

# COURSE on the SENSORY ANALYSIS of HONEY



**Bologna, Italy**

**November 14<sup>th</sup> – 16<sup>th</sup> 2017**

**June, 2018 (days not defined yet)**

Are you a honey producer? Are you a curious consumer? Are you a chef or a "foodie"? Are you a herbalist, nutritionist or dietician? Are you involved in the honey pipeline at any point? This is the class you can't miss!

The first editions of the honey sensory course for English speakers will be held in Bologna, Italy next June and November, 2017.

The goal of the course is to increase awareness of and expertise in honey and to provide participants with a methodology that enables them to assess the quality and variety of honeys. Theoretical talks regarding any aspect that affects honey quality from hive to store, including lab quality checks, will be alternated with tastings.



More than 15 selected unifloral honeys will be used to teach the techniques of sensory analysis. Three full days of hands-on learning will be intensive but extremely fun!

Discover more at [http://www.cibo360.it/catalogo/prodotti/honey\\_tasting\\_course.php](http://www.cibo360.it/catalogo/prodotti/honey_tasting_course.php)

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