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## Academic Plan as of spring 2023

### Program Description:

Complete an in-depth study of wine focused on winemaking practices, grapes, and regions. Receive training in wine tasting, wine service, and food and wine pairing. This program covers general winemaking, including ongoing discussions of how environmental conditions and actions taken by winemakers influence the finished wine. Each week, break down and examine a different major wine making region by looking at conditions like climate and soil. Taste over 10 wines per session to learn about varietal and regional standards while learning to examine wine in blind tasting format. Receive instruction and practice on wine service for both still and sparkling wines. Study food and wine pairing theory, then bring it to life by choosing your own wine and cheese pairings. Daily discussions about what is currently trending in the wine industry will open your eyes to aspects of the industry you never knew existed. Professionals working in the wine industry will be brought in to discuss their point of view of what they see in the market. A three-part final exam tests student knowledge in written, essay, and blind tasting formats.

### Prerequisites and Admissions Requirements:

Students must be at least 21 years of age. This course is open to anyone. Whether you are a wine professional looking to hone your skills, considering a career change, or a wine enthusiast who just wants to learn more about something you love, this class is for you. Although extremely challenging, the course starts without any prerequisite wine knowledge needed.

### Program Learning Outcomes:

- Through studying all the major grapes of the world, the students will gain the knowledge of being able to identify varietals by their general characteristics.
- Through studying the major wine regions, the students will have a wide base of knowledge that they can use for personal or business advancement.
- Blind tasting. Students will blind taste at least 125 wines throughout this course. The end goal will be that they can correctly break down a wine by using our theory and be in circle to correctly identify the grape and region of origin.

### Program Requirements:

To earn the Sommelier Academy Certificate you must successfully complete the Sommelier Academy Certificate Program course and receive a passing final exam score.

### Required Courses:

- Sommelier Academy Certificate Program (WS6100)