

Academic Plan as of spring 2021

Program Description:

Whether you work in the food and beverage industry or you simply want to impress friends at the dinner table, the UNLV Sommelier Academy is the perfect place to learn about wine. Vine to Wine: The Fundamentals meets the needs of wine enthusiasts or wine collectors as well as early-career beverage professionals. At the end of the course, you will be able to recommend wines with confidence. The Advanced Sommelier Program targets wine professionals seeking career advancement, detailed knowledge, and a broad exposure to the world of wine.

Prerequisites and Admissions Requirements:

Students must be at least 21 years of age.

Program Learning Outcomes:

- Through studying all the major grapes of the world, the students will gain the knowledge of being able to identify varietals by their general characteristics.
- Through studying the major wine regions, the students will have a wide base of knowledge that they can use for personal or business advancement.
- Blind tasting. Students will blind taste at least 125 wines throughout this course. The end goal will be that they can correctly break down a wine by using our theory and be in circle to correctly identify the grape and region of origin.

Program Requirements:

To earn the Sommelier Academy Certificate you must successfully complete the Vine to Wine: The Fundamentals course and receive a passing final exam score.

Required Courses:

- Vine to Wine: The Fundamentals (WS6100)