



Sommelier Diploma Program Course Outline

Week	Topic
Week 1	Role of the Sommelier, principles of wine tasting, and principles of food & wine pairing
Week 2	Wine service
Week 3	History, Viticulture, and Vinification
Week 4	France Overview/Burgundy
Week 5	Bordeaux and Southwest
Week 6	Rhone and Alsace
Week 7	Corsica, Loire, Jura, Corsica
Week 8	North Italy (Valle D'Aosta, Piedmonte, Liguria, Lombardy, Emilia-Romagna, Veneto, Trentino -Alto -Adige, Friuli-Venezia-Giulia)
Week 9	Central and South Italy
Week 10	Brandy and other Distillates
Week 11	Whiskey, Spirits, Liqueurs, and General Review
Week 12	Spain and Portugal
Week 13	Fortified Wines: Port, Madeira, Sherry etc.
Week 14	Germany, Austria, and Switzerland
Week 15	Hungary, Bulgaria, Romania, Israel, Lebanon, and Balance of Europe/Middle East/ North Africa (include breakaway republics in former eastern block, Greece, Egypt, Tunisia, Algeria, Morocco, Cyprus, and Malta), and Review
Week 16	Beer, Cider, Sake, and Wine & Health
Week 17	South Africa, Australia, New Zealand, and other emerging countries
Week 18	North America
Week 19	South America (Chile, Argentina, Uruguay, Brazil, and Peru), additional local focus
Week 20	Champagne and other Sparkling Wines (French and other countries)
Week 21	Cellar Management and Investment Duties, License Laws, and General Review
Week 22	Wine Review, Essay Guidelines, and General Review
Week 23	Exams