CREA -AA

HONEY SENSORY ANALYSIS COURSE - LEVEL III

1° DAY

Morning

- Introduction to the course, presentation of speakers and participants
- Revising the tasting technique
- Revising the sensory characteristics of 18 Italian unifloral honeys. Evidence not evaluated.
- Honey evaluation with descriptive sheet. Evidence not evaluated.

Afternoon – Tests start

- First olfactory test: recognition of unifloral honeys (8 samples).
- Discrimination test: triangle test (2 trio).
- Honey evaluation with descriptive sheet (2 samples).

2° DAY

Morning

- First olfactory-gustatory test: recognition of unifloral honey (12 samples).
- Honey evaluation with descriptive sheet (4 samples).
- Discrimination test: triangle test (2 trio).

Afternoon

- Second olfactory test: recognition of unifloral honeys (8 samples).
- Discriminatory test: 2 ranking tests.
- Discriminatory test: 4 triangular tests.

3° DAY

Morning

- Second olfactory-gustatory test: recognition of unifloral honey (12 samples).
- Recognition test of unifloral honeys in blends (6 samples).
- Quiz: 18 questions about honey - multiple choice questions (quality, production, market, conservation, regulation, crystallization – refer to the lectures of the introductory course)

Afternoon

- Correction and Discussion of the Quiz.
- Comments and discussion on the course.
- Hand out of certificates of attendance and closure of the course.

estimated time:	morning	9 – 13
	afternoon	15 – 18