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The European Union supports campaigns that promote high quality agricultural products.

INTERNATIONAL PROGRAM TO PROMOTE HIGH QUALITY EUROPEAN EXTRA VIRGIN OLIVE OIL IN US

CHOOSE THE TASTE OF EXTRA HEALTHY LIVING A journey through the benefits and nutritional properties of High Quality European Extra Virgin Olive Oil

**The Cambridge School of Culinary Arts
2020 Massachusetts Avenue, Cambridge**

18 October

1 class:

H 9 AM - 12.45 PM

- All about European extra virgin olive oil
- How to recognize high quality European extra virgin olive oil
- Discover diversity and excellence in European extra virgin olive oil: Italy and Spain
- Production process

2 class:

H 1.45 PM - 5.45 PM

- Labeling, rules certification and how to preserve the EVOO
- Impact on health and disease prevention
- How to use the EVOO in the kitchen
- How to pair the EVOO with different dishes
- EVOO new concept: how to use it as an "ingredient"

EVOO tasting session



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19 October

H 9 AM – 12.45 PM

Cooking class to implement the best recipes created and prepared by students.

The students will be provided with ingredients and they will have to pick up their selection to create a recipe with extra virgin olive oil as ingredient.

The classes will be run by professionals expert on Italian and Spanish extra virgin olive oil.

Speakers:

Chef Mario Rizzotti, Culinary Judge, Tv Personality, Brand Ambassador

Chef Javier Moyano López, Hotel Villa Magna, Madrid

Maria Luisa Diego, Commercial Department USA-Canada, Aceites

Garcia de la Cruz

ABOUT THE INTERNATIONAL CAMPAIGN TO PROMOTE THE EUROPEAN HIGH QUALITY EXTRA VIRGIN OLIVE OIL

A project financed by the European Union to empower the knowledge, the learning and the awareness of the features and performances of the quality extra virgin olive oil through engaging the future chefs and food service professionals to this mission.

Promoted by <http://ceqitalia.com/it/> <http://www.qvextra.es/>

Implementing Agency <http://www.businesshappen.it/>



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