



# Olive oil Sommelier

In this unique course you will learn the unknown art of being an Olive Oil sommelier. A comprehensive course for food lovers, industry experts and anyone who wants to break into the field of this new gastronomy trend. Olive oil comparisons, purchasing, negotiating with suppliers, storage and cooking secrets. This course will provide tasting, food sampling and an informative textbook.

## Course Objectives

- How to become an olive oil sommelier
- Learn the enjoyment of olive oil
- Learn techniques, principles and characteristics
- Learn how to handle and store olive oil
- Food pairing

## Student Requirements

Pen and note book

## Target Audience

Anyone interested in gaining work in Hospitality, Front of House, industry professional development and Food Lovers.

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### Where we are

#### Croydon campus

12-15 Norton Rd, Croydon Vic 3136

#### Hawthorn campus

John Street, Hawthorn Vic 3122

#### Lilydale campus

Melba Avenue, Lilydale Vic 3140

### Prahran campus

144 High Street, Prahran Vic 3181

### Wantirna campus

369 Stud Road, Wantirna Vic 3152

### Sarawak campus

Kuching, Sarawak, Malaysia

### Questions?

[\(03\)9214 4440](tel:(03)9214 4440) (Press Option 2)