



Wine Essentials

For

- Serious enthusiasts
- Culinary or hospitality school students
- Culinary or hospitality professionals
- Career changers
- Entrepreneurs

DISCOVERY PROGRAMS
EXCELLENCE IN PRACTICE



ALAIN DUCASSE
EDUCATION





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PRE-REQUISITE

- 18 years old minimum
- Upon application approval

INSTRUCTION LANGUAGE

- English
- French

LOCATION

Charenton-le Pont, FRANCE

Discover the professional world of French wine

Designed specifically for those who want to enter or evolve in the wine industry, this 3-week experiential learning program allows you to discover the wine world with a professional approach and to acquire basic knowledge & competencies about oenology, wine tasting and wine pairings.

CLASS TYPE: 45% hands-on & 55% theory

DURATION:

3 weeks consisting of 90 hours skills training

- Hands-on classes in wine pairing, service and selling
- Applied theory in oenology
- Wine tasting
- Practical tests



WINE ESSENTIALS



WINE SKILLS OBJECTIVES

Develop wine sensory analysis

- Structure & analyze wines using a 45-second sensory approach
- Practice other wine tasting techniques
- Taste, compare & select wines

Practice basic front office operations

- Learn commercial techniques to sell wine and other beverages
- Attract a customer according to his/her profile
- Open a bottle of wine using several techniques
- Serve wine
- Choose the appropriate wine glass

Discover basic back office operations

- Define a commercial offer and determine retail sales prices
- Purchase wines
- Receive, store & check wines
- Stock & control wine cellar inventory

ASSOCIATED SKILLS OBJECTIVES

Realize basic front office operations

- Identify principal characteristics of French wine & vineyards
- Locate different vineyards by geography
- Identify natural and cultural characteristics
- Name principal grape varieties by region
- Learn about French vineyard history
- Understand the impact of soil, climate & grape varieties on viticulture & wine type
- Learn composition of grapes & its evolution from seed to maturation
- Define vintage quality: methods, sugar levels...
- Define the must & name its composition
- Differentiate between alcoholic & malolactic fermentation

Learn how to pair food & wine

- Understand & apply simple principles to choose correct wines for an established menu

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PROGRAM MODULES

PART I



Module 1

5 days

Introduction to Oenology
Soil/Climate/Grape Varietals
Wine-making Process
Sensory Analysis & Wine Tasting

PART II



Module 2

5 days

Introduction to French Wine Regions
Major wine regions of France
History of Wine & Vineyards
Wine Tasting & Analysis



Module 3

5 days

Wine Careers & Sommellerie Fundamentals
Visit of a restaurant wine cellar, wine outlets and/or wine bar
Storage, Service & Selling
Food & Wine Pairing

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METHODOLOGY

ALAIN DUCASSE EDUCATION innovative methodology and pedagogy focuses on intensive hands-on practice in order to optimize skills acquisition.

Hands-on Workshops

Understand, memorize, duplicate, practice & ultimately master techniques. Workshops will allow students to:

- Discover techniques step-by-step with the Expert Sommelier
- Experiment techniques with the Expert Sommelier's assessment

Theory Classes

Summarize and synthesize new knowledge. Classes will allow students to:

- Benefit from interactive classes with the Expert Sommelier
- Extend knowledge with individual or group research work

Tests & Grading

- Two exams to evaluate understanding & monitor student progress
- These exams includes: written quizzes and tasting test

TRAINING MATERIAL & EQUIPMENT PROVIDED

- Welcome Guide
- Program Syllabus
- Theory Handbook
- Wine Apron

TUITION, FEES & DATES

Tuition for the 3 weeks: 3 250 €

- Including: tax, training material, equipment, morning coffee
- Excluding: accommodation and transportation
- Liability & health insurances, valid passport & appropriate visa are required by all participants

Dates for English session: August 29 to September 16, 2016

Dates for French session: September 19 to October 7, 2016



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FOR MORE INFORMATION & ENROLLMENT, CONTACT

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Alcohol excess is dangerous for health. Consume with moderation.