

# Sensory Training Workshop Bios of Presenters

## **Dr Soumi Paul Mukhopadhyay**

*NSW DPI Sensory and Consumer Science Researcher*

Dr Soumi Paul Mukhopadhyay is Project Leader of the Australian Olive Industry Sensory Training Project. She is a trained panel member of IOC accredited Australian olive oil sensory panel based in Wagga Wagga. She has published several peer-reviewed articles in international journals and brings an extensive academic and industry network to her role. She is frequently travelling in and around Australia for various show judging of Australian and international olive oils and table olives. She completed a PhD with Charles Sturt University at Wagga Wagga with a NSW DPI and Grain Research and Development Corporation funded project on 'Eliciting sensory and consumer preferences on Australian desi Chickpeas (DAN00139).

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## **Peter McFarlane | BAgSc.(Hons), DipEd**

*Director of Australian Food Integrity Certification Services Pty Ltd t/a Au-thentic Services, OliveCare® Administrator*

Peter is Director and Company Secretary of Australian Food Integrity Certification Services Pty Ltd t/a Au-thentic Services with responsibility for risk management; product quality, provenance & authenticity certification; technology transfer and training; and project management. Au-thentic Services has been appointed by AOA to manage the OliveCare® and OliveCare® Export Code of Practice, as well as Signatory compliance and use of AOA Certification Trade Marks.

Peter continues to serve as the OliveCare® Administrator, his other olive industry duties include:

- Agri-Chemical Permits Co-ordinator
- Biosecurity Representative on the CCEPP
- National Table Olive Committee Convenor, and AIOA table olive chief steward.

Peter has been consulting to the Australian olive industry since 2009, and was recipient of the AOA Services to Industry Award in 2012. He is an experienced project manager, heading projects including: OL13007 – Australian Olive Industry Code of Practice Implementation, PRJ-005287: National Olive Industry Levy Consultation, and previously undertaking industry development projects in other agricultural industries.

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## **Claudia Guillaume – Boundary Bend Olives**

*General Manager – Laboratory and Quality Assurance*

Claudia joined the company early in 2006 to head up Modern Olives Laboratory. She has over 15 years of experience in olive oil testing. She finished her studies in Argentina as a Food Scientist and olive oil specialist. After working for several years in the area of quality, authenticity and sensory testing in a commercial food laboratory, Claudia completed a Post Graduate Course in the Fats & Oils Institute in Seville, Spain where extensive experience in olive oil analysis was gained. Claudia is an approved chemist of the AOCS, participates as a technical member for the Australian Standard and USP committees, represents Australia in IOC and ISO as a technical expert and is a NATA technical assessor. She has extensive experience in sensory evaluation of olive oil, participating in many training workshops and judging events in this field. Claudia has been invited to several national and international conferences as a speaker and has published numerous scientific papers in national and international journals.

**Jamie Ayton**

*NSW DPI oils Chemist*

Jamie joined NSW Department of Primary Industries (NSW DPI) in 1995. He completed a Masters degree from the University of Western Sydney in 2006, the main focus of his thesis investigating the effects of irrigation and harvest timing on olive oil quality. Jamie is a member of the NSW DPI team which currently hold accreditation from the International Olive Council (IOC) and is an Approved Chemist with the American Oil Chemists' Society (AOCS). He is also a member of the technical committees for Standards Australia and the Australian Oilseeds Federation. He and his team hold ISO17025 accreditation from NATA for laboratory quality assurance. Jamie has published a number of scientific papers in peer-reviewed journals as well as comprehensive reports for funding bodies. Jamie has a significant amount of experience in olive oil sensory analysis and has worked diligently with panel members to satisfy client's requirements.

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**Dr Michelle Wirthensohn**

*Australian National Table Olive Head Judge and South Australian Table Olive Head Judge*

Dr Michelle Wirthensohn is the Horticulture Innovation Australia Senior Research Fellow with the University of Adelaide. Michelle has been involved in horticultural breeding and research since graduating from the University of Adelaide where she gained her Bachelor of Agricultural Science (Hons), Graduate Certificate in Higher Education and a PhD in Horticulture. As a member of the Australian Olive Association's (AOA) National Table Olive Committee, Michelle helped develop the Voluntary Industry Standard for Table Olives and the Australian Olive Association's Code of Practice for table oil, table olives and other products. She has been Head Judge for the Australian Olive Association's National Table Olive competition since 2011 and for Olives South Australia (OSA) Royal Adelaide Olive Awards. She also judges for the Fleurieu Fine Foods competition. She has been a Member at Large of the OSA committee since 2010, which meets monthly to discuss olive industry matters including upcoming shows, competitions and government policy to do with agriculture in general.

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**Trudie Michels**

*Event Convenor and Chief Steward of the Australian International Olive Awards.*

Trudie is an accomplished olive oil, food and wine specialist with an extensive background in marketing, hospitality and education. She has completed her Masters in Business and published a research thesis focusing on consumer behaviour and olive oil consumption.

She has been an assessor of extra virgin olive oil since 2003 and has judged at numerous international and national olive oil and table olive competitions. Trudie has chaired the Royal Adelaide Olive Awards since 2014 and she is the Event Convenor and Chief Steward of the Australian International Olive Awards.

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**Shane Cummins**

*Head Judge AIOA*

Shane has been formally assessing olive oil since 2007. In 2009 Shane completed the Extra Virgin Olive Oil Appreciation and Assessment Course. Since 2010 he has been show judging in regional and national

competitions including the Australian International Olive Awards, Olives New Zealand, Royal Agricultural Society of Victoria Food Awards, Sydney Fine Food Show, Canberra Olive Oil Show and the Golden Olive Show.