



## North American Extra Virgin Olive Oil Taster's Challenge

Incorporating 'TESTING YOUR SKILL AS A TASTER'

### RULES

#### Entry:

1. Entry in the Challenge is open to participants in 'The Olive Oil Conference' on July 18-20, 2016 at the Westin O'Hare Hotel in Rosemont near Chicago, IL, USA
2. There will be no additional fee for entry for those registered for the third day of the conference.
3. You will be asked to indicate your intention to participate in the Challenge as an individual or as a member of a team of 3 when registering for the Conference.
4. The Challenge will be held at the Conference venue at 8.30 am on Wednesday, July 20<sup>th</sup> 2016. The schedule for the Challenge will be:

|          |   |
|----------|---|
| 8:00 am  | Participants assemble and receive a briefing on the process   |
| 8.30 am  | Challenge tasting starts  |
| 10.00 am | Tasting ends  |
| 11:00 am | Tasting answer sheets marked and returned to participants,<br>answers posted on conference message board.<br>Reviews can be requested for next 30 minutes |
| 11:30 am | Results finalised   |
| 1.15 pm  | Announcement of Champion individual and Team.<br>Presentations  |

## **Tasting Teams**

The competing teams each comprise three tasters. When registering for the Challenge the team name and the names of each team member will be provided.

Registration of teams will close at the end of the second day of the Conference.

Collaboration between team members during the tests is not permitted.

## **Use of Electronic Devices**

The use of electronic devices such as tablets, mobile phones or computers is not permitted during the Skills Test. If detected such use will result in the individual being disqualified and the score excluded from the team total.

## **Return of Answer Sheets and Appeals**

The answer sheets will be returned to individuals and the correct answers announced. Participants will have a limited period to lodge an appeal with the Organising Committee if they consider an answer has been marked incorrectly. If the appeal is successful the score will be amended accordingly.

The decision of the Organising Committee on any appeal is final.

## **International Register of Extra Virgin Olive Oil Savantes**

All participants will have the option of having their score in the Skills Test assessed for Membership of the Register of Extra Virgin Olive Oil Savantes.

The individual scores out of 30 for inclusion in the Register are:

- |                   |           |
|-------------------|-----------|
| Associate Savante | 18 points |
| Savante           | 24 points |
- The Register includes all those who undertake the Savantes Extra Virgin Olive Oil Tasting Skills Test and wish to have their statuses recorded.
  - The entry on the Register for Associate Savantes and Savantes will include a photograph and a brief biography.
  - All those who achieve either Associate Savante or Full Savante status will be presented with the appropriate certificate.
  - The Register status will be retained until a higher status is achieved at a subsequent event.

Current members of the Register can be viewed at [www.savantes.com](http://www.savantes.com)

## **Challenge Awards**

### **Individuals**

1. The participant with the highest score will be declared the 2016 North American Extra Virgin Olive Oil Tasting Champion.
2. The runner up will also be acknowledged.

## **Teams**

1. The registered team of 3 with the highest aggregate score will be declared the 2016 North American Extra Virgin Olive Oil Tasting Team Champions.
2. The team that comes second will also be acknowledged.

## **Team Entry Form**

TEAM NAME:

CONTACT DETAILS:

NAME OF CONTACT PERSON:

ADDRESS:

TELEPHONE:

EMAIL:

NAMES OF TEAM MEMBERS:

- |                 |        |
|-----------------|--------|
| 1. TEAM LEADER: | EMAIL: |
| 2. TEAM MEMBER: | EMAIL: |
| 3. TEAM MEMBER: | EMAIL: |

**All members of the team by entering agree to the rules of the Challenge and understand that the determination by the Organising Committee on any issue is final.**

# SAMPLE TEST ANSWER SHEET

NB. The organizers may vary the tests and allocated points:

All answers where relevant must be in English.

**NAME:**

Do you wish to become a ranked member of the 'Register of International Extra Virgin Olive Oil Savantes? Yes  No

NB: If you opt in to the ranking your name, score and ranking will be published on the website [www.savantes.com](http://www.savantes.com) if you achieve Savante or Associate Savante

If you do not opt in to the ranking your score will not be published and you will not be able to opt in once you have been scored.

## RANCIDITY RANKING TEST (5 points)

Please evaluate the samples and put them in the order of least rancid (1) to most rancid (5).

| <u>Order</u> | <u>Sample Code</u> |
|--------------|--------------------|
|--------------|--------------------|

- |                   |       |
|-------------------|-------|
| 1. (least rancid) | _____ |
| 2.                | _____ |
| 3.                | _____ |
| 4.                | _____ |
| 5.                | _____ |

## TRIANGLE TESTS (4 points)

Two of the samples are the same. One is different.  
Tick the odd one out.

**1. Samples**                      **Tick the odd one out**

- |    |       |
|----|-------|
| 1. | _____ |
| 2. | _____ |
| 3. | _____ |

Two of the samples are the same. One is different.  
Tick the odd one out.

**2. Samples**                      ***Tick the odd one out***

1.    \_\_\_\_\_

2.    \_\_\_\_\_

3.    \_\_\_\_\_

Two of the samples are the same. One is different.  
Tick the odd one out.

**3. Samples**                      ***Tick the odd one out***

1.    \_\_\_\_\_

2.    \_\_\_\_\_

3.    \_\_\_\_\_

Two of the samples are the same. One is different.  
Tick the odd one out.

**4. Samples**                      ***Tick the odd one out***

1.    \_\_\_\_\_

2.    \_\_\_\_\_

3.    \_\_\_\_\_

## INTENSITY RANKING TEST (5 points)

Taste the samples and put them in the order of most delicate (1) to most robust (5).

| <u>Order</u> | <u>Sample Code</u> |
|--------------|--------------------|
|--------------|--------------------|

- |                    |       |
|--------------------|-------|
| 1. (most delicate) | _____ |
| 2.                 | _____ |
| 3.                 | _____ |
| 4.                 | _____ |
| 5.                 | _____ |

## VARIETY IDENTIFICATION (8 points)

**NB: THESE ARE EXAMPLES ONLY – THE VARIETIES IN THE TEST MAY BE DIFFERENT.**

The eight oils are traditional regional varieties exhibiting the taste characteristics typical of the region. Identify the varieties.

| Region               | Number of the Oil |
|----------------------|-------------------|
| Coratina, Puglia     | _____             |
| Tonda Iblei, Sicily  | _____             |
| Nabali, Jordan       | _____             |
| Chemlali, Tunisia    | _____             |
| Hojiblanca, Spain    | _____             |
| Koroneiki, Greece    | _____             |
| L'Aglandau, France   | _____             |
| Cobrancosa, Portugal | _____             |

### FAULT DETECTION (8 points)

Identify whether the following olive oils are extra virgin, if not identify the main defect for the sample using the International Olive Council official terms for defects (in English).

| SAMPLE | EXTRA VIRGIN?            |                          | IF NO - MAIN DEFECT |
|--------|--------------------------|--------------------------|---------------------|
|        | YES                      | NO                       |                     |
| 1.     | <input type="checkbox"/> | <input type="checkbox"/> | _____               |
| 2.     | <input type="checkbox"/> | <input type="checkbox"/> | _____               |
| 3.     | <input type="checkbox"/> | <input type="checkbox"/> | _____               |
| 4.     | <input type="checkbox"/> | <input type="checkbox"/> | _____               |
| 5.     | <input type="checkbox"/> | <input type="checkbox"/> | _____               |
| 6.     | <input type="checkbox"/> | <input type="checkbox"/> | _____               |
| 7.     | <input type="checkbox"/> | <input type="checkbox"/> | _____               |
| 8.     | <input type="checkbox"/> | <input type="checkbox"/> | _____               |

**TOTAL POSSIBLE SCORE 30 POINTS**

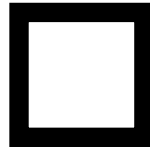
### RANKING AND TITLES FOR MEMBERS OF THE REGISTER

| SCORE | TITLE                          |
|-------|--------------------------------|
| 24+   | EXTRA VIRGIN OLIVE OIL SAVANTE |
| 18-23 | ASSOCIATE SAVANTE              |

**FOR ASSOCIATE SAVANTE YOU NEED TO SCORE 18 POINTS**

**FOR SAVANTE STATUS YOU NEED TO SCORE 24 POINTS**

**YOUR SCORE IS**



**YOUR REGISTER STATUS IS**

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## FREQUENTLY ASKED QUESTIONS:

- 1. If I do not opt in for inclusion in the Register at the beginning of the test and do better than I expected, can I then be included in the Register after the test?**

No. The next opportunity for inclusion will be the next time you take the test.

- 2. If I opt in for inclusion in the Register and I don't do as well as I hoped, can I then opt out of inclusion in the Register?**

Yes, anyone can request to be removed from the Register at any time. To be reinstated you will be required to retake the Savantes Tasting Skills Test and your status will be the one achieved in that test, even if the previous one was higher.

- 3. When will I be able to retake the Savantes Tasting Skills Test?**

At any of the subsequent Savantes programs or International Tasting Championships which include the Savantes Tasting Skill Test.

- 4. If my status after the test is lower than I hoped, how can I improve my skill?**

Practice, practice, practice.

- 5. For how long will my status on the Register be continued?**

Until you reach a higher status or rank on a subsequent test or you ask to be removed from the Register.

- 6. Some say that tasting is subjective and taste test results can vary from person to person – how do you overcome this?**

With the exception of the intensity ranking test, all the tests are prepared by dilution, are comparative, or use varieties and defects supplied by trusted sources which have been used by Savantes for many years. For the intensity rankings and defects, the opinion of experienced tasters is sought to confirm the answers.

- 7. Do we get given the correct answers?**

Yes. After the marking is complete, answers will be posted on the Conference message board.

- 8. Can I dispute my score?**

Yes, if you keep a copy of your answers and you believe you should have received a higher score once you have seen the answers, you can approach the Savantes organizer and ask for a review. There will be a 30 minute period during which reviews can be requested.

**9. If I am still not happy with the review can I ask for another review or dispute resolution?**

No. The decision of the Savantes organizer is final.

**10. Will my answer sheet be returned to me?**

Yes.

**11. What will happen if a number of participants all achieve the same high score?**

The Award will be presented jointly.

**12. Where will the International Register of Extra Virgin Olive Oil Savantes be hosted?**

On the website [www.savantes.com](http://www.savantes.com) with links from the Conference website [www.oliveoilconference.com](http://www.oliveoilconference.com)