

You will have a unique sommelier book that was written and published for the developed by the ISG for the sommelier certification. A book at this magnitude has not been attempted since Mr. Julien's 1822 Le Manuel du Sommelier.

Over 1,000-pages in writing, this fully interactive book, allows you to be able to have further content that is critical to understand the entire world of alcohol and the sommelier profession.

- **From having live audio for proper pronunciations of complicated languages to visuals, interactive 3D maps, food and other visuals, it is essentially an entire book designed within another book.**
- **Provides you with vast amounts of additional educational materials.**
- **Is enhanced by visuals in all manners from all subjects that help you to retain far more information than a traditional encyclopedic memorization approach book.**
- **Has the interactive visuals to reinforce materials which takes memory retention from the usual 10% all the way up to 80% retention in the same manner of time.**
- **Interactive maps, food visuals etc.**
- **10 hours of instructor video for each chapter.**

This designation is aimed at being the defining benchmark for wine knowledge within the hospitality industry.

Upon successful completion of the ISGM sommelier certification, you will graduate with a diploma that designates you as a leader in wine industry with professional mobility.

The curriculum is vast in breadth and depth, but all the tools are provided so that students will have the ability to pass their examinations with a good passing rates and avoid the merry go round of exam failures, further time and resources in rewriting examinations or penalized with time constraints.

We teach well, and make sure you are able to pass; regardless of the challenges, the success rate is high due to the direct training and materials.

We strive to support the professional development of our graduates including a referral program for career opportunities and sponsorship of tastings and events.

To ensure that your learning experience is second to none, we hold an annual conference to guarantee that each and every instructor has the latest information, research and development, new theories on food and wine pairing, and current trends in the market place and this is also updated into our online program delivery system. As a graduate, you will enter the industry informed and sought after.