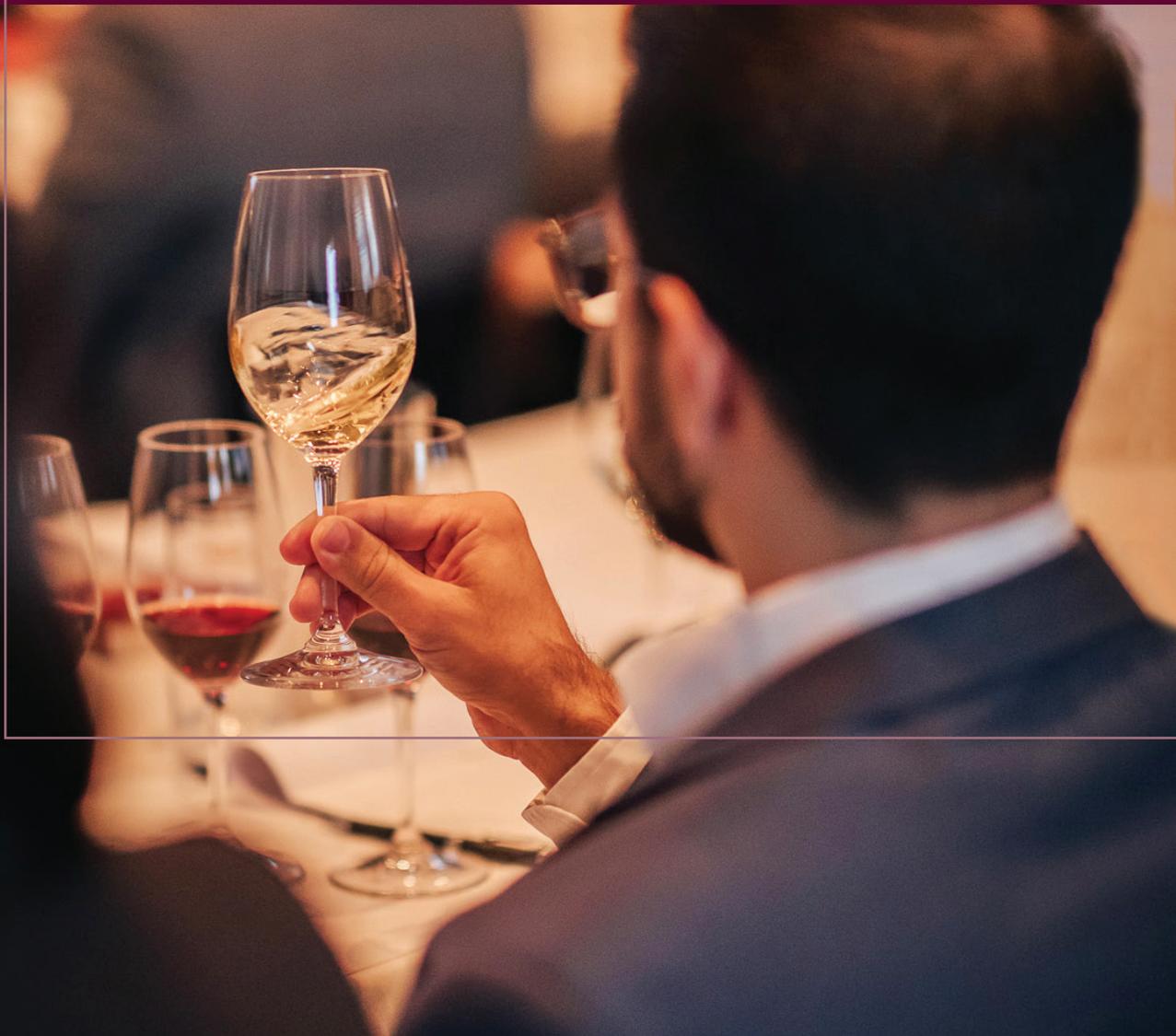




2023
PROSPECTUS

ADVANCED SOMMELIER CERTIFICATE

SYDNEY
AUGUST 4 - 8



THE WORLD'S MOST
Prestigious
Accreditation
Program

**FOR SOMMELIERS
& BEVERAGE PROFESSIONALS**



A MESSAGE FROM OUR CEO

The Court of Master Sommeliers was established in 1977 to encourage quality standards for beverage service, and it has become the premier examining body for sommeliers and beverage professionals worldwide. We offer four levels of certification for sommeliers and hospitality professionals, beginning with the Introductory Sommelier Certificate. Each level guides candidates through increasingly rigorous examinations, culminating in the highly prestigious Master Sommelier Diploma.

The Advanced Sommelier Certificate course and examination is the third level of certification offered by the Court of Master Sommeliers. It is designed for sommeliers and beverage professionals with extensive wine service experience, who have progressed through the first two levels of Court of Master Sommeliers certification to achieve the Introductory Sommelier Certificate and Certified Sommelier qualifications.

The Advanced program pivots around the core skill sets of tasting, service and wine theory. Its primary objective is to guide students towards a more specialised and in-depth knowledge that is required for head sommelier/ beverage manager roles both within the APAC region and worldwide.

The COVID19 pandemic has resulted in significant challenges for the hospitality sector worldwide. As our industry navigates these challenging conditions and a rapidly changing environment, it has never been more important to attain globally recognised qualifications.

If you are a Certified Sommelier who is ready to take the next step towards Advanced certification, it is my absolute pleasure to welcome you.

RONAN SAYBURN MS
CEO, COURT OF MASTER SOMMELIERS EUROPE

“It has never been more important to attain globally recognised qualifications.”



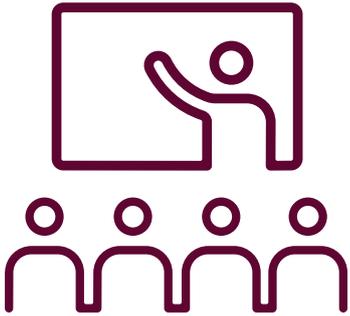
OUR NETWORK

The Court of Master Sommeliers Oceania operates under the auspices of the Court of Master Sommeliers Europe, with programs offered throughout Australia and New Zealand.

The Court of Master Sommeliers Europe and Americas conduct courses regularly throughout the UK, Europe, Asia, the Americas and South Africa.



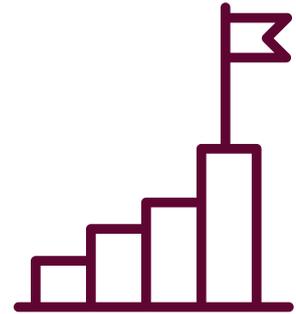
ABOUT US



We are a certification body for sommeliers and beverage professionals.



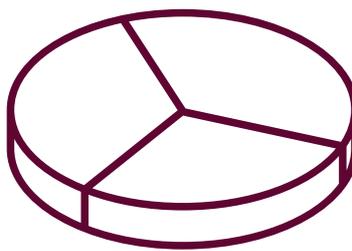
We offer four levels of certification.



Each level of certification must be passed before applicants can proceed onto higher levels.



All our programs require significant pre-study.



Our syllabus is structured around the core skills of wine theory, deductive wine tasting and practical service.



Our qualifications are globally recognised.

THE FOUR LEVELS OF CERTIFICATION



INTRODUCTORY SOMMELIER CERTIFICATE

The Introductory Sommelier Certificate is a three-day intensive program comprised of two days of course work followed by one day of examinations.

Entry Requirements: *Minimum of twelve months practical hospitality experience, a good basic theoretical knowledge of wines.*



3 DAY PROGRAM



SYD, MEL, NZ



CERTIFIED SOMMELIER CERTIFICATE

The Certified Sommelier is the primary certification for wine and beverage professionals, comprised of one full day of examinations. There is no coursework for this level.

Entry Requirement: *Introductory Sommelier Certificate*



1 DAY PROGRAM



SYD, MEL, NZ



ADVANCED SOMMELIER CERTIFICATE

The Advanced Sommelier Certificate is a five-day program intended for applicants with extensive wine service experience. The program is comprised of two and a half days of coursework, followed by two and a half days of examinations.

Entry Requirements: *Introductory Sommelier Certificate, Certified Sommelier Certificate*



5 DAY PROGRAM



SYD



Invitation Only



\$2,068.21



MASTER SOMMELIER DIPLOMA

The Master Sommelier Diploma is a three-day program comprised of examinations only. The fourth level of certification requires candidates to demonstrate the highest level of proficiency and knowledge on the three core disciplines of wine service: theory, tasting and practical.

Entry Requirements: *Introductory Sommelier Certificate, Certified Sommelier Certificate, Advanced Sommelier Certificate*



3 DAY PROGRAM



UK, USA



Invitation Only



\$POA



“The Advanced Certificate is undoubtedly a rigorous qualification, and one that gave me an additional perspective of the world of wine. The expansive nature of the syllabus makes the journey all the more valuable, and success all the sweeter. I’m pleased to have gained not just knowledge, but a tangible and rewarding sense of comradery and connection with my peers, as we supported each other towards a common goal.”

Leanne Altmann - Advanced Sommelier
2018 RIEDEL Advanced Sommelier Dux



THE PROGRAM

AT A GLANCE

Program	Coursework	Examinations	Duration (Days)	Admission Requirements	Pre-Study Required	2023 Program Location
Introductory	✓	✓	3	<ul style="list-style-type: none"> • One year's hospitality experience • Good general knowledge of wines 	Min. 6 weeks pre-study	Sydney Melbourne, New Zealand
Certified	✗	✓	1	<ul style="list-style-type: none"> • Introductory Sommelier Certificate 	Min. 6 weeks pre-study	Sydney Melbourne, New Zealand
Advanced	✓	✓	5	<ul style="list-style-type: none"> • Introductory Sommelier Certificate • Certified Sommelier Certificate 	Min. 6 months pre-study	Sydney
MS Diploma	✗	✓	3	<ul style="list-style-type: none"> • Introductory Sommelier Certificate • Certified Sommelier Certificate • Advanced Sommelier Certificate 	Min. 12 months pre-study	UK, USA

EXAMINATION FORMAT

		Theory	Practical	Tasting
Introductory	<i>Coursework:</i>	✓	✓	✓
	<i>Examinations:</i>	✓ <i>Written test - multiple choice theory paper</i>	✓ <i>Short practical service test</i>	✗
Theory and Practical exams must be passed together - a 60% pass mark for each section.				
Certified	<i>Coursework:</i>	✗	✗	✗
	<i>Examinations:</i>	✓ <i>Written test - 40 multiple choice and short answer theory paper</i>	✓ <i>Short practical service test</i>	✓ <i>Written tasting test consisting of two wines tasted blind and answered on a tasting grid</i>
Theory, Practical and Tasting exams must be passed together - a 60% pass mark for each section.				
Advanced	<i>Coursework:</i>	✓	✓	✓
	<i>Examinations:</i>	✓ <i>One hour theory paper of 24 multiple-choice questions and 60 short answer questions</i>	✓ <i>45 minute practical service test</i>	✓ <i>6 wines tasted blind in 25 minutes - verbal only</i>
Theory, Practical and Tasting exams must be passed together - a 60% pass mark for each section.				
MS Diploma	<i>Coursework:</i>	✗	✗	✗
	<i>Examinations:</i>	✓ <i>One hour verbal theory test</i>	✓ <i>45 minute practical service test</i>	✓ <i>6 wines tasted blind in 25 minutes - verbal only</i>

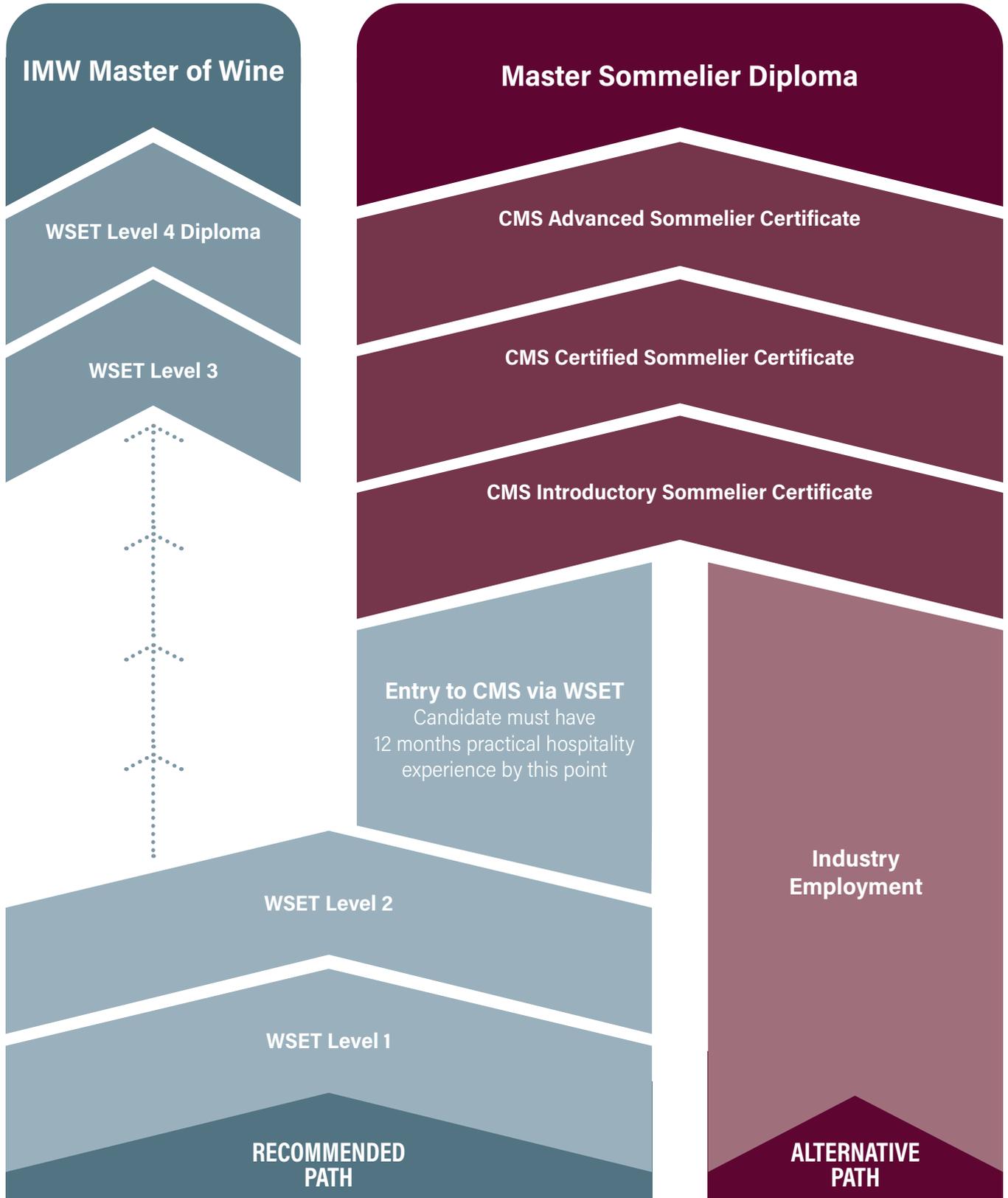
Theory, Practical and Tasting exams must be passed within two years, after which all three parts must be retaken - a 75% pass mark for each section.

“The Advanced Sommelier Certificate offers candidates the opportunity to take all areas of their hospitality skills to higher level. I feel it gave me something to aim for that demanded organised preparation of my theory and tasting. The syllabus is daunting, but the support and guidance from the Master Sommelier team is thorough and approachable. I came away with genuine friendships and the happiest of memories.”

Joe Durrant - Advanced Sommelier
2022 RIEDEL Advanced Sommelier Dux



CAREER PATHWAYS TO CMS



ADVANCED SOMMELIER CERTIFICATE

OVERVIEW

The Advanced Sommelier Certificate course is designed for beverage professionals with extensive wine service experience across the key functions of theory, tasting, practical and business calculations.

The program is designed for working sommeliers and beverage professionals who wish to develop their knowledge and service skills to a higher level and commit to the significant independent preparations required for this level. The program is comprised of 2.5 days of coursework, followed by 2.5 days of examinations.

WHAT YOU'LL LEARN

- How to discuss, recommend and serve aperitifs, spirits and liqueurs, displaying a sound knowledge of the products.
- How to select, prepare and position glassware necessary for the service of drinks in the lounge, restaurant, function room, private suite or bar.
- Present, offer, prepare (decanting where necessary) and serve wines, demonstrating a high degree of efficiency and proficiency.
- Handle queries and complaints with skill and diplomacy.
- Discuss menu content and wine lists, recommend wine to accompany food, and display a sound knowledge of the products, their vintages, and characteristics.
- Demonstrate a sound knowledge of beverage management, including an ability to train beverage servers.
- Demonstrate an ability to sell.
- Orally describe the characteristics of wines.
- Analyse classic styles of wine, identifying where appropriate, grape varieties, country and district of origin, vintage and quality level.

EXAMINATION FORMAT

- 1 hour theory paper of 24 multiple-choice questions and sixty short answer questions
- Tasting of 6 wines tasted blind in 25 minutes (verbal only)
- 45 minute practical service test
- 60% pass mark for all three sections, which must be passed together

ENTRY REQUIREMENTS

- Introductory Sommelier Certificate, Certified Sommelier Certificate
- Applications via invitation only

PRE-STUDY REQUIRED

- A minimum of 12 months pre-study for the theory, practical and tasting components to the examination.

RESOURCES

- CMS Europe web portal
- Court of Master Sommeliers Service Standards
- Court of Master Sommeliers Theory Syllabus
- Court of Master Sommeliers Business Calculations
- Court of Master Sommeliers Grape Markers
- GuildSomm
- Extensive independent wide reading

CAREER OPPORTUNITIES

- Head Sommelier, Beverage Manager



PROGRAM FORMAT
2.5 days: Coursework
2.5 days: Examinations



PROGRAM LENGTH
Five Days



PRE-LEARNING
Minimum twelve
months pre-study

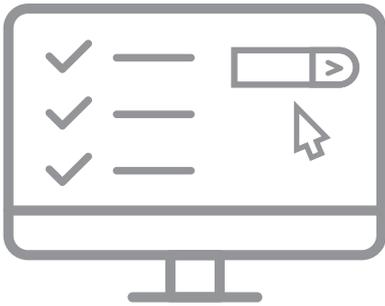
THE 3 STEPS TO APPLY

THE APPLICATION PROCESS FOR THE ADVANCED SOMMELIER CERTIFICATE HAS NOW CHANGED.

To complete your application, you will need to submit:

1

AN ONLINE
APPLICATION FORM



2

A STATEMENT
OF MOTIVATION



3

A LETTER OF REFERENCE
from your current or most
recent employer



Your statement of motivation and letter of reference must be uploaded via the online application form.





HOW APPLICATIONS ARE ASSESSED

ENTRY REQUIREMENTS

The Advanced Sommelier Certificate is the third level of certification offered by the Court of Master Sommeliers Oceania. The pre-requisite for entry is the first two levels of certification, which are the Introductory Sommelier and Certified Sommelier Certificates.

HOW APPLICATIONS ARE ASSESSED

All applications received by the application deadline will undergo a comprehensive review by the Court of Master Sommeliers Oceania Assessment Panel.

In assessing your application, the panel will consider:



Your examination results and ranking in relation to other students for the **Introductory Sommelier Certificate**



Your examination results and ranking in relation to other students for the **Certified Sommelier Certificate**



Your **statement of motivation**



Your **letter of reference** from your current or most recent employer

WHAT DOCUMENTS WILL I NEED TO APPLY?

You will need to complete an online application form, which will ask for personal information including your residential address and employment details. We will also ask for further information to verify that you meet the entry requirements for Advanced.

The online application form will also ask you to upload a statement of motivation and a letter of reference from your current or most recent employer.

WHAT IS A LETTER OF REFERENCE?

A letter of reference is a brief statement which assesses your skills sets, qualities and experience within the context of your current or most recent employment within the hospitality industry. Your letter of reference must be from your current or most recent employer and should be no more than 250 words typed.

WHAT IS A STATEMENT OF MOTIVATION?

A Statement of Motivation is a statement that best describes why you are motivated to apply. You may wish to consider:

- What are your reasons for applying for Advanced?
- What are your career goals?
- How will Advanced certification could help you to achieve these goals?
- How will you fit your Advanced studies with your other professional, personal and family commitments?
- What support networks do you have in place to help you prepare for Advanced?

Your statement of motivation should be no more than 300 words typed.



“Preparation for the Advanced exam requires rigorous study and dedication, but the professional and personal rewards are exponential in their return. One of my favourite elements is the community of support and competition fostered between sommeliers, as each person strives for the same result. Achieving this certificate remains a highlight in my career thus far.”

Ashlyn Foster
2019 RIEDEL Advanced Sommelier Dux



HOW TO APPLY

1

BEFORE YOU APPLY

- Please contact us to request your application pack.
 - Plan your statement of motivation.
 - Request a letter of reference from your current or most recent employer.
-

2

APPLY ONLINE

- Applications must be submitted via the online application form.
 - When you complete your application form, you will be prompted to upload your statement of motivation and letter of reference.
 - If your application form does not contain the two supporting documents, it will be considered incomplete and ineligible.
 - There is no fee to apply for Advanced, but if you receive an offer of enrolment and wish to accept, then full fee payment is required to secure your place.
-

3

APPLICATION REVIEW

- Once your application has been submitted, you will receive an automated email to acknowledge that your application has been received.
 - If your application is complete and is received by the deadline, it will be reviewed by the Court of Master Sommeliers Oceania assessment panel.
-

4

ENROLMENT OFFERS

- If your application is successful, you will receive an offer of enrolment between August 13-17, 2022.
 - If you wish to accept the offer, you will be required to arrange full payment of fees at this time.
-

5

WAITLIST OFFERS

- If you do not immediately receive an offer of enrolment, you will be notified between August 18-19, 2022.
- Applicants who are not immediately offered a place will be waitlisted.

LODGE YOUR APPLICATION

You can lodge your application for the Advanced Sommelier Certificate 2023 below. In addition to the completed online application form, you will also need to submit a statement of motivation and letter of reference from your current or most recent employer. Please ensure you have prepared these two documents before you begin your application.



ADVANCED SOMMELIER CERTIFICATE

August 4-8, 2023

Sydney, NSW Australia

AUD \$2,068.21*

**There is no fee to lodge your application, but full fee payment is required if you are later offered and accept a place on the program.*

APPLY NOW



KEY DATES

Date	Time	Event
July 11, 2022	8am AEST	2023 Advanced applications open
July 29, 2022	5pm AEST	2023 Advanced applications close
August 13-17, 2022	N/A	Successful applicants notified via email
August 18-19, 2022	N/A	Waitlisted applicants notified via email

DIVERSITY, EQUITY & INCLUSION

The Court of Master Sommeliers mission is to improve beverage service and knowledge via professional certification for sommeliers and beverage professionals. Our core values are professional excellence, modesty, integrity and humility. We are committed to being an inclusive provider of educational programs and certification for sommeliers and beverage professionals. An organisation that prides itself on recognising and valuing individual differences, backgrounds, perspectives, qualities, and insights our students and staff provide.

We appreciate that our staff and students bring a range of different skills and ideas to our programs. Whether from life experience, work history, gender, gender identity, sexual orientation, ethnicity, cultural background, religious belief, socio-economic background, disability, marital or family status, or age. We acknowledge the need to increase diversity, equity and inclusion amongst the broader sommelier community and believe it is a shared responsibility to support this goal.

We continue to work towards gender diversity at all levels of certification, an aim for which we have made significant headway over the past six years. Diversity, equity and inclusion will continue to be a critical priority within our organisation in the months and years ahead.

2023 DIVERSITY, EQUITY AND INCLUSION SCHOLARSHIP FOR WOMEN

In 2023, the Court of Master Sommeliers Oceania is proud to sponsor one female candidate for the Advanced Sommelier Certificate program. The scholarship will cover the full cost of course and examination fees, and the successful applicant will be assigned a Master Sommelier mentor to assist with their studies.

APPLYING FOR THE 2023 DIVERSITY, EQUITY AND INCLUSION SCHOLARSHIP FOR WOMEN

If you are a female sommelier or hospitality professional, meet the eligibility criteria and wish to apply for the 2023 Diversity, Equity and Inclusion Scholarship, please contact us via email for further information on how to apply: DEIScholarships@courtofmastersommeliers.com.au. Applications close July 29, 2022 at 5pm AEST.



FEES

ADVANCED SOMMELIER CERTIFICATE

Advanced Program Fees	\$1980
Eventbrite Booking Fees	\$88.21
TOTAL FEE	\$2,068.21

APPLICATION FEE

There is no fee to apply for the Advanced Sommelier Certificate. However, if your application is successful and you receive an offer of enrolment, you must pay full fees upfront before your enrolment can be confirmed.

ADDITIONAL COSTS

The Advanced Sommelier Certificate program is non-residential, and candidates are responsible for covering all costs associated with participating in the program. Please consider the cost of flights, accommodation and incidentals before applying.

FINANCIAL SUPPORT

Payment plans are available for students experiencing financial hardship. Please contact us for further information.

CANCELLATION POLICY & FEE FORFEITS

Please see below for more information regarding our cancellation policy and mandatory fee forfeits.

CANCELLATION POLICY

1. If you enrol for the Advanced Sommelier Certificate and then withdraw up to 90 days before the course begins, you will automatically forfeit 50% of course fees plus 100% of Eventbrite booking fees.
2. If you enrol for the Advanced Sommelier Certificate and then withdraw less than 90 days before the course begins, you will automatically forfeit 100% of course and Eventbrite booking fees.
3. Enrolments are strictly non-transferrable.
4. Enrolments cannot be transferred to a different course location or credited towards a future course, nor can you transfer your enrolment to a friend or colleague if you decide to withdraw.
5. If you fail to turn up for any part of the Advanced Sommelier Certificate examination, you will automatically forfeit 100% of fees paid.
6. If you enrol for the Advanced Sommelier Certificate and then withdraw at any point before or during the program, an automatic 12-month waiting period will apply before you may reapply for any Advanced Sommelier Certificate program within the Oceania region.

FEE FORFEIT DEADLINES FOR WITHDRAWN ENROLMENTS

An automatic fee forfeit will apply if you enrol for the Advanced Sommelier Certificate and then withdraw once your enrolment has been confirmed.

Date	Deadline	Fee Amount Forfeited
Until May 6, 2023	50% fee forfeit (plus Eventbrite Booking Fees)	AUD \$990 + AUD \$88.21 Eventbrite booking fees = AUD\$1,078.21
May 7, 2023 – Aug 8, 2023	100% fee forfeit (including Eventbrite Booking Fees)	AUD \$2,068.21

Please contact us to obtain a copy of our terms and conditions, Covid-19 clauses and cancellation policy.



“The Advanced Sommelier Certificate equips candidates to develop their skills and progress their careers within the hospitality sector. Advanced certification is globally recognised and demonstrates to your customers, peers, and employer that you have the knowledge, expertise, maturity, and presence required for a head sommelier or beverage manager role.”

Franck Moreau MS
Master Sommelier





BE A PART OF
THE WORLD'S MOST
Prestigious
Accreditation
Program

**FOR SOMMELIERS
& BEVERAGE PROFESSIONALS**





COURT OF MASTER SOMMELIERS OCEANIA

✉ info@courtofmastersommeliers.com.au

🌐 www.courtofmastersommeliers.org

This prospectus is a guide to programs offered by the Court of Master Sommeliers Oceania. The information contained within is correct at the time of publication. The Court of Master Sommeliers Oceania reserves the right to alter any information contained within this document without notice.

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