SOMMELIER ACADEMY: VINE TO WINE CERTIFICATE

Make the leap from wine lover to wine expert with the UNLV Sommelier Academy. Immerse yourself in the complexities and nuances of wine production, service, and taste. Learn to manage wine inventory, advise on food and wine pairings, assist patrons in wine selection, and educate service staff. For more information visit ced.unlv.edu/sommelier.

A Career as a Sommelier
A sommelier, or wine steward, specializes in wine service, education, and stock. A restaurant sommelier is charged with managing the wine inventory, advising on food and wine pairings, assisting patrons in wine selection, and educating service staff. A sommelier will be equally at home negotiating with vendors to secure the best prices, leading wine tastings for customers or servers, or partnering with the culinary staff to create food and wine pairings at varying price points. Liquor wholesalers, distributors, retail operations, and wineries also value the focused knowledge of a trained sommelier.

Las Vegas’ concentration of high-end restaurants provides unequalled career opportunities in this field.

Vine to Wine: The Fundamentals
Begin your wine education with Vine to Wine: The Fundamentals. This comprehensive course builds a strong foundation of wine knowledge for beverage professionals as well as wine aficionados. Whether you work in the food and beverage industry and seek professional advancement, or you want to impress your friends at the dinner table, Vine to Wine is the perfect place to start.

Course content begins with an overview of the wine making process. We will cover the major types of grapes and discuss the different conditions affecting the world’s primary wine regions. Enjoyment of a wine is enhanced by exceptional presentation, so we will cover essential service skills.

Nevada Employment Outlook:
According to Salary.com, the average salary for sommeliers in Nevada was $56,823 in 2018. Salaries vary widely depending on job responsibilities, certifications, and experience.

www1.salary.com/NV/Sommelier-Salary.html

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employed by the pros. Guest speakers will infuse fresh perspectives on all aspects of the wine industry.

Students will typically taste about 12 different wines each class day. By the end of the course, you will be able to identify key wine characteristics in a blind tasting.

Successful completion of Vine to Wine is excellent preparation to undertake introductory levels of testing from other accredited agencies.

**Classroom Facilities**
There is no better place to study the intricacies of wine than among well-stocked racks of vintages from around the globe. Total Wine and More has a dedicated classroom space and its aisles are a great place to study labels and pricing. Field trips to local warehouses and restaurants provide additional practical learning environments.

**Enroll in an Upcoming Session**
Tuition for Vine to Wine is $1,599. Call 702-895-3394 to inquire about available registration discounts.

For registration and an up-to-date course schedule visit ced.unlv.edu/sommelier or call 702-895-3394.

**Meet the Instructor**
Sommelier **Heath Hiudt** was selected to lead the UNLV Sommelier Academy based on his thorough knowledge of wine, his comprehensive understanding of the Las Vegas food and beverage industry, and his reputation as a dynamic educator. He has taught wine education courses at UNLV Continuing Education courses since 2007.

Hiudt is currently a sommelier with The ONE Group in Las Vegas. As a sommelier at the Cosmopolitan’s popular STK restaurant, his responsibilities include wine list selections and costs, staff training, and providing wine service to the dining guest. Hiudt worked for the Nine Group in Las Vegas from 2003 to 2012, first as a wine captain and then as a sommelier. Hiudt draws on extensive beverage industry connections to augment courses with guest speakers and field trips.

**Free Information Sessions**
Attend a free information session to meet the instructor and learn about class format, curriculum, facilities, financial assistance, and employment outlook. For upcoming information session dates and times, visit ced.unlv.edu/sommelier.

**Contact Us**
Reach UNLV Continuing Education at 702-895-3394 or continuing.education@unlv.edu.

What local industry leaders and former sommelier program students are saying:

“Very detailed & informative. Enjoyed going through each region in depth, plan on attending the next course.”

–Jerry Stamalodes, former student

“The (curriculum) outline appears quite extensive, and no doubt informative. I would think that anyone completing this program would be more than qualified for work within the industry as a sommelier.”

–Mark Amirr, Morton’s Steakhouse Sommelier