Liz Tagami

Liz Tagami is a food lover, brand builder and visionary merchant with over 30 years of experience as a senior executive for top US retailers, such as Williams- Sonoma, Cost Plus World Market, Harry & David and her own companies. In 1988 she was one of a team of executives who opened 8 Williams-Sonoma stores and a catalog business in collaboration with Tokyu Department Store in Japan.

Liz operates Tagami International, a brokerage for premium food and wine with a particular focus on extra virgin olive oil from the major growing areas in the world. She also operates Tagami Sourcing & Services, a consulting firm assisting start up, high growth, mezzanine level and turn around specialty food companies on three continents, again with a focus on olive producers.

Her olive oil connections include past membership in the California Olive Oil Council, charter membership in the Extra Virgin Alliance, contributing writer for the Olive Oil Times, columnist for Gourmet News, panel speaker at the UC Davis Olive Center, speaker at the TerraOlivo Congress in Jerusalem 2010, 2011 and 2012, and speaker at the Culinary Institute of America Symposium on Olive Oil in Napa in 2012. She lectured in Argentina and Crete on olive oil marketing in 2012, and in April of the same year she led the western delegation from Australia, California, Israel, Italy and Spain to the Olive Japan in Tokyo. She is the Director of International Relations for Olive Japan 2013 and 2014.

She has studied olive oil sensory assessment at UC Davis Olive Center for four years and tastes regularly with panel members on an independent basis. She has served on juries in Israel, Japan and California, and is a member of the UCCE Tasting Panel in Sonoma California.