

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 NZQA accredited 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. The course includes practical hospitality workshops and work experience for wine service, spirits and cocktail making.



COURSE OUTLINE

Each week you learn about international wines from countries such as Spain, Italy, Chile, France and New Zealand through tutored tastings and self-directed study. You 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. The course also includes winery trips where participants will learn about viticultural and wine making practices from well-respected wine makers. Participants also complete The Sale of Liquor Manager's qualification and Food Safety Certificate.

Student loans and allowances available for New Zealand residents.

FULL TIME | 12 WEEKS

International participants require a visitor visa.

COURSE ENTRY

IELTS 6.0 or equivalent.

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.

FULL TIME COURSE DATES

Monday to Friday, 9am to 2:30pm

- Monday 25 January – Friday 16 April 2010
- Monday 17 May – Friday 6 August 2010
- Monday 6 September – Friday 26 November 2010
- Monday 31 January – Friday 22 April 2011

COURSE FEES

NZ/AUSTRALIAN	
Participant course fee	NZ\$3,240
WSET fees and text books	\$1,050
Spiegelau tasting glasses x6	\$100
FULL TIME TOTAL	NZ\$4,390

INTERNATIONAL	
Participant course fee	NZ\$6,040
WSET fees and text books	approx \$1,050
Spiegelau tasting glasses x6	\$100
TOTAL	NZ\$7,190

- Covers all costs including wine tastings, day trips, guest lectures etc.
- Computers are available at NZSFW however your own laptop is recommended.

THE NEW ZEALAND
School of
Food & Wine

63 Victoria Street, PO Box 25217,
Christchurch 8144, New Zealand.
T: 64 3 379 7501
F: 64 3 366 2302
E: nzsfw@foodandwine.co.nz
W: foodandwine.co.nz

