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On the Job – Horticulturalist – Rob McGavin,   
CEO of Cobram Estate Olive Oil

**Oils Ain’t Oils Taste Testing**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Oil | Colour  Deep,  Yellow,  Some green | Smells Fresh  [not musty] | Mouth Feel “alive”  Bitterness on tongue | Pungency - delicate, light, medium, sage, lemongrass, fresh cut grass or intense  More burn in the throat – the more antioxidants and the better the olive oil | Other terms: fruity, bitter, herbaceous, buttery, grassy, peppery, banana, greasy, winery, vinegar, sweet, almond  Defective olive oil flavours: rancid banana, must, dirt, mould, vinegar, fermented olives | Like  Yes/ No |
| A |  |  |  |  |  |  |
| B |  |  |  |  |  |  |
| C |  |  |  |  |  |  |
| D |  |  |  |  |  |  |
| E |  |  |  |  |  |  |

Comment: Which olive oil was the best in your opinion? Why – give reasons.

Which olive oil tasted the worst in your opinion? Give reasons.

Data. Collect the best and worst tasting from your group and then from the class. Tally up the results of your survey. Look at the labels of the oils - is there any “claim to fame” on the bottles? What is the price comparison? Which olive oil is the best value for money? Are there any Australian olive oils amongst the group?