

CAPS Certified Sommelier Program

Information for 2010-2011 Applicants for the Certified Sommelier Program

We are currently accepting applications for the 2010-2011 Certified Sommelier Program.

Interested applicants are invited to apply to the program by submitting: an application; a resume; credentials, and cover letter detailing your background in wine study and work experience via email to dcaruso@niagaracollege.ca. Please ensure the subject heading reads: Certified Sommelier Program Application.

Or by mail to:

Niagara College
300 Woodlawn Rd., Welland, ON, L3C 7L3
Att: Domenic Caruso – Welland Campus – Room: Lundy 24

Applicants may be requested to take an Entrance exam scheduled for July 28, 2010 7 p.m. to 9 p.m. if they do not possess formal course work but have acquired knowledge/skills and/or experience in the wine industry.

About the CAPS Certified Sommelier Certificate Program

This part-time (one-year) certificate program is offered by weekend delivery and is comprised of six courses. Courses are completed in succession.

You must secure formal admission to this program before you can register for individual courses.

The total cost of the program is approximately \$3,700.00. Course fees are due at time of registration on a per course basis:

CAPS 1001 Methods of Wine Production	-	\$410.20 + text
CAPS 1002 Sensory Development and Wine Styles	-	\$925.00 + text
CAPS 1003 Wine Regions of the World – Old World	-	\$771.00 + text
CAPS 1004 Wine Regions of the World – New World	-	\$606.00 + text
CAPS 1005 Spirits and Other Beverages	-	\$498.30 + text
CAPS 1006 Sommelier Management	-	\$465.75 + text

(Please note, cost of courses reflect time of printing, February 2010, and are subject to change without notice).

For completion of the certificate, the student **must successfully complete all six courses** as well as **a stage experience** (i.e. experience in an actual service environment, allowing for integration of all aspects of the Sommelier training) **and the CAPS Certification Exam**. This CAPS Certification exam will be administered during the course VI – CAPS 1006.

Upon graduation, you will receive a joint certificate from the Canadian Association of Professional Sommeliers (CAPS) and Niagara College. The sommelier certificate is recognized in all 44 countries with which CAPS is affiliated. Graduates will also be granted a complementary one year membership to CAPS. This membership provides full membership privileges with the exception of voting rights.

Your Personal Assets:

Ability to smell and to taste; An enthusiasm for wine and spirits; Meticulous grooming; Ease in serving customers; Dedication to continuous learning. You must also have the ability to make the necessary commitment of class time plus at least an additional 15 - 20 hours per week for self study.

Career Pathways:

The graduate will have a recognized credential that enables him or her to claim professional expertise to manage a beverage program at a restaurant, hotel, resort, casino, tourist attraction or any situation in which beverage alcohol is a component of service. Professional sommeliers often manage sales programs for import/export agencies, buy and sell for the provincial liquor authority or, where legal, open wine shops or restaurants of their own. Many certified sommeliers also instruct courses in wine/beverage education, host wine tours abroad and develop curriculum and courses of study for wineries and training programs for restaurants, hotels and resorts.

Entrance Requirements:

This program is an advanced study in the professional development for aspiring sommeliers. You must be familiar with the basic principles of grape growing, wine making, the major varieties of the world, major appellations and the issues and present trends in wine and food.

Prior course work would include two courses in some aspect of wine, e.g.

Niagara College courses:

OEVT 1122 Sensory Evaluation of Wines I and
OEVT 1322 Sensory Evaluations of Wines II

or

you may also provide a record of your grades from any approved wine program you have completed through other recognized organizations ie. CCOVI's Wine Appreciation I and II; WSET courses (Intermediate and Advanced). For those without the necessary prerequisite courses, you must pass a theoretical and practical Entrance exam that includes blind tasting with a minimum grade of 70%.

The student must be age 19 or older and must also have the ability to make the necessary commitment of class time, plus an additional 15 - 20 hours per week for self study.

Registration Information:

Please note that applications will be accepted on a first come first serve basis for qualified candidates. Class Space is limited to 22 students.

Candidates who lack formal education requirements but have substantial wine related work experience may gain entry to the program by successfully completing a qualifying exam.

Qualifying/ Entrance Exam Date:

Date: Wed. July 28, 2010, 7:00 p.m. - 9:00 p.m.

Location: Niagara College – N-O-T-L Campus – Room TBA

Exam fee: \$126.00 (not included as part of the program fees)

This exam includes blind tasting of Wines – Red and/or White;, multiple choice; and short answer questions covering the basic principles of grape growing and wine making, the major grape varieties, major appellations and current food and wine trends and issues. A minimum grade of 70% is required on this exam.

To prepare for this entrance exam, you should have a thorough understanding in the following areas:

- Viticulture and Vinification
- Old World and New World Wines
- Major Appellations
- Basic principles of grape growing, wine making
- The major varieties of the world
- Variances in Taste Profiles
- Issues and present trends in wine and food
- Blind Tasting – differentiate between varieties

For more information about the qualifying exam and/or program, please contact:

Domenic Caruso

Phone: 905-735-2211, ext.7510

Email: sommelier@niagaracollege.ca

The program course delivery for the 2010 – 2011 offering is as follows:

Course Code	Courses / Dates:	Duration	Area of Study
CAPS 1001	Methods of Wine Production Sat/Sun Aug 14, 15, 21, 22 and Aug 28 th , 2010	32 hours -2 weeks Saturdays & Sundays 9:30 am – 4:30 pm	Overview of the production of wines - on site tours & project plan.
CAPS 1002	Development and Wine Styles Sep 12, 2010 to Dec 19, 2010	63 hours –14 weeks Sundays 10:00 am – 3:00 pm	Advanced sensory development and varietal wine recognition, including faulted wines.
CAPS 1003	Wine regions of the World - Old World Jan 9, 2011 to Mar 20, 2011	49.5 hours- 11 weeks Sundays 10:00 am – 2:30 pm	Advanced study of major old world wine regions.
CAPS 1004	Wine Regions of the World - New World Mar 27, 2011 to May 29, 2011	36 hours – 8 weeks Sundays 10:00 am – 2:30 pm	Advanced study of major new world wine regions
CAPS 1005	Spirits and Other Beverages June 5, 2011 to July 10, 2011	35 hours – 5 weeks Sundays 9:30 am – 5:00 pm	Overview of spirits, beers, coffees, teas, waters, and cigars.
CAPS 1006	Sommelier Management Jul 17, 2011 to Aug 28, 2011	37 hours – 6 weeks Sundays 10:00 am – 5:30 pm	Advanced study in how to smoothly run a wine program. This module includes a preparatory and CAPS certification exam.
Stage Experience – 30 hours: Experience in a service environment allows for integration of all aspects of the Sommelier experience; therefore students will also be required to complete a 30 hour stage experience over the course of their program. This must be completed by the end of course: CAPS 1006 Sommelier Management.			

Course Descriptions

Methods of Wine Production CAPS 1001

The Sommelier student will develop an in-depth knowledge of wine production, focusing on both viticultural and vinification practices, including components on grape varieties, canopy management techniques, soil, climate, length of growing season, draught, irrigation, etc. The student will gain insight into the practice of winemaking and the tools at the disposal of the winemaker. The learning experience is enriched by on-site visits to a vineyard and winery.

Sensory Development and Wine Styles CAPS1002

There are four main components to this module that are threaded throughout each lesson. The first component is the development of the student's palate and ability to evaluate wines by colour, weight, alcohol, taste, flavour, texture, complexity and finish. This part enables the student to isolate those qualities that define a wine's character and value. Part of a sommelier's job in procurement is to be able to know when a wine is worth the asking price, and then, to subsequently add a fair price to the mark-up selling price. As important as is this ability to discern quality, it is equally important to recognize poor quality, wine faults and spoilage, including what causes the taint and, if preventable, to take corrective action. The next component in the module is to be able to recognize wines by style and taste profile in order to judge typicity as well as to provide sound advice when pairing wine with food. And the last is to build familiarity with various strategies of wine and food pairing as well as familiarity with various cooking techniques. The student is also exposed to wine service skills and strategies of wine and food pairing to be practiced throughout the entire program. In order to receive certification, the student must pass a service exam to be given at the end of the last module. See Sommelier Management.

Wine Regions of the World - Old World CAPS 1003

This module explores the major wine regions of the old world including: France, Italy, Spain, Portugal, Germany, Austria, Hungary and Greece. In Module II the student studied wines by weight and flavour, in this course he or she studies the same wines according to where they are produced, and is expected to recognize, by region, the character and quality of the major wines of Europe learning the history, terroir, laws, culture, leading producers and trends. Special attention is given to France and Italy since they share the largest part of the wine market in the world today. Non-appellation wines are also studied such as "Super" Tuscans and Vin de Pays wines. Students continue to develop tasting ability and wine assessment skills. In addition, special attention is paid to learning local cuisine and classic pairings.

Wine Regions of the World - New World

CAPS 1004

This module examines the wine regions of the new world: Australia, New Zealand, South America, South Africa, USA, and Canada, with special attention on Ontario. The student will have studied wines by weight and flavour. In this course he or she studies the same wines, but is expected to recognize the wine by the place in which the wines are produced, the character and quality of the major wines of the New World learning the history, terroir, culture, laws, leading producers and trends. Continuing attention is also spent on developing the student's tasting ability and wine assessment skills.

Spirits and Other Beverages

CAPS 1005

In this module, the student is exposed to the major white spirits (gin, vodka, eau de vies, grappa, tequila, sake) of the world as well as the major brown spirits (scotch, whiskey, rye, rum, bourbon and brandies.) Beers, coffees, teas and waters will also be explored, along with different types of cigars. Various production methods, differentiation in quality products, how to taste spirits and be aware of general principles of mixing drinks and cocktails are included.

Sommelier Management

CAPS 1006

A successful beverage program is contingent on excellent product knowledge to enable the sommelier to identify those products best suited for the style of his or her restaurant and clientele. But product knowledge alone does not make an excellent sommelier. A professional sommelier must know where to buy wine. He or she also must be well acquainted with the people from whom he or she can buy wine ---- the agents in his or her area and their complete portfolio of wines. The professional sommelier must be skilled at sourcing, wine list development, sales and marketing, cellar management and inventory. He or she must also be well acquainted with the law in Ontario. In order to operate a successful wine program, the professional sommelier must know how to work with his or her staff in a professional manner knowing current Human Resource practices, training and maintaining a top-notch work force. This module examines all of the above, concluding with a final service exam and a project.