of olives in mill.

* OLIVE OILS OF SPAIN AND THE WORLD: Oils from Protected Designations of Origin 'Baena' and 'Estepa', Oils from Portugal.

Practical Teaching



UNIVERSITY OF JAEN

4th MODULE (4 to 15 November 2024)

Theoretical Teaching

* EXTRACTION OF OLIVE OILS. Preparation of olive pastes: Milling and Malaxing. Separation of solid and liquid phases: Description and comparison of different techniques, Influence of technological processes in the oil quality. Industries of olive oils and pomace oils.

* OLIVE OIL OF SPAIN AND THE WORLD: Oils from Protected Designations of Origin 'Sierra de Segura', and 'Priego de Córdoba'. Oils from Morocco, France and Jordan.

Practical Teaching

OWN DEGREE

Further information in:

https://giepropias.ujaen.es/index.php?r=site%2Fficha-curso&id_estudio=407

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5th MODULE (18 to 29 November 2024)

Theoretical Teaching

* CLASSIFICATION AND PACKING OF OILS: Oil Classification in olive mill. The taster in olive mill, preservation and acceptance by the consumers. Packing norms and filling of containers. Labelling.

* NUTRITIONAL QUALITY. CONTROL OF TASTER

* OLIVE OIL OF SPAIN AND THE WORLD: Oils from Protected Designations of Origin of Catalonia. Oils from Protected Designation of Origin 'Sierra de Cazorla', Protected Geographical Indication 'Jaen Oils'. Oils from Greece and Tunisia.

Practical Teaching

Collaborating Entities

International Olive Council (IOC), Provincial Council of Jaen, Lab 'UNAPROLIVA S.A.' and Official College of Chemistry.



6th MODULE (2 to 19 December 2024)

Theoretical Teaching

* CHARACTERIZATION OF OLIVE OILS WITH PROTECTED DESIGNATION OF ORIGIN IN SPAIN

* QUALITY OF OLIVE OILS FROM OTHER POINTS OF VIEW FOR THE CONSUMER

* SEMINARS ON THE OLIVE OILS OF SPAIN AND THE WORLD: Oils from Protected Designation of Origin 'Poniente de Granada'. Oils from Turkey, Italy and South America.

Practical Teaching



Official College of Chemistry

UNIVERSITY TITLE IN
VIRGIN OLIVE OILS
TASTING

(21th Edition)



University Institute of Research on Olive Grove & Olive Oils

Department of Chemical, Environmental and Materials

25 SEPTEMBER TO
19 DECEMBER 2024

TEACHING OF INTERNATIONAL CHARACTER

Directors

Sebastián Sánchez Villascclaras
Leopoldo Martínez Nieto
Technical Dir.: Marino Uceda Ojeda

Coordinator

Alberto J. Moya López

Recipients

- Engineers, Graduates, Architects, Bachelor's Degree, Masters at University level
- Producers, Technical Personnel of Olive Industry, and those interested that demonstrate to be in conditions to obtain the Title. Otherwise, only a certificate of attendance will be issued.

Academic requirements

- Graduates in Chemistry, Chemical Engineering, Food Technology, Pharmacy, Biology, Environmental, Biotechnology, and Business and Administration.
- Bachelor and Master in Engineering, specialties in Chemistry, Food, Agriculture, Forestry, Environmental Mechanical, Electrical, Electronic and Industrials.
- Graduated at University degree level
- Directors, Managers and Responsible for oil mills, Cooperatives or Unions of Producers of Packing Companies or Exporters of olive oils, and public or private laboratories of Quality Control.

In all cases it must meet with the indicated in previous section.

Selection criteria

The selection will be made considering the *Curriculum Vitae* presented by the applicants. It will be an important merit to have previously completed "Courses of High Specialization in Fat" or in "Food Science and Technology". The selection commission will be made up of the Course Directors and members of the Center and Department responsible of the Title and created for this purpose.

If the number of pre-registrations exceeds the number of places offered, students may be subjected to a basic sensory test of flavors recognition, which they must pass to be admitted to the Course.

REGISTRATION PROCEDURE

Students will be able to pre-register and enroll online as follows:

- Pre-registration (15 to 31 July, 2024)
Any person who pre-registers must send the following documentation to the email ssanchez@ujaen.es: Copy of ID or passport, certified copy of the university degree and brief resume / curriculum
Pre-registration is done through the **Request pre-registration link** (using a TIC account or registering to obtain the access code) specifying the study plan for pre-registration.
https://giepropias.ujaen.es/index.php?r=site%2Fficha-curso&id_estudio=407
- Self-enroll (9 to 24 September, 2024)
Once the pre-registration request is accepted, the student will receive an e-mail informing them that they can **self-enroll** on a web link using their user keys and password.
<https://automatricula.ujaen.es/automatricula/inicio.jsp?ace=7>
The documentation required in the activity must be attached, when appropriate, sending it to the address: continua@ujaen.es

Location

Theoretical classes: UJA lecture rooms.

Practical classes: Lab of Sensorial Valorization at UJA and in the Labs of Department of Chemical, Environmental and Materials Engineering

Control/Evaluation

To obtain the title of University Expert of Virgin Olive Oil Tasting, the student must pass the attendance criteria (in each of the modules), at least 85% of the class sessions, and a positive evaluation of the final tests of theoretical and practical type.

If the attendance is not reached, no document will be issued.

If the assessment tests are not passed, only an attendance diploma will be issued, never the Title.

Registration Fee

1 Module: 400 €

Full Course: 2.200 €

Scholarships/Grants

Between 5 and 10% of the course incomes, depending of registered student numbers.

AIMS

In the 21th edition of this University Title, the theoretical bases of sensory evaluation and its methodology are presented, applying them to virgin olive oils from a theoretical-practical point of view, analyzing the factors, positive and negative attributes that define sensorial quality of the oils and their relationship with the culture methods and extraction processes, as well as with other general physical and chemical parameters of the quality control.

The complete course, corresponding to 35 credits, will be carried out in 6 modules of approximately 5.8 credits. Students have the option of independently completing each of the modules. At the end of each module, a diploma will be awarded corresponding to the part of the course that has been taught. The student who completes, and has passed, the 6 modules will receive the UNIVERSITY TITLE OF VIRGIN OLIVE OILS TASTING. This 21th edition has modular character and will develop in a continuous form from Monday to Friday in morning and afternoon sessions.

EDUCATIONAL PLANING

1st MODULE (25 September to 5 October 2024)

Theoretical Teaching

- * INTRODUCTION: Olive oils in the World, Spain and Andalusia. Concept of quality of olive oils.
- * SENSORIAL VALORIZATION: Sensorial perceptions. The tests in sensorial valorizations. International standardization of sensorial analysis.

Practical Teaching

2nd MODULE (7 to 18 October 2024)

Theoretical Teaching

- * SENSORIAL ANALYSIS APPLIED TO OLIVE OILS. The test panel: its function and constitution. The quality in the laboratories of characterization of olive oils.
- * ORGANOLEPTIC VALORIZATION OF VIRGEN OLIVE OILS: Taster's functions. Panel head functions. Fraud control.
- * OLIVE OILS IN SPAIN AND THE WORLD: Oils from Protected Designation of Origin 'Sierra Mágina'.

Practical Teaching