

## La prima scuola-albergo d'Italia

### PROFESSIONAL COURSE FOR SOMMELIER (ADVANCED LEVEL)

The course is open to maitre and sommelier of catering companies hotels and other types , chef , food & beverage managers, producers and representatives of wineries , caterers and amateur public who have already acquired a qualification of Sommelier of the first level and intend to deepen their knowledge and improve their curriculum for the benefit of the performance of their professional future . The course aims to provide the theoretical and practical know-how to perform in a more professional activity of professional Sommelier.

#### EDUCATIONAL PROGRAM

- Overview of the main international wines: the wines in Europe and beyond wine production in France; analysis of the main grape varieties and wines "AOC"
- Champagne and its region
- Techniques of tasting the food: the taste-olfactory examination, the flavor, the trend bitter, the acidic tendency, the sweetness, the sweet tendency, the fatness, the succulent, the spice, the aroma, the taste-olfactory , structure, balance, harmony
- Techniques of food / wine: the "opposition" and "consistency"
- Eggs and sauces: roux and funds, marinades, dressing, appetizers, matching techniques eggs / wine
- The extra virgin olive oil: production, classification DOP and IGP, tasting techniques
- Preparation of a plate to the lamp and matching techniques best suited to wine
- Balsamic vinegar, herbs and spices pasta, rice and cereals: classification PDO, PGI, TSG and matching techniques to wine
- The products of the land: vegetables, legumes, mushrooms, truffles and wine matching techniques
- The fish, crustaceans and molluscs; cooking techniques and wine pairing
- Meat: Classification, categories, quality, cooking and matching techniques
- The meats and sausages: matching techniques to wine
- The cheese and curd: classification DOP and IGP, aging, cutting and matching techniques
- The confectionery products: matching techniques to wine
- Cocoa and chocolate: classification, types and matching techniques
- The distillates: analysis of the main national and foreign spirits, geographies and tasting techniques
- The beer types and producing countries, regions and tasting techniques
- Coffee and tea: classification and tasting techniques

<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 la collaborazione di

