



Wine Fundamentals Certificate Level 1 & Level 2 Course Outline

Week	Topic
Week 1 (Level 1)	Administration History of Wine Viniculture Viticulture Tasting Theory (including common language development) Practical Tasting <div style="text-align: center;">Break</div> <hr style="border-top: 1px dashed black;"/> Labeling Language Development Practical Tasting
Week 2 (Level 1)	Quiz on last week Food & Wine Pairing Language Development Practical Tasting <div style="text-align: center;">Break</div> <hr style="border-top: 1px dashed black;"/> Service Language Development Practical Tasting
Week 3 (Level 1)	Quiz on last week Cellaring and storage Language Development Practical Tasting <div style="text-align: center;">Break</div> <hr style="border-top: 1px dashed black;"/> Study of Fortified Wines Practical Tasting Fortified Serving Sparkling/Production (4 methods) Practical Tasting Sparkling
Week 4 (Level 1)	Quiz on last week Review/Exam Preparation Practical Tasting <div style="text-align: center;">Break</div> <hr style="border-top: 1px dashed black;"/> EXAM 60 multiple choice questions, 1 hour



Week	Topic
Week 5 (Level 2)	Administration Viticulture Tasting Comparative Evaluation Practical Tasting <p style="text-align: center;">Break</p> <hr style="border-top: 1px dashed black;"/> Service Exercise: Opening wine demonstrations Vinification Practical Tasting
Week 6 (Level 2)	Appellation/Laws Burgundy Practical Tasting <p style="text-align: center;">Break</p> <hr style="border-top: 1px dashed black;"/> Bordeaux Practical Tasting
Week 7 (Level 2)	Quiz on last week Alsace Loire Rhone Languedoc Practical Tasting <p style="text-align: center;">Break</p> <hr style="border-top: 1px dashed black;"/> Review of France Italy Piedmont Veneto Tuscany Southern Italy Practical Tasting
Week 8 (Level 2)	Quiz on last week Spain Portugal Service Exercise – general care, handling and opening of wine Practical Tasting <p style="text-align: center;">Break</p> <hr style="border-top: 1px dashed black;"/> Germany Austria/Switzerland/Hungary Practical Tasting



Week	Topic
Week 9 (Level 2)	Quiz on last week North America South America Practical Tasting <p style="text-align: center;">Break</p> <hr style="border-top: 1px dashed black;"/> Australia New Zealand South Africa Practical Tasting
Week 10 (Level 2)	Quiz on last week Fortified Wines Service Component (including exercise of opening red/white wine) Practical Tasting <p style="text-align: center;">Break</p> <hr style="border-top: 1px dashed black;"/> Sparkling Wine Champagne Method Traditionelle Wines Around the World Service Option (demonstration of opening sparkling wine) Practical Tasting
Week 11 (Level 2)	Quiz on last week Beer Spirits Responsible beverage service Practical Tasting <p style="text-align: center;">Break</p> <hr style="border-top: 1px dashed black;"/> Review Blind Tasting Practice
Week 12 (Level 2)	EXAM 1 , 100 multiple choice questions (90 minutes), EXAM 2 , 4 short answer questions (60 minutes), EXAM 3 , Blind tasting (2 red/2 white).