

Certificate in Professional Wine Knowledge (Sommelier)

Wine has become so fashionable yet obtaining a formal qualification in wine appreciation has only recently become available in New Zealand.

This course offers the hospitality professional as well as the enthusiastic amateur the opportunity to study about wine, beer, spirits and liqueurs.

This intensive course is based around two respected international qualifications from the London Wine and Spirit Education Trust. The WSET® Intermediate Certificate in Wines, Spirits and other alcoholic beverages and the WSET® Advanced Certificate in Wines and Spirits are both registered on the British National Qualifications Framework. They are widely used by the hospitality industry around the world and are mandatory for people who wish to study for a Masters of Wine.

A sommelier is someone who has extensive knowledge of wine and other alcoholic beverages including spirits and liqueurs. Sommeliers are able to advise customers on the nature of a wine and whether or not it will complement a meal. They can also compile wine lists and ensure that the wine is correctly served and stored. This course includes practical hospitality workshops for wine service.



COURSE OUTLINE

Each month participants learn about international wines from countries such as Spain, Italy, Chile, France and New Zealand through tutored tastings and self-directed study. They will study the principles underlying food and wine matching as well as complete a computer course that teaches Excel to present and cost wine lists and manage inventory control systems. Participants also learn about viticultural and wine making practices as well as completing The Sale of Liquor Manager's qualification and Food Safety Certificate.

Student loans and allowances available for New Zealand residents.

PART TIME | 10 WEEKENDS

COURSE ENTRY

There is a minimum age of 18 years. Participants must have had prior experience in the hospitality industry or undergo work experience during the course.

PART TIME COURSE DATES

Saturday and Sunday, 9am to 5pm
Compulsory Workshops 2010

- Weekend 1: 20/21 February
- Weekend 2: 20/21 March
- Weekend 3: 17/18 April
- Weekend 4: 22/23 May
- Weekend 5: 19/20 June
- Weekend 6: 24/25 July
- Weekend 7: 21/22 August
- Weekend 8: 18/19 September
- Weekend 9: 16/17 October
- Weekend 10: 20/21 November

COURSE FEES

NZ/AUSTRALIAN	
Participant course fee	NZ\$2,190
WSET fees and text books	\$1,050
Spiegelau tasting glasses x6	\$100
PART TIME TOTAL	NZ\$3,340

- Covers all costs including wine tastings.
- Computers are available at NZSFW however your own laptop is recommended.

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