



# Australian & New Zealand Institute Of Sommeliers

## A.I.S Sommeliers Course - Enrolment Form -

First Name			
Family Name			
Address			
Suburb	City	State	Postcode
Telephone	Mobile		
E-mail			
Date of Birth			

Company Information	<input type="checkbox"/> Hotel	<input type="checkbox"/> Restaurant- Pizzeria - Bar	<input type="checkbox"/> Bottle shop	<input type="checkbox"/>
Company Name	Legal Name			
Suburb	City	State	Postcode	
Telephone	Fax	Mobile		
Email Address	ABN			

### ➤ Fees

The Italian Wine Specialist Course cost is AUD \$4.750 per person. The payment must be made in advance to reserve a position in the course.

Payment method (tick one)  Cheque: *enclose - written to:* Australian & New Zealand Institute of Sommeliers  
 Direct deposit to BSB: **083-144 A/C : 12-474-2591** Please quote "your name & IWS Course"

### Cancellation

Australian And New Zealand Institute of Sommeliers reserves the rights to cancel or postpone any course due to under-enrolment or other unforeseen circumstances. In this case students will receive a full refund. All cancellations by students 30 days before the course start, will forfeit the non-refundable fee.

### ➤ Program

#### 1st LEVEL

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

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

#### 3rd LEVEL

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 5	Oral Examination





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## ➤ Course Equipment

1. AIS books in English. Those published by AIS are:
  - a) wine tasting technique book and wine tasting notebook – 1st level
  - b) food tasting technique and food and wine pairing technique book
  - c) wine tasting notebook – 2nd level
  - d) wine tasting notebook – 3rd level
2. Oenology book; AIS will suggest a title in English that you can purchase.
3. Italian and World wines; AIS will suggest a title in English that you can purchase.
4. Certificate + Tastevin + Tastevin Pin

Course participants must enrol in the Italian Sommelier Association (annual registration fee amounts to \$150, 00 and is included on the total cost of the course). Registration fee includes all facilitations described on the website [www.aisitalia.it](http://www.aisitalia.it).

Date ..... Signature.....

## ➤ Office Use Only

Payment Received      Delegation Area      **MELBOURNE**      Delegate Name      **MARCO SENIA**       \_\_\_\_\_

