

## La prima scuola-albergo d'Italia

### PROFESSIONAL COURSE FOR SOMMELIER (BASIC LEVEL)

The course is aimed at staff and maitre Brigade room / bar of companies catering hotel and other accommodation, chef, food & beverage managers, producers and representatives of wineries, caterers and amateur public, in order to let them gain a qualified and professionally updated first level relative to the viticulture, oenology and techniques of wine tasting. The evolution of taste and the growing demand for quality products has forced even the operator of the "Food & Beverage" to adopt an increasingly high level of expertise that have the capability and professionalism of type design and management of the department by the same direct. The course aims to provide the theoretical and practical know-how to perform in a more professional activity based Sommelier.

#### EDUCATIONAL PROGRAM

- The figure of Sommelier: ethics, professionalism, equipment and tools
- Viticulture: ampelography, life cycle of the plant, climate influence and importance of the study of the soil
- Winemaking: the must and wine-making techniques
- The wine: organoleptic characteristics, evolution and aging, changes, defects and diseases
- The types of bottles, their size and their evolution. The cap
- The "special wines": the vermouth, tanned wines, dessert wines, liqueur wines and fortified wines
- Sparkling wines: Metodo Classico and the Charmat Method
- Tasting techniques: visual analysis, analysis olfactory and gustatory analysis
- Technical service: succession of wine at the table, serving temperature, presentation, opening, wine service
- The types of glasses and their compatibility
- Enography national classification of wines in Italy, the main grape varieties and EEC standards.
- Wines D.O.C. and wines D.O.C.G. Italian: interpretation of the label
- The management of the cellar: the location of the premises and the criteria for storage
- Criteria for the elaboration of the "wine list" and "Beverage Cost"
- Techniques and criteria match "Food and Wine"

<b>START COURSE</b>	At any time at the option of the participant
<b>DURATION</b>	30 hours of practical training
<b>N° OF PLACE</b>	Course expected only in individual formula
<b>FREQUENCY</b>	Customizable to the needs of the participant
<b>TIRETABLE</b>	Morning/Afternoon
<b>COST</b>	€ 2000,00 + VAT 22%
<b>CERTIFICATE</b>	Release vocational qualification certificate for Chocolatier and HACCP certification
<b>INSTALLMENTS</b>	€ 278,00 + 2 installments of € 1087,00 c.u. € 278,00 + 12 installments of € 248,00 c.u.

Con il patrocinio e collaborazione di

