

## **Rob Harris**

### **Australia**

Robert Harris, Dip.A&D, MA (CSU Australia)

Australian Olive Oil Sensory Panel (IOC accredited)

Judge, Australian National EVOO shows, Sydney, Canberra, Melbourne, Wagga Wagga.

Royal Melbourne Fine Food Awards. Australian regional/state EVOO shows.

AOA Study and publication of Tunisian Olive Oil production. 'Oleo' Munchen, Germany.

'Der Feinschmecker', Hamburg, Germany. Monocultivar OO Master, Milan, Italy.

Oil China, Milan, Italy. Flos Olei, Rome, Italy. NYIOOC, New York, USA.

New Zealand

Rob is a past academic in the University sector of Australian and International education with special research areas in Art Education and Child Development through art.

Other things that have passionately driven his life are painting, drawing, glass blowing, sculpture, music, theatre and costume design, International sporting representation, flying double-wing aeroplanes, a little bit of singing, tango dancing and laughing and three absolutely inspirational kiddos (now big kiddos with their own kiddos!). He lives between Wagga Wagga, Australia and Berlin, Germany.

For those who want more, the following is a synopsis of his EVOO involvement:

2002 — 2004 selection and training for Australian Olive Oil Sensory Panel through NSW Department of Primary Industries, Australia.

2004-15 Invited Judging Panel member, Australian Olive Association's National Extra Virgin Olive Oil Shows, Sydney, Wagga Wagga, Canberra, Adelaide, Melbourne.

Royal Melbourne Fine Food Awards. Invited judge.

Design and production of Award Presentation sculptures, Australian Olive Association. Panel member for various regional and State Extra Virgin Olive Oil Shows.

Invited panel guest, ASSAM, Ancona, Italia.

Established contacts in Berlin, Germany for the successful marketing of 'Lakelands Olives' EVOO (featured in 'Der Feinschmecker — Alles über Olivenöl ', 2006), NSW, Australia.

Study of Tunisian Olive Oil production ... Douz, Monastir, Chourbane, Mahdia, Sfax, Kairouan.

Cover story, 'Tunisian Harvest', Australian Olive Association, 'The Olive Press' on the Tunisian Olive Oil industry after a one month visit to Tunisia during the 2006 oil season.

Invited guest to 'Olio 2006', München, Germany.

Hamburg, Germany: Invited member of international judging panel for 'Der Feinschmecker — Olivenöl Special . the 200 best oils from all the world'.

Joint venture sponsorship by (Rural Industries Research and Development Corporation, Australia) RIRDC/'Der Feinschmecker, Hamburg, Germany.

Presentations on olive oil assessment and appreciation to visiting Australian groups including PICSE (Primary Industry Centre for Science Education), AOOSP, University 3A,

Milano: 'Monocultivar Olive Oil Master' certificated course.

Italy: Visited olive oil producers in Toscana. Giorgio Franci, Monte Nero, Sienna; Fattoria Maionchi, Tofori, Lucca. Inspection of groves, particularly during period of Olive Fly infestation around Lucca.

Lakelands Olives, Rylstone, NSW, Australia, Knut Kammann: grove and production plant.

Milano, Italy: 'OIL CHINA'. Invited judge.

2008 April/May: Advisor/contributor to a chapter for 'Olives and Olive Oil in Health and Disease Prevention', edited by Victor R. Preedy (King's College London; University of London, UK) and Ronald Ross Watson (University of Arizona, USA). Academic Press, an imprint of Elsevier, the world's leading publisher of academic books.

Rome, Italy: 'L'Extravirgine — A Guide to the best Certified Extra Virgin Olive Oils of the World 2009/11/14' (Cucina & Vini). Invited judge.

2009 April: Australia: Presentation to University3A ..."Who is this Extra Virgin?"