

Court of Master Sommeliers Oceania

Introductory Sommelier Certificate



WELCOME

On behalf of Brian K. Julian, Founder and Chief Executive of The Court of Master Sommeliers Europe, we would like to take this opportunity to congratulate you on your enrolment in The Court of Master Sommeliers Introductory Course. We hope this will be a thoroughly rewarding and enriching learning experience for you and wish you all the very best with your preparations.

COURSE CONTENT

The content of the Introductory Sommelier Certificate covers:

- Elementary practices in the vineyard and wine making procedures.
- The grape varieties, origins, specific wine making procedures and classifications for all the major wines of the world.
- The production, raw materials and flavours of spirits and liqueurs.
- Technical skills of wine service.
- Importance of social skills.
- Fundamentals of matching wines with food.
- An introduction to the skills of wine tasting.

EDUCATIONAL OUTCOMES

Students who complete this course will be able to:

- Explain the factors which contribute towards the quality of wines.
- Describe the characteristics of the wines from the main wine producing countries of the world.
- Demonstrate an understanding of the wine classification and control systems in current use.
- Interpret wine label terms.
- State the basic ingredients and flavours of aperitifs, spirits and liqueurs.
- Demonstrate an awareness of beers, sake and other beverages.
- Demonstrate the correct service of wine and other beverages.
- Demonstrate a basic competence in selling and matching wines with foods.
- Identify the requirements of the Advanced Sommelier Certificate.

COURSE INFO

June 19th, 20th, 21st 2017

DAY 1 / 0745 - 1800

DAY 2 / 0800 - 1800

DAY 3 / 0815 - 1930

VENUE INFO

Ivy Sunroom

Ivy, Level 3

330 George Street Sydney

www.merivale.com

CONTACT INFO

E: info@courtofmastersommeliers.com.au

W: www.courtofmastersommeliers.org

COURSE AND EXAMINATION FORMAT

The lectures are presented by Master Sommeliers using a power-point format interspersed with wine tastings, plus a practical service demonstration. The examination comprises a multiple-choice theoretical paper plus a short elementary practical service test. The pass mark for each part of this examination is 60%.

COURSE SCHEDULE

DAY 1 (Mon 19/06): 0745 - 1800

DAY 2 (Tues 20/06): 0800 - 1800

DAY 3 (Wed 21/06): 0815 - 1930

VENUE

The venue for both the course and examination is ivy Sunroom, located at ivy (Level 3, 330 George St Sydney). Access is via Ash Street.

WHAT TO EXPECT

The lectures are held over two days, with the examination commencing on the morning of the third day. The two days of course work are fast-paced and are revision based rather than offering a comprehensive learning session ahead of the examination.

CANDIDATE REGISTRATION

Please allow ample time for registration on day one of the course. Students are required to bring photo identification (driver's license, proof of age card or passport). As per the CMS Oceania terms and conditions, only students aged 18 and above will be allowed access to the venue and course.

HOW TO PREPARE

Students should have a basic knowledge of worldwide wines before applying for Introductory level. Students are strongly encouraged to use the text book (provided as part of course fees) in conjunction with the CMS web portal, login details for which are provided in the following section. We also suggest that candidates download the course syllabus (available via the web portal) and join the [Guild of Sommeliers](#) to help guide their studies.

PREPARING FOR BOTH INTRODUCTORY AND CERTIFIED

For candidates who wish to sit for both Introductory and Certified, there is no additional preparation required for Certified level.

TEXT BOOK

Sales and Service for the Wine Professional (fifth edition), by Brian K Julyan MS is provided as part of Introductory course fees. Students will receive a copy via express mail upon enrollment to the address provided on their online application form.

WEB PORTAL

The CMS web portal contains valuable resources to assist with your preparations. To login, click on the link below using the username and password provided (both are case sensitive).

Web Portal: www.courtofmastersommeliers.org/other/learning-resources/

Username: dp46rh

Password: chardonnay

SUITABILITY TO PROCEED TO CERTIFIED LEVEL

Candidates will be notified on the day of the Introductory examination if they have qualified to sit for the Certified examination. Entrance will be open to candidates who have previously attained Introductory level, in addition to the top ranking candidates on the day.

CERTIFIED FEES

Candidates who have paid for Certified level but who fail to qualify will have their course fees refunded in full (AUD\$550 including GST). Regrettably transaction fees are non-refundable.

WHAT TO BRING

All students are required to bring a notepad, pens, cork screw and photo identification.

MEAL BREAKS

Morning tea, lunch and afternoon tea will be provided on the first two days of the course. On the day of the examination no lunch or afternoon tea will be provided, and students will be required to make their own arrangements.

DRESS CODE

The dress code for the course is business attire (suit, shirt and tie for men, suit and shirt for women). Working dress is required for the examination. Business attire is required for the award ceremony and Champagne reception.

PERSONAL HYGIENE

Students are reminded that they will be tasting a substantial quantity of wines throughout the course. Please keep strong smelling colognes, aftershaves and perfumes to a minimum.

MOBILE PHONES AND ELECTRONIC DEVICES

The use of mobile phones or electronic devices to take video footage, photos or post updates to social media is not permitted at any time during any CMS Oceania course or examination.

INCIDENTAL COSTS

Students are responsible for covering all costs including travel, meals and accommodation associated with attending this course. The Court of Master Sommeliers accepts no responsibility for costs incurred by students. Students travelling from interstate or overseas are strongly encouraged to consider purchasing a suitable travel insurance policy and to choose flexible fares where possible.

VISA REQUIREMENTS

International students are reminded that they are responsible for ensuring they meet the visa requirements for entry into Australia. For further information regarding visas please visit the Australian Government Department of Immigration and Border Protection [website](#).

MEDIA DISCLAIMER

Selected media have been invited to attend the CMS Courses in Sydney. If you do not wish to be photographed or included in future CMS Oceania Courses publicity materials (including website and written materials), please notify us via email prior to the commencement of the course.

CANCELLATION POLICY

If an applicant for either Introductory or Certified cancels enrolment up to 28 days prior to the commencement of the course, the applicant will incur a \$200 cancellation fee. Any cancellations received within 27 days of the scheduled start date of the course in which an applicant is enrolled will incur a 100% cancellation fee. If an applicant fails to attend the examination for any level of CMS certification, fees will be forfeited in full and cannot be credited towards enrolment for a future examination.

EMERGENCY CONTACT

For emergencies only during the course, please contact Ellie Hutchings (CMS Oceania Course Administrator) on 0405 799 713. For general queries in the lead up to the course, please contact us via email (info@courtofmastersommeliers.com.au).

EXCLUSIVE VENUE SPONSORS

The Court of Master Sommeliers Oceania Courses gratefully acknowledges the generous support of our Exclusive Venue Sponsors **InterContinental Sydney** and **Merivale** in making the 2017 Court of Master Sommeliers Oceania programme possible.

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