



**Guidelines for taster and panel leader training in the sensory assessment of table olives and panel management according to standard
COI/OT/MO Doc. No 1 - 2011**

Purpose

The purpose of this document is to provide guidelines for the effective organisation of training for tasters and panel leaders in the sensory assessment of table olives.

Field of application

The guidelines are for the theoretical grounding and practical training of assessors in the sensory assessment of table olives according to method COI/OT/MO Doc. No 1 - 2011. The first part of the document covers the training of tasters and the second covers that of panel leaders.

NOTE: The guidelines do not deal with the assessment of perceptive ability. In the light of the latest scientific discoveries about the perceptive system and sensory analysis, it does not make practical or scientific sense to do so. In any case, it is a question that should be handled at the executive panel management stage as opposed to the training stage.

Tools

Types of classes

- Lectures;
- Practicals.

Types of teaching material

- written teaching aids
 - printed course handouts, grouped by lesson
- audiovisual aids;
 - explanatory transparencies
 - practical flipchart
- teaching aids for practicals
 - food items for oral kinaesthesia training
 - standard table olives for description of vocabulary
 - retail table olives for practical exercises
 - material specified in the assessment method

Part One

Guidelines for training assessors in the sensory assessment of table olives

Programme

Introduction to the sensory assessment of table olives

Tools of sensory assessment: how they work

Smell

Taste

Ordinary chemical sensitivity

Kinaesthesia (texture)

Tools of sensory assessment: the learning process

Smell: olfactory assessment of table olives and semantic description;

Taste: gustatory assessment of table olives and semantic description;

Ordinary chemical sensitivity: practical exercises

Kinaesthesia (texture): practice in different types of sensitivity and monitoring.

Introduction to commercial classification of table olives according to the IOC standard (background)

Vocabulary for the sensory assessment of table olives:

presentation and perception (practice using reference samples for each attribute)

negative attributes

abnormal fermentation (putrid, butyric, *zapateria*, etc.)

musty

rancid

cooking effect

soapy

metallic

earthy

gustatory attributes

salty (titrated aqueous solution + processed olives)

bitter (titrated aqueous solution + processed olives)

acid (titrated aqueous solution + processed olives)

kinaesthetic or texture attributes

hardness

fibrousness

crunchiness

Structured assessment scales: practical exercises

Table olive profile sheet

IOC method for table olive assessment

Presentation

Training

Practicals

Final exam comprising a multiple-choice test (20 questions) and practical test in completing the profile sheet for three samples.

Duration

Three 8-hour days

Teaching aids

Printed handouts
Transparencies

Standard table olives
Carrots
Emmenthal cheese
Apple
Artichokes (boiled leaves and stalks)

Profile sheets
Blank sheets of paper

Plastic cups
Small plates
Paper napkins
Oil tasting glasses as per standard COI/T20/Doc. No 5

Part Two

Guidelines for training panel leaders in the sensory assessment of table olives

Programme

Introduction to the sensory assessment of table olives

IOC method for table olive assessment

Presentation

Vocabulary

negative attributes

abnormal fermentation (putrid, butyric, *zapateria*, etc.)

musty

rancid

cooking effect

soapy

metallic

earthy

gustatory attributes

salty

bitter

acid

kinaesthetic or texture attributes

hardness

fibrousness

crunchiness

Table olive profile sheet

Application of the method

Laboratory testing management: temperature and lighting

Procedure for the classification of table olives in the quality categories

Robust data processing: calculation software

Structured assessment scales: training

Commercial classification of table olives according to the IOC standard

Table olive sampling according to the IOC method

Sample preparation

Definition of container sizes

Sampling rules and methods:

Individual

Large containers

Small containers

Batch

Large containers
Small containers

Preparation of samples in oil tasting glasses:
number of olives and covering liquid

Simulated preparation of a tasting session

Practicals

Final exam comprising a multiple-choice test (20 questions) plus a practical test in completing the profile sheet for three samples.

Duration

Five 8-hour days

Teaching aids

Printed handouts
Transparencies

Profile sheets
Blank sheets of paper

Standard table olives

Plastic cups
Small plates
Paper napkins
Oil tasting glasses as per standard COI/T20/Doc. No 5

PRINTED HANDOUTS for assessors: contents

Introduction to the sensory assessment of table olives

Sensory assessment tools: how they work

Smell
Taste
Ordinary chemical sensitivity
Kinaesthesia (texture)

Introduction to commercial classification of table olives according to the IOC standard
(background)

Vocabulary for the sensory assessment of table olives:

negative attributes
gustatory attributes
kinaesthetic or texture attributes

Structured assessment scales: practical exercises
Table olive profile sheet
Appendices
IOC method for table olive assessment
Updated IOC table olive standard

PRINTED HANDOUTS for panel leaders: contents

Introduction to the sensory assessment of table olives
How sensory assessment tools work: practicals and coaching in smell, taste and kinaesthesia
Vocabulary for the sensory assessment of table olives:
Table olive profile sheet
Table olive sampling and preparation for analysis
Commercial classification of table olives
Background to production technology
Appendices
IOC method for table olive assessment
Updated IOC table olive standard