

Grand Sommelier Diploma

The Grand Sommelier Diploma is an intensive eight-month program intended to provide access to the next level of study for the highly trained professional. This program is aimed at being the most comprehensive wine degree in the industry. Only upon successful completion of the Sommelier Diploma can the Grand Sommelier title be pursued. Our goal is to provide you with the in-depth knowledge and skills required to become an industry leader, you will be in a position to redefine and improve the wine industry globally.

Services

Through all the years and changes there are two tenets that have remained: First is our commitment to serve. The second is the quality and caliber of our teachers and experts. We go to great lengths to offer instruction and consultation by recognized industry leaders. Whether you are looking for an appraisal of your cellar for insurance purposes or a wine menu for that special occasion, the International Sommelier Guild can make it happen.

We take great pride in knowing that we have the best minds available to service you. We are well aware that what makes us successful is you and we have worked very hard over the years to make sure that all our students are completely satisfied with the International Sommelier Guild "experience".

Our Services Include:

- Facilitated tastings
- Lectures
- Dinner parties
- Menu design
- Optimal food & wine pairing
- Staff training including service and wine knowledge development to increase sales and move product
- Managerial development including: food & wine menu design, beverage management, wine investing and cellaring for asset growth
- Cost and theft control training and recommendations
- Wine list audits and recommendation reports
- Evaluation of existing inventories
- Working within your budget to maximize profits
- Assessment of storage and cellaring facilities in use to protect liquid investments
- Certified Wine Appraisals for insurance damage claims and coverage
- Certified appraisals for collectors to verify wine value



The Wine Marketplace

Consumers today have developed a much greater appreciation of wine. Easy accessibility to wine clubs, magazines, literature and high quality international wines have all contributed to a shift in consumer demands. This trend has given rise to a need for a more professional and detailed wine education as well as a thorough understanding of wine service and beverage management in the hospitality and service industry.

Consumer demand for wine knowledge is insatiable in our contemporary marketplace, restaurants and hotels. Professional wine service staff and skilled beverage management is central to a well-run and successful operation.

Newsletter

Stay connected to the world of wine education and other Sommeliers through the International Sommelier Guild's monthly newsletter. Regular features include highlights on wine region reports, information on tasting methods, upcoming events, wine industry news, book reviews, trend watching, and other information relating to wine and spirits.

Contact Us At

International Sommelier Guild

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The International Sommelier Guild is the premier wine-knowledge resource center focused on helping you meet your wine and spirit needs through providing tailored expert teaching and consultation.



About Us

The International Sommelier Guild brings together the resources of the top educators, industry leaders, premier restaurateurs, wine merchants, wineries, and writers. We are a community that learns from each other and strives to pool the knowledge of the best minds available to keep you on top of new trends, research, developments and standards. We have certified Sommeliers for over 15 years. We work closely with the hospitality and culinary industries to train professionals in wine and spirits.

Whether you are looking to develop a basic understanding of food & wine pairing or to become an accredited Sommelier, the International Sommelier Guild can help you reach your goals. The organization is expanding to include over 60 cities worldwide. In addition to our operations in Canada and the United States, we are launching the most comprehensive Sommelier accreditation in the world including Australia, New Zealand, Singapore, Hong Kong, and South Africa. The ISG is standardizing the level of accreditation for the profession worldwide.

What We Do

We recognize how intimidating wine can be. Educating today's wine professional for an increasingly sophisticated consumer has been the focus of the International Sommelier Guild's programs.

In addition to the consummate wine professional, the International Sommelier Guild offers an array of wine courses suited for all knowledge levels. Whether you are a novice or a connoisseur, these courses will provide you with what you want to learn.



Our Courses and Certifications

Sommelier Diploma Program

The program is an intensive six-month course held once a week over a full day. The International Sommelier Guild is the only professional body that accredits Sommeliers by direct instruction. Many universities and colleges offer courses in wine tastings, wine appreciation, viticulture, and oenology. What makes the International Sommelier Guild different? To begin with, we believe that only through direct instruction can you learn the subtle intricacies of the art of wine. Wine can never be truly learned from simple seminars or books. A professional that can decipher and translate the overwhelming volume of information must guide students. With our personalized approach to learning, we are not only able to tell you, but also to show you how to evaluate a wine, critique it, decant it, serve, and store it. We take it even further as industry experts lead all of our lectures. The curriculum also covers everything from viticulture, vinification, tasting techniques, cellaring, investment strategy, menu design, and regional analysis of wines, spirits, and ales. To ensure that your learning experience is second to none, we hold an annual conference to guarantee that each and every instructor has the latest information, research and development, new theories on food and wine pairing, and current trends in the market place. As a graduate, you will enter the industry informed and sought after.

We don't stop there either. Unlike any other Sommelier accreditation body in the world, we provide you with in-depth teachings of all the world's wine regions and their components as opposed to a one-dimensional national approach. Upon successful completion of this intensive program, we guarantee that you will be on the forefront of the wine industry. This degree is aimed at being the defining benchmark for wine knowledge within the hospitality industry. We strive to support the professional development of our members including a referral program for career opportunities and sponsorship of exclusive member tastings and events. Upon successful completion of the Sommelier Diploma Program, you will graduate with a certificate that designates you as a leader in wine industry as well as having professional mobility.

Check the ISG website for information on locations and availabilities at www.internationalsommelier.com

Beginner and Intermediate Courses

ISG Wine Fundamentals Certificate Level 1

An introductory course designed for the novice wine enthusiast. Whether pursuing a career in hospitality or enhancing your enjoyment of wines; the ISG Wine Fundamentals Certificate Level 1 curriculum provides an introduction to the basic aspects of sensory evaluation that are frequently overlooked when drinking wine. You will study the different components of wine appearance, aroma, and flavor. You will also learn the basics in wine terminology, which should assist you in describing the wines that you taste. This course offers a basic understanding of the major grapes used for making wine and their discerning characteristics. You will taste wines from around the world but above all else have fun! You will also be introduced to fortified and sparkling wines.

Upon completion of this course you will have learned some basic wine terminology, understand label information, rudimentary service techniques as well as some food and wine pairing theories. The goal is for you to gain an appreciation for all types of wines and feel comfortable and confident when selecting and buying wine.

The course runs three hours per week for eight weeks and in some markets may only be offered concurrently. Check your local school for fees. The ISG Wine Fundamentals Certificate Level 1 is mandatory for entrance into the ISG Wine Fundamentals Certificate Level 2.

ISG Wine Fundamentals Certificate Level 2

A fifteen week course designed to build on your learning from the ISG Wine Fundamentals Certificate Level 1. You will be exposed to all elements involved in the wine business including viticulture, vinification, and regional laws. You will begin to develop your blind tasting skills by studying old and new world wine regions as well as sparkling and fortified wines. In addition, you will build on your service skills, food and wine pairing techniques, and proper storage practices. The goal of this course is to advance your understanding of wine and wine making in order to prepare you for the Sommelier Diploma.

The course runs three hours per week for 15 weeks and in some markets may be offered concurrently. Check your local school for fees.