



WFCL1 Website Course Description

Wine Fundamentals Certificate Level 1 is an introductory course designed to help wine enthusiasts feel comfortable and confident in the sometimes confusing world of wine. The course focuses on major international grape varieties as well as on some of the primary themes related to wine in the context of the hospitality industry. The course involves extensive tasting of representative varietal wines from around the world.

In Wine Fundamentals Certificate Level 1 students develop an understanding of the unique characteristics of the major grapes used for making wine. Students will also learn about how grapes are grown, how red, white, sparkling and fortified wines are made, and how different approaches to growing grapes and making wine affect taste. In addition, students will be introduced to basic wine terminology, service and storage techniques, how to read labels, and the fundamentals of pairing food and wine.

Wine Fundamentals Certificate Level 1 meets once each week for a total class time of 24 hours. The class provides an essential foundation for hospitality professionals intent on pursuing Sommelier certification and offers non-professionals a pleasurable, non-threatening introduction to wine.

WFCL2 Website Course Description

Wine Fundamentals Certificate Level 2 allows students to build on the knowledge gained in Level 1 through an introduction to the regional study of wine. The course involves extensive tasting of representative regional wines, spirits and beer from all of the world's major production areas

In Wine Fundamentals Certificate Level 2, students begin to develop an understanding of the ways in which local landscapes and cultures affect wine flavors. By studying variables such as climate, soil, grape variety, topography, regional law and local approaches to grape growing and wine making, students will understand some of the reasons for the extraordinary diversity of the world of wine. Students will also continue to develop knowledge in major themes of the hospitality industry, including regional food and wine pairing theories, service techniques and wine management practices.

Wine Fundamentals Certificate Level 2 meets once each week for a total of 48 hours. Graduates of this course receive the title of Certified Wine Steward, a prerequisite designation for pursuing the title of Certified Sommelier.

SDP Website Course Description

The Sommelier Diploma Program offers students the opportunity to receive certification as a Sommelier through direct instruction by some of the world's top Sommeliers. The course involves extensive tasting of a wide variety of alcoholic beverages from around the world. By



the end of the program, students will be skilled tasters of alcoholic beverages and should be able to identify specific products in blind situations

Delivered by industry experts, the Sommelier Diploma Program is designed to provide students with the skills they will need to be successful Sommeliers in the hospitality industry. The curriculum is both broad and challenging. In addition to continued regional study of wine, beer, spirits and cuisine, students will receive instruction in the administrative and managerial elements of the profession including wine service, cellaring wines, investment strategies, menu design, inventory procedures, and staff training.

To ensure that the learning experience is exceptional, the International Sommelier Guild ensures that all Sommelier Diploma instructors attend an annual conference designed to keep them up to date on the latest information, research and development, new theories of food and wine pairing, teaching strategies, and current trends in the market place.

The Sommelier Diploma Program is an intensive 24-session course which meets once each week for eight hours. Graduates of this program are entitled to the title of Certified Sommelier. The ISG's Sommelier Diploma has been designed to provide the benchmark for wine knowledge within the hospitality industry. After meeting the ISG's rigorous standards, graduates of this program enter the workforce very much in demand.