

## **Alexandra Kicenik Devarenne**

Alexandra Kicenik Devarenne is a consultant and educator based in Sonoma County, California who focuses on olive oil evaluation, improvement and promotion. She has been an olive oil taste panel member since 2003, and currently serves on the University of California Davis and UC Cooperative Extension sensory panels. She has taught olive oil sensory evaluation at Olive Oil Sommelier Association of Japan, UC Davis and many other venues. She serves as a judge and advisor for various olive oil competitions and chairs the Napa Valley Olive Oil Competition.

Ms. Devarenne has spoken at many domestic and international olive oil events, focusing on sensory evaluation, communication, marketing and olive oil quality. Her current work includes serving as Coordinator of Sensory Assessment for a joint American Oil Chemists' Society / Institute for Food Safety and Health olive oil quality study. She teaches about olive oil production and quality at symposia and short courses in many places, including UC Davis, where she is on the advisory board of the Olive Center.

She writes on olive oil for popular and scholarly publications, and recently contributed to the forthcoming international book titled *Olive Oil Sensory Evaluation*. While working at the UC Cooperative Extension, she did research on olive oil; writing credits there include *UC Organic Olive Production Manual*, research papers and educational materials. She has written articles about olive oil for *California Agriculture*, the Culinary Institute of America, *Olive Oil Times*, *Hobby Farms*, *Zester Daily* and many others.