

A watercolor illustration featuring several wine bottles and glasses. The bottles are rendered with thick black outlines and filled with various shades of purple, pink, and red. The glasses are also outlined in black and contain red wine. The background is a mix of soft watercolor washes in shades of pink, purple, and yellow, with scattered dark spots. A white rectangular box is centered in the upper half of the image, containing the text.

THE MASTER IN SOMMELLERIE PROGRAMME

“ DO YOU SPEAK WINE? ”

M. Spears



This course has been tailored around the needs of professionals that have already gained a certified Diploma of Sommelier in another country and want to strengthen their wine knowledge in English and power up their CVs. In Joining this course you will be automatically placed with your CV in our MEMBER page of our website .

The programme is recognised by the Worldwide Sommelier Association (WSA). The participants will discover the image and the history of a Sommelier, the world of wine, beers and spirits, the wine regions of the world, how to taste the wines and how to match wines with food.



British Sommelier Foundation

PARTNER OF WORLDWIDE SOMMELIER ASSOCIATION





The British Sommelier Foundation is official member of Worldwide Sommelier Association, an international body established in 31 countries between Europe, America, Asia and Australia.

Our aim is to promote, spread and appreciate the art and culture of food and wine, as well as the image of the Sommelier.

A dynamic splash of multi-colored liquid, including yellow, green, blue, red, and pink, captured in mid-air against a white background. The liquid forms various shapes and droplets, creating a sense of movement and energy.

OPEN A BOTTLE. OPEN YOUR **SENSES.**

A course for culture. A course for passion.

2 theoretical and practical lessons

2 visit in English vineyards

30 wine tastings

3 nights stay in a partner Hotel in London

3 lunches, 4 breakfast and 1 dinner (DAY 4)

Transfer to locations

BSF Membership Card

1 Certificate of Master in sommellerie

Notebook

Tablet with all the lessons in PDF format



One lesson per day, 6 hours each time.

Every lessons is balanced between theoretical principles and practical tastings of wines especially selected for the theme.

Discovery the English vineyards.

The final exam will test your knowledge and certify your commitment as

“Master in Sommellerie”.

LESSON	DATE	TOPICS	SPECIFICS	EXERCISE
1	26/05/2016	How to taste wine Wine Regions of the world	Appearance, Nose, Palate, Conclusion , Terminology	Wine tasting
2	27/05/2016	How to taste wine Wine Regions of the world	Appearance, Nose, Palate, Conclusion , Terminology	Wine tasting
3	28/05/2016	Visit to 2 English Vineyards	Meet the producer	Wine tasting
5	29/05/2016	Dinner Final Exam	Dinner and Written Test	Wine tasting

Our supporter



Worldwide Sommelier Association



Fondazione Italiana Sommelier
CENTRO INTERNAZIONALE PER LA CULTURA DEL VINO E DELL'OLIO

Learning **Un** limited

The Chesterfield College Group



“Understanding wine is such an interesting art that everyone can learn. When you open a bottle you shouldn’t just see red, white or rose, but embrace the beginning of a sensorial journey through tradition, culture and history of one of the incredible gift that mother Earth gave us: the Vine.”

*The Founder
Michele Muccilli*

REQUIREMENTS:

English level B1

Certified Sommelier Diploma

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Time: 9am to 5pm

Venue: TBC

Fee: £1600

Minimum 5 participants

Flights are not included

Visit our website for more info and for enrol:

WWW.BRITISHSOMMELIERFOUNDATION.UK