



Associazione Italiana Sommelier



Camera di Commercio Italiana in Cina
中国意大利商会
China-Italy Chamber of Commerce



SOMMELIER COURSE ABROAD IN ENGLISH **BOOKING GUIDE**

PROGRAMME

The sommelier course is divided into three levels: each level consists of 5 days with two 3-hour lessons a day, for a maximum of 3/4 lessons a day according to the subject. During any lesson 3 to 4 wines will be tasted, according to the topic of the lesson. During the third level lesson also food will be tasted paring with wine.

COURSE EQUIPMENT

1. handbag with 4 tasting glasses and bottle opener;
2. AIS books in English. Those published by AIS are:
 - a) *Wine Tasting Technique* book – 1st level
 - b) *Food Tasting Technique and Food and Wine Pairing Technique* book
 - c) *Wine Tasting* notebook – 1st level
 - d) *Wine Tasting* notebook – 2nd level
 - e) *Wine Tasting* notebook – 3rd level
3. Certificate + Tastevin + Tastevin Pin (***just and only after good result in the final exams***)
4. Registration to AIS, self-test forms and examination forms

Following books are suggested and we can provide *digital version (.pdf files)*:

-) Oenology book;
-) Italian and World wines Manual;

Registration fee includes all AIS publications and other facilitations described on the website www.aisitalia.it and it also included the annual registration fee to Italian Sommelier Association. Abroad annual registration fee could be increased if members request guide and magazine dispatch (guide and magazines are in Italian).

The teacher is Mr. Roberto Bellini, Vice Presidente of Associazione Italiana Sommelier, with more than 20 years experience in wine training.

CHINA - ITALY CHAMBER OF COMMERCE

上海市静安区陕西北路 600 号源创创意园 6 号楼 4 楼 401 室 200041

Add: 6-401, 4th floor, Block 6, Crea-Infinity,

No. 600 North Shanxi Road, Jing'an District, Shanghai Tel: +86-21-61351313

E-mail: infoshanghai@cameraitacina.com

<http://www.cameraitacina.com>

COURSE SCHEDULE IN SHANGHAI

1st LEVEL

(April 2014 – Tuesday 15th to Saturday 19th - from 10am to 1pm and from 2pm to 5pm)

Lesson 1	DAY 1	Viticulture + Oenology
Lesson 2	DAY 1	Oenology + Sparkling and sweet wines
Lesson 3	DAY 2	Tasting technique: visual analysis
Lesson 4	DAY 2	Tasting technique: olfactory analysis
Lesson 5	DAY 2	Tasting technique: gustative analysis
Lesson 6	DAY 3	Distillates
Lesson 7	DAY 3	Beer and other distillates
Lesson 8	DAY 4	The duties of the Sommelier
Lesson 9	DAY 4	Service technique, cellar
Lesson 10	DAY 5	Self-test and revision

2nd LEVEL

(May 2014 –Monday 12th to Friday 16th - from 10am to 1pm and from 2pm to 5pm)

Lesson 1	DAY 1	Wine tasting – score board
Lesson 2	DAY 1	Aosta Valley, Piedmont, Liguria, Lombardy
Lesson 3	DAY 1	Trentino-Alto Adige, Friuli VG, Veneto
Lesson 4	DAY 2	Tuscany, Emilia Romagna, Marche
Lesson 5	DAY 2	Umbria, Latium, Abruzzo, Molise Campania, Apulia
Lesson 6	DAY 3	Basilicata, Calabria, Sicily, Sardinia
Lesson 7	DAY 3	France – Part 1
Lesson 8	DAY 3	Francia – Part 2
Lesson 9	DAY 4	European Countries: Spain, Portugal, Germany, Austria, Hungary
Lesson 10	DAY 4	North and South America, California, Chile, Argentina
Lesson 11	DAY 4	Australia, New Zealand, South Africa
Lesson 12	DAY 5	Tasting technique revision and self-test

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3rd LEVEL

(June 2014 – Sunday 15th to Friday 20th - from 10am to 1pm and from 2pm to 5pm)

Lesson 1	DAY 1	Food sensory analysis
Lesson 2	DAY 1	Food and wine matching technique
Lesson 3	DAY 1	Eggs, sauces, Oil, vinegar and other dressings
Lesson 4	DAY 2	Cereals and derived
Lesson 5	DAY 2	Meat and charcuterie
Lesson 6	DAY 2	Fishes and shellfishes
Lesson 7	DAY 3	Mushrooms, truffles, vegetables
Lesson 8	DAY 3	Cheeses
Lesson 9	DAY 3	Desserts and cakes
Lesson 10	DAY 3	Educational dinner
Examination	DAY 4	Written test
	DAY 5	Test correction
Examination	DAY 6	Oral Examination

All the three levels course will be held in “8 ½ Otto e Mezzo BOMBANA”, 6th floor - Associate Mission Building, No. 169, Yuanmingyuan Road, Huangpu District, 200002 Shanghai.

Total amount of the three level courses has to be paid at the subscription

23,000 RMB For CICC members

25,000 RMB For non CICC members

Just and only after attending all the classes and after good result at the final exams (overall pass mark is set to 60%), AIS will release Diploma:



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HOW TO APPLY

In order to enroll you must fill in the following Application Form in this Booking Guide.

APPLICATION FORM

*Please fill in this application form and send it to
infoshanghai@cameraitacina.com*

PERSONAL DETAILS

Company Name _____

Name and Family Name _____

Date and place of birth _____

Address _____

Tel/Mobile _____

Email _____

CICC Member (Y) (N)

Signature