

Events

2011-2012



UC Davis Olive Center offers cost-effective events that help olive growers and processors save money and maximize quality. These must-attend seminars, short courses and symposia put you in touch with key thinkers in the field.



Medium-Density Olive Production

This symposium brings together top international experts, California growers and university representatives to discuss medium-density orchard systems that offer the potential for mechanical harvesting and production efficiency. Topics will include cost and return, comparison to other planting densities, assessing applicability to olive oil and table olives, orchard establishment and management.

April 4-5, 2011 \$495



The Business of Olive Oil Production

*Presented in partnership with the
California Olive Oil Council*

This short course will identify the key expenses and revenues associated with olive oil production, and will help current producers, or those exploring olive oil production, to take steps for maximum business efficiency. The course includes developing a business plan (never too late to start), orchard establishment and maintenance costs, processing and bottling costs, marketing and selling the product, and strategies for profitability.

May 10, 2011 \$255

Keys to Quality Olive Oil

*Presented in partnership with the
California Olive Oil Council*

This short course will explore the keys to producing and featuring top-quality olive oil. The course will include the keys to quality in orchard establishment, orchard maintenance, harvesting, fruit handling, processing, storage and blending.

May 11, 2011 \$255

Introduction to Olive Oil Sensory Evaluation

*Presented in partnership with the
California Olive Oil Council*

This seminar in Paso Robles will examine the basic method of olive oil sensory analysis, the primary defects found in olive oil, and examples of high quality extra virgin olive oil. There will be tasting of a number of oils.

August 19, 2011, morning \$95

Advanced Olive Oil Sensory Evaluation

*Presented in partnership with the
California Olive Oil Council*

This seminar in Paso Robles will examine quality olive oils from around the world and advanced sensory topics for those who have a basic familiarity with olive oil tasting. There will be a number of oils tasted during the seminar.

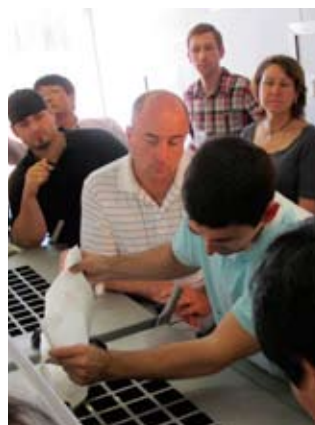
August 19, 2011, afternoon \$95

Introduction to Olive Oil Milling

This popular short course will examine issues for those interested in buying an olive oil mill or interested in learning more. The course will examine mill layout, economics, and plant purchasing, as well as basic information regarding sanitation, fruit delivery, washing, crushing, malaxing, processing aids, extraction, polishing, storage, bottling, and transport.

September 29, 2011 \$255

Advanced Olive Oil Milling



This short course will help experienced millers, or those who have taken the introductory course, get the highest efficiency and quality from olive oil processing. Advanced discussion of fruit delivery, washing, crushing, malaxing, processing aids, extraction,

polishing, storage, bottling, and transport.

September 30 – October 1, 2011 \$495

Introduction to Super-High-Density Olive Production

This symposium brings together growers, processors and researchers to discuss the best-available knowledge in super-high-density olive production. Topics include cost-and-return, orchard installation, orchard maintenance and harvesting.

January 20, 2012 \$95

Advanced Super-High-Density Olive Production

This symposium discusses the best available knowledge on super-high-density olive production, including advanced issues and the latest research on orchard installation, irrigation, pest and diseases, pruning, harvest equipment, and more.

January 21, 2012 \$255



Sponsorships opportunities:

UC Davis Olive Center events have emerged as “must-attend” events for olive oil and table olive growers and processors. Please contact Kiley Athanasiou at kathanasiou@ucdavis.edu for more information about sponsorships.

Raves from past attendees

Olive production for oil:

“I learned a lot.” *“Very thorough.”*

Master milling:

“Obtained a much better understanding of the complexities of making a good olive oil.”

“Clearly explained the practical matters of production. Well done!”

“Well worth the time and money.” *“Excellent presentations.”*

Sensory seminar:

“Very informative and interesting. Thanks so much!”



Contact us:

Nicole Sturzenberger, (530) 754-7902,
ndsturzenberger@ucdavis.edu

Kiley Athanasiou, (530) 752-5233,
kathanasiou@ucdavis.edu