

Aldo Mazzini

Italy

I have worked during the last 20 years in the olive oil field as an entrepreneur and as consultant and lecturer for privates and companies in Italy and abroad. I have also had some experiences in the meantime for olive oil and olives quality assurance and evaluation in Italian and international companies.

Consultant for "The quality improvement project" as EVOO taster for rough materials and blending and trainer for new Professional Tasters for the internal tasting Panel for Deoleo/Carapelli in Tavarnelle Val di Pesa (FI) since 05.07th.2016 to 31.03rd.2017;

Consultant as professional EVOO Taster for Olive Oil and Table Olives and Temporary Export Manager for Cipressa Sapori SRL (IM) from 10.1st.2016 to 06.30th.2016;

Consultant as professional EVOO Taster for Olive Oil and Table Olives for Amoretti e Gazzano sas (IM) from 10.1st.2016 to 06.30th.2016;

Organizer of third International EVOO Contest in Liguria – Masters of Olive Oil International Contest Sanremo 2019;

Organizer of the second International EVOO Contest in Liguria – Masters of Olive Oil International Contest Sanremo 2018;

Organizer of the first International EVOO Contest in Liguria – Masters of Olive Oil International Contest Sanremo 2016;

Teacher and Tutor in several Courses about Olive Oil quality and tasting from 2010 to 2018 (Italy, USA and Irsrael, Taiwan and Italy);

Teacher in several course about: Communication, Leadership, Negotiation and soft skill in general as associated teacher for Simplify SRL;

Teacher for Risk Management Courses 2018;

General Agent – since 2009 – Fondiaria -Sai Insurance Company – Sanremo (IM);

Agent – 2004-2009 – Fondiaria-Sai Insurance Company- Imperia;

General Agent – 2000-2004 – Sara Insurance Company – Imperia;

Agent – 1992-2000 – Toro Insurance Company – Imperia;

ITALIAN UNIVERSITY - GENOA; DEGREE: Economics and Commerce - Business & Corporate Area; THESIS: "The rule of new technologies in the production of hard corn pasta";

LICEO G.P.VIEUSSEX IN SCIENTIFIC COURSE - IMPERIA;

ONAOO (NATIONAL ORGANIZATION OLIVE OIL TASTERS)

Courses to reach the "ONAOO professional taster status", 1999/2000;

PANEL LEADER DIPLOMA - Course organized by UnionCamere Toscana approved by Ministry of Agriculture and Forests Politics - 2009 - FLORENCE;

ACCADEMIA DEL'ULIVO SPOLETO: Course on Breeding Pruning and Olive Production 2015

ACCADEMIA DEL'ULIVO SPOLETO: Course on the Quality of Extra Virgin Olive Oil 2015

Courses to reach the "International ONAOO list of professionals tasters" 2016,2017,2018;