

Court of Master Sommeliers Worldwide

Est.1977

Registration No. 5485362

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Court of Master Advanced Sommelier Certificate

The Advanced Sommelier Certificate course is intended for persons with extensive wine service experience and who wish to develop their knowledge and service skills to a higher level.

Prospective candidates should be aware that the level is significantly higher than the Certified Sommelier Certificate and that it is therefore necessary to carry out considerable study in preparation for this course.

The programme is conducted over five days, with the final two and a half days devoted to examinations. The lectures are presented by Master Sommeliers using a power-point format interspersed with a number of wine tastings, plus a practical service demonstration.

Candidates who satisfactorily gain this certificate will be able to

- a) speak with authority on the wine areas of the world and their products
- b) demonstrate an in depth knowledge of wine laws and classifications systems
- c) state the correct methods of handling and storage of beverages
- d) discuss, recommend and serve aperitifs, spirits and liqueurs, displaying a sound knowledge of the products
- e) select, prepare and position glassware necessary for the service of drinks in the lounge, restaurant, function room or private suite
- f) present, offer, prepare (decanting where necessary) and serve wines, demonstrating a high degree of efficiency and proficiency
- g) discuss menu content and wine lists, recommending wines to accompany food, displaying a sound knowledge of the products, their vintages and characteristics
- h) display an understanding of cigar production and storage, with special reference to Havanas
- i) handle queries and complaints with skill and diplomacy
- j) demonstrate a sound knowledge of Beverage Management including an ability to train beverage servers
- k) demonstrate an ability to SELL
- l) orally describe the characteristics of wines
- m) analyse classic styles of wine, identifying where appropriate, grape varieties, country and district of origin, vintage and quality level

The examination comprises three parts:

- 1 1 hour Theory paper of 24 multiple choice questions and 60 short answer questions totally 150marks
- 2 Practical tasting of 6 wines tasted blind in 25minutes
- 3 45 minute Practical Service test

The pass mark is 60% in each section. All three sections must be passed together.

The next Advanced Sommelier Certificate programme will be 23rd – 27th July, venue to be arranged

Enquiries to Brian K Julyan at the above address or by email: bjulyan@hotmail.com

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