



ΕΚΠΑΙΔΕΥΣΗ ΣΤΗΝ
ΟΡΓΑΝΟΛΗΠΤΙΚΗ
ΑΝΑΛΥΣΗ ΜΕΛΙΟΥ

HONEY SENSORY ANALYSIS EDUCATION

2nd Honey Sensory Analysis Education in Greece Level 1, 2026 in Athens

We are delighted to invite you to participate in the **2nd Honey Sensory Analysis Education - Level 1**, which will take place in **Athens**.

This 2nd training event follows the highly successful 1st Honey Sensory Analysis Education - Level 1, which was held in **Thessaloniki** and brought together professionals from across Greece and abroad. The strong response and great interest from professionals encourage us to continue spreading specialized knowledge in honey sensory analysis, aiming to further support the development and promotion of Greek honey.

You can find **more information** about the 1st Education - Level 1 here:

<https://chefstories.gr/1st-honey-sensory-analysis-education-in-greece/>

Video: <https://www.youtube.com/watch?v=uM0AcbNy7mM>

Article by a graduate in the Gastronomos magazine: <https://shorturl.at/ebL4n>

The three-level educational scheme in honey sensory analysis has its roots in Bologna, Italy, where it was developed by **Bee Sources**.

Having trained hundreds of professionals internationally, Bee Sources collaborates with **Chef Stories**, and together they implement in Greece the first two levels of the Italian three-level educational program.

Location: Athens. The exact venue will be announced soon.

Dates & time: 18 - 22 November 2026, 09:00 - 17:00.

Description: Education – Level 1

This is an **intensive five-day training program** focused on developing skills in honey sensory analysis.

Participants will have the opportunity to:

- Train in honey sensory analysis techniques and in the recognition of aromas and flavors
- Become familiar with important varieties of Italian and Greek honey, their botanical origins, and their classifications
- Understand conditions such as crystallization, natural properties, and defects of honey
- Learn about European and Greek legislation regarding honey categories, quality, labeling, and marketing
- Learn how to describe and evaluate honey quality using methodological tools of sensory analysis
- Discover ways to use honey in cooking and pastry-making
- Explore current developments in research and laboratory methods for honey analysis

Note: The training activity will be conducted in English. If you require interpretation in Greek, please indicate this in your expression of interest.



Objective of the Honey Sensory Analysis Education

The objective of the Honey Sensory Analysis Education is to create a core group of trained sensory honey analysts who will be able to recognize, describe, evaluate, and communicate the origin, characteristics, and quality of honey in a unified and systematic way.

In the long term, the aim is for these trained honey sensory analysts, through their specialized knowledge, to contribute to the enhancement of the professional value chain and to the promotion of Greek honey as a high-quality product at both national and international levels.

The **2nd Honey Sensory Analysis Education - Level 1** is addressed to:

- Beekeepers
- Honey producers and processors
- Honey trade networks and distributors
- Food & Beverage managers
- Nutritionists, dietitians, chefs, and pastry chefs
- Professionals from the agri-food and tourism sectors
- Retail store professionals
- Educators and researchers in relevant fields
- Journalists, food bloggers, and agri-food communication professionals

Next Education Levels: Level 2 & Level 3

Participants who successfully complete **Level 1** will have the opportunity to continue their training with **Level 2 - Advanced**, which will take place in **Thessaloniki from 19–21 February 2027**, or in any other city where it may be organized by Bee Sources.

Subsequently, successful graduates will have the opportunity to take part in the **Level 3 Exams** in Bologna, Italy. Successful completion leads to inclusion in the **Italian National Register of Experts in the Sensory Analysis of Honey**.



Organization & Organizers

The Honey Sensory Analysis Education in Greece, Level 1 & Level 2, is organized by Chef Stories, a company providing consulting services as well as the design, organization, and implementation of specialized, high-quality gastronomy events.

Chef Stories is today a strategic partner of numerous businesses, organizations, and institutions in the sectors of food and beverages, retail, tourism, exhibitions, conferences, and development services, contributing its experience and expertise to the design and implementation of diverse projects that highlight and promote local gastronomy and Greek agri-food products.

Members of the Chef Stories team, Sylvia Koumedaki, Chef Stories Co-founder & Gastronomy Events Specialist, and Nana Zygora, Business Development & Marketing Consultant and Trainer, have successfully completed the Honey Sensory Analysis Courses (Levels 1 & 2) in Italy. Drawing from their personal experience, they have adapted the training content to the specific context and needs of the Greek honey market.

For this 2nd Honey Sensory Analysis Education – Level 1, Chef Stories is collaborating with Bee Sources, an internationally recognized consulting and training company in the beekeeping sector. Since 2005, Bee Sources has specialized in the development and dissemination of honey sensory analysis techniques.

Bee Sources systematically trains professionals who form part of the Italian National Register of Experts in the Sensory Analysis of Honey (<https://www.albomie.it/>), a body of experienced analysts established in 1988 and officially recognized by the Italian Ministry of Agriculture since 1999.

Participation Fee - Level 1

The participation fee for the 2nd Honey Sensory Analysis Education – Level 1 is €900, payable in two installments.

Deposit: 500 €, until 25/08/2026

Final Payment: 400 €, until 20/09/2026.

Bank Account Details:

Piraeus Bank

IBAN: GR33 0171 5590 0065 5916 4159 697 Account Number: 655916 4159 697

Account Holder: CHEF STORIES L.P. SWIFT/BIC: PIRBGRAA

The participation fee includes:

Training materials and notes, honey samples for tasting and analysis, a parallel activity, welcome lunch

Not included:

Transportation to and from **Athens** and accommodation.



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Participation Process & Expression of Interest Form

In order to ensure the smooth conduct of the training program, the number of participants is **strictly limited**.

To secure your place:

1. Complete the expression of interest form at the following link:

<https://forms.gle/3cxicDHsn8H3cTYLA>

2. After submitting the deposit, please send the payment receipt to the email: events@chefstories.gr

3. You will then receive the detailed program, additional instructions, and the payment receipt.

Participation registrations are managed by **Tania Georgiadou**

T. +30 2310471628

M. +30 6942980958

The Honey Sensory Analysis Education is an investment in personal and professional development and a step forward in promoting Greek honey as a product of high quality.

We look forward to welcoming you!

Kind Regards,

Sylvia – Ioanna Koumedaki & Nana Zygoura



INSTRUCTOR's CVs

Gian Luigi Marcazzan

Gian Luigi Marcazzan is a researcher and technical manager for honey quality control by chemical and sensory analysis at the Council for Agricultural Research and Economics (CREA) in Bologna, Italy for 26 years. He is the leader of the Honey Sensory group within the International Honey Commission, the leading organization to develop methods for honey quality evaluation. He is the President of the Italian Register of Experts in the Sensory Analysis of Honey with more than 25 years of experience as a teacher and professional honey taster. From 2008, Gian Luigi works as a panel leader for the international honey competition BioMiel. Gian Luigi studies the composition of royal jelly and propolis to open up the knowledge on the composition in order to characterize and control the quality. He is also a beekeeper and breeds bees for the production of swarms and honey.

Raffaele Dall'Olio

Raffaele Dall'Olio is a beekeeper and animal biologist with a master's degree in honeybee pathogens diagnostic, skilled in artificial insemination of honeybee queens. He has more than 10 years of experience in honeybee research and teaching focusing on genetic conservation of honeybee breeds, detection of pathogens and viruses, improving the quality of beekeeping products. He's a member of the international research networks COLOSS (on Colony Losses) and RNSBB (about Sustainable Bee Breeding). Raffaele has commercial experience with 150 hives in Tuscany, Italy and queen-rearing experience and manuka honey in New Zealand. As an internationally sought out speaker including Apimondia and the European Conference of Apidology, Raffaele has more than 10 years' experience as a teacher and professional honey taster and as a panel leader for the Italian National Register of Professional Honey Taster and member of official Panel Test at CRA-API lab since 2005 and in several Honey Contests. In 2015, he found "AsSenso", sensory analyses as an R&D tool for businesses. Raffaele also has written for national beekeeping magazines in Italy such as L'apicoltoreitaliano, Lapis and APOidea.

Mary Nikolaou

Mary Nikolaou was born and raised in Athens. After completing her studies as an Agronomist Technologist, she trained for a year at the Institute of Agricultural Sciences and Aristotle University of Thessaloniki in beekeeping and professional apiculture, establishing her first hives. Since 2012, she has been a beekeeper and honey producer, fully committed to quality and knowledge. Driven by her interest in understanding honey, she pursued further specialization in honey sensory analysis in Italy for two years. In 2023, she passed the exam at CREA, the Italian Ministry of Agriculture research center, earning the title of Expert in Honey Sensory Analysis, held by only 300 people worldwide. She is the first Greek member of the Italian National Register of Experts in Honey Sensory Analysis. Mary views honey as not merely food, but as a carrier of knowledge, experience, and culture. She is also a certified olive oil taster and collaborates with the Olive Oil Sensory Analysis Lab at the University of Peloponnese. In this first Greek training, she will teach Greek honey varieties alongside Italian experts, presenting the rich botanical and sensory profile of local honeys.



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Nana Zygoura

Nana Zygoura is a Business Development and Marketing Consultant & Trainer. With studies in Marketing, Communication and Culture, she has had a long professional career as a director in Marketing and Communication, Client Service and New Business departments. Today she is an independent professional and supports companies, organizations and institutions in the design and implementation of development programs for agri-food, local, innovative and youth entrepreneurship. She also collaborates with Chef Stories company and together they design, organize and implement comprehensive programs and individual specialized events to highlight and promote Greek and local gastronomy. She is a certified adult trainer, a trained honey taste analyst in Italy, a graduate of the Butchers' School and has completed Level 3 of the Wine Studies of the international organization WSET. More about Nana Zygoura, on:

www.zygoura.gr