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**Robert Mondavi Institute for Wine and Food Science**  
December 2018 E-Newsletter

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Since our last newsletter, the institute hosted its fourth-annual TASTE event, which drew a crowd of over 300 for tastes of wine, beer, and food. The October evening was perfect—join us next year! The institute also hosted the first-ever UC Davis Olive Oil Day, which brought olive oil importers, producers, and consumers together with UC Davis experts for a daylong conference on premium olive oil.

Our first event of 2019 will be on Monday, February 4<sup>th</sup> on the topic of reducing food waste, with presentations by Ned Spang, an assistant professor in the [Department of Food Science and Technology](#), and a special guest from the food waste arena. The event will be hosted in conjunction with [Shields Library](#). We are also planning an exciting institute-hosted lecture on fermented foods by a faculty member in the Department of Food Science and Technology. More details to come.

Finally, we have published our [2017-18 Annual Report](#), which highlights events and accomplishments from the 2017-18 year. As we look to 2019, we would like to thank the members of our [Friends](#) program for their continued support, as well as our campus partners for their ongoing collaborations with the institute.

Happy Holidays from all of us at the institute!

// **Andrew Waterhouse**

*Director, Robert Mondavi Institute  
for Wine and Food Science  
University of California, Davis*

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## *UC Davis Olive Oil Day*

*October 12, 2018*



From left: Karen Bond, Bondolio; Paolo Pasquali, Villa Campestri; Greg Drescher, Culinary Institute of America; Darrell Corti, Corti Brothers Grocery; and Richard Armanino, Director of Sales & Purchasing, ItalFoods.

The idea for UC Davis Olive Oil Day came from a discussion between [Jean-Xavier Guinard](#), a sensory scientist in the Department of Food Science & Technology, and Paolo Pasquali, owner of [Villa Campestri Olive Oil Resort](#) in Tuscany. The pair envisioned a UC Davis event that would bring together olive oil importers, producers, chefs and consumers for the latest updates in the world of premium olive oil.

Speakers included:

- **Paolo Pasquali**, Villa Campestri, Vicchio, Italy
- **Karen Bond**, Bondolio, Winters
- **Darrell Corti**, Corti Brothers, Sacramento
- **Richard Armanino**, Director of Sales & Purchasing, ItalFoods, San Francisco
- **Greg Drescher**, Vice President, Culinary Institute of America
- **Jean-Xavier Guinard**, UC Davis, Food Science and Technology

The event was moderated by **Dan Flynn**, director of the UC Davis Olive Center and featured a special menu, prepared by UC Davis Dining Services, with recipes created by Chef Bill Briwa (1957 – 2018), in honor of his memory.

## *TASTE 2018*

*October 13, 2018*

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Over 35 wineries, breweries, cideries, meaderies, and food vendors and 300 attendees turned out for TASTE 2018. The evening was a huge success thanks to our [vendors](#), everyone who bought tickets, and to our on-campus partners, the [Mondavi Center](#), and the [Manetti Shrem Museum of Art](#). A portion of the proceeds from TASTE 2018 will help fund [Broadening Horizons](#), a program in the Department of Viticulture and Enology that builds and supports a diverse student population through outreach programs, projects and initiatives. We especially want to thank all of our generous vendors—[click here to see them all!](#)

**[Check out the Facebook Album Here!](#)**

### ***News & Events: UC Davis Olive Center***



#### **Master Milling (Sept. 26-28):**

Leandro Ravetti, of [Boundary Bend Ltd.](#), and a top expert in olive oil processing, growing, and standards, led the three-day course, which included behind-the-scenes tours of three regional olive oil producers. Attendees learned about the international olive oil industry, olive oil chemistry, harvesting, and milling best practices. The course provides tips and guidance on how to produce higher quality oil more efficiently.

### ***News & Events: Honey & Pollination Center***



#### **Mead 201 (Sept. 13-15):**

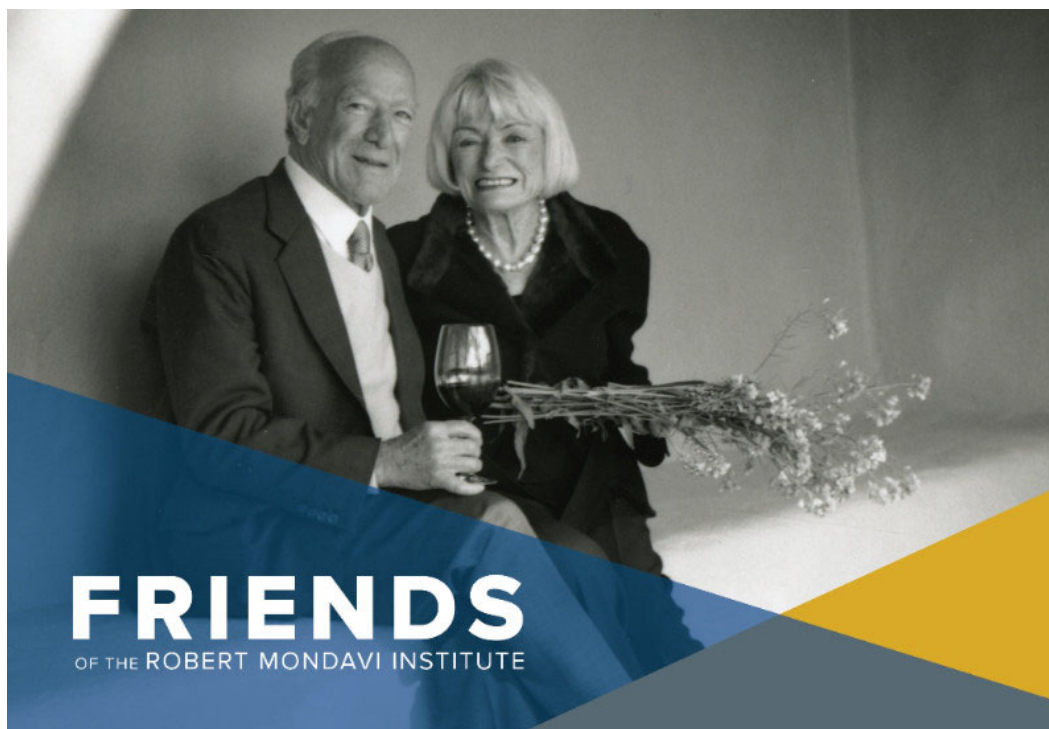
Marking a new direction for the center's mead courses, Mead 201 had a stronger focus on the university's facilities and staff expertise, and included hands-on learning in the institute's winery. The center's mead courses are offered in partnership with the [Department of Viticulture and Enology at UC Davis](#), and represent the only in-depth mead short courses currently offered in the United States.

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Our oils were harvested with the help of UC Davis students from local groves. The UC Davis Olive Center offers campus-grown extra virgin olive oil along with skin-care and gift products. Sales are a key part of the self-funded center's efforts to provide olive research and education to students, industry and consumers.

[Olive Products Here!](#)**Sensory Evaluation of Honey Certificate Course (Oct. 26-28):**

As part of the center's ongoing efforts to teach consumers to critically taste and assess honey, the Sensory Evaluation of Honey Course included a tasting of over 40 varietal honeys, and an introduction to sensory analysis by Jean-Xavier Guinard, a professor and sensory scientist in the Department of Food Science and Technology.

[Honey Products Here!](#)

The Robert Mondavi Institute is the foremost resource in the world for beverage and food science. [Click here to join our Friends of the Robert Mondavi Institute program.](#)

**Thanks to our Current Friends:**

- **Gourmand:** Wayne & Jacque Bartholomew; Bancroft-Clair Foundation, Inc.; Roger White
- **Reserve:** Harold McGee; James & Penelope Shackelford; Russell & Sheila Kaufman; Randy Cobb & Kathie Benko; Mary Horton; Darrell Corti; Joyce & Mark Cleaver; Fritz & Beverly Maytag; Catherine & David Buscaglia
- **Vintage:** Jina Lopez; Tom & Rebecca Ramme; Murry & Laura Baria; Karl Gerdes & Pamela Rohrich
- **Culinary:** Bill & Linda Schmidt; Grant & Lois Chappell; Bill & Laura Lacy
- **Foodie:** Seth Brunner & Linda Clevenger; Pam Gibbs



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