

Chapter/Session 1:

- An Overview of the Sommelier Certification Process
- Definition of Sommelier
- History of Sommelier from Medieval to current evolution of expectations
- Role of the Sommelier in the present
- Principles of Tasting
- Principles of Food and Wine Pairing

Chapter/Session 2:

- Service
- History of Service addressing all styles of food service (French, Russian, American Plate Service etc.)
- Current Service and Sales Applications and Techniques Sommelier Service
- Procedures at Michelin star restaurant level Serving wine with current new wine closures (glass, synthetic, caps etc.)
- Serving Sparkling Wine
- Serving White Wine
- Serving Red Wine Without Decanting
- Serving and Decanting Red Wine
- Serving and Decanting Red Wine with Basket
- Serving and decanting large format bottles
- Serving and decanting fortified wines including Port Tongues
- Sommelier Responsibilities, Wine List, Wine Purchasing Strategies, Cellar and Inventory Management, Wine Cellar building and maintenance Glassware, Decanters and Wine Tools (historical evolution to current)
- Alternative Roles for Sommeliers in the Industry
- Cellar Management Practicum (development of project for building from start to opening of the doors of a new restaurant or food outlets in chains or Hotels/Casinos)

Chapter/Session 3:

- Viticulture
- Vinification
- History of Wine
- History of Wine in the Ancient Times
- History of Wine in the Golden Age History of Wine in the Dark Ages History of Wine in the Age of Discovery History of Wine in the Current World
- Viticulture (Macro/world overview)
- Climate (Macro/world overview)
- Soil (Macro/world overview)
- Life of the Vine Cycle (Macro/world overview)
- History of Vine Management (Macro/world overview) Terroir vs Modernization ((Macro/world overview)
- Vinification (Macro/world overview)

Chapter/Session 4:

- France Overview, Burgundy & Beaujolais
- (for each region full depth of the smallest appellation and vineyard breakdown with respect to: history (depending on region from human cultivation to the present), law, unique productions, viticulture (climate, soils, vine management techniques, all grape varieties, Vinification), local market (exports, sales), notable producers, vintages, local food pairing to include where applicable all AOP and IGP cheeses, meats, fowls, grains and fish). This will apply to all Chapters/Sessions.

Chapter/Session 5:
Bordeaux and Southwest

Chapter/Session 6:
Alsace, Rhône, Vins de Pays

Chapter/Session 7 :
Loire, Languedoc, Roussillon, Provence, Jura, Savoie, Corsica

Part 1 Management Practicum: Restaurant and Beverage Program Description Due

Chapter/Session 8:
Italy Overview and Northern Regions

Chapter/Session 9:
Central Regions (Tuscany, Umbria, Lazio, Marches)

Chapter/Session 10:
Southern Regions and the Islands (Abruzzo, Molise, Puglia, Campania,
Basilicata, Calabria, Sicily, Sardinia)

Part 2 Management Practicum: Staff Training Action Plans Due

Chapter/Session 11 :
Iberian Overview and Cultivation to the present Regions, Spain (Rioja,
Castilla y León, Catalonia)

Chapter/Session 12:
Iberia Cultivation to the present rest of Spain and Portugal

Chapter/Session 13 :
Germany

Chapter/Session 14:
Austria, Switzerland, Luxembourg, Belgium

Chapter/Session 15 :
Middle Europe, Hungary , Czech Republic, Slovakia, Slovenia

Chapter/Session 16 :
Eastern Europe, Croatia, Bosnia-Herzegovina, Montenegro, Kosovo, Albania,
Romania, Bulgaria, Moldova, Ukraine, Republic of Macedonia

Part Three Management Practicum: Menus Due.

Chapter/Session 17:
Mediterranean and Levant- Malta, Greece, Cyprus, Turkey, Lebanon, Israel, Georgia,
Armenia, Azerbaijan, Kazakhstan, Morocco, Tunisia, Algeria, England, China, Japan

Chapter/Session 18 :
Champagne, Cava, Sekt, Spumante, California, Australia, New Zealand England,
South Africa, Canada Sparkling Regions

Chapter/Session 19 :

Fruit Distillates: Cognac and Pineau des Charentes, Armagnac, Brandy and Fine, Brandy Spanish Solera, Calvados, Eaux de Vie (Framboise, Slivovitz etc.), Poire Williams, Grappa, Marc, Chinese and Korean Fruit Spirit, Pisco, Cachaça

Chapter/Session 20 :

Grain distillates: Whisky, Blended Scotch Whisky and Deluxe Blend, Single Malt Highland, Single Malt Speyside, Single Malt Islay, Irish Whisky, Bourbon, American Whisky, Canadian Whisky, Rye, Gin Dry, Gin Dutch, Tequila, Vodka (Grain & Potato), Rum, Baijiu, Korean Rice Wine and Liqueurs/Digestifs

Part Four Management Practicum: Opening Wine Inventory and Inventory Policy Due

Chapter/Session 21 :

USA: California

Chapter/Session 22:

USA: North America: OR, WA, NY Regions

Chapter/Session 23 :

USA: North America: Rest of America states and AVA Regions, Canada: Ontario, British Columbia, New Brunswick, Mexico.

Chapter/Session 24:

Southern Hemisphere: Australia

Chapter/Session 25 :

Southern Hemisphere: New Zealand, South Africa

Chapter/Session 26 :

South America: Chile, Argentina, Uruguay, Brazil, Bolivia and Peru

Part Six Management Practicum: Tasting Menus Due

Chapter/Session 27:

Fortification: Port, Madeira, Sherry, New World Fortified Wines and Flavored Wines

Chapter/Session 28 :

Alternate Fermentations: Beer (Belgium, UK, Germany, Rest of Europe and World as well as North American Large and microbreweries), Cider and Sake

Chapter/Session 29 :

Teas (Chinese, Indian, Asia Minor, UK), Chinese and English Tea Service, Cigars and service

Part Seven Management Practicum: Précis Due

Chapter/Session 30 :

Wine Industry, economics, trade, world market movements and social media.

Complete Management Due Package Due