



## We Have the Perfect Program for You

First and foremost, we train and educate our students. As an approved vocational school, we provide professional certifications whether you are a beginner or are striving to become an expert. We will work with you during every step of your education to help ensure your success.

At the International Wine and Spirits Guild, we value each student's desire to learn, and we want to become your Education Partner as you explore all aspects of wine and its deep roots in world history. Whether you are studying just for fun, are changing careers, considering starting your own wine business, are working toward a promotion or new position in the wine and hospitality industry, we have programs to fit all of your specific needs.

Our National Education and Training Center is located in Denver, CO in the middle of "winery row" at 4640 Pecos St., Unit H. Our school combines classic architecture with modern classrooms, even a commercial kitchen, beside operational wineries. We have a learning environment designed to meet the highest standards of excellence and provide a world class wine education.

**All of our courses are open to students who are not in the trade but want the same education as those striving for a professional certification.**

## See Our Success

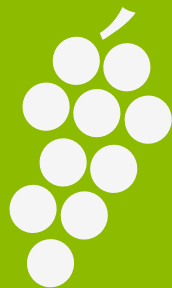
- More than 4,000 graduates from all 50 states and 20 other countries
- Recognized as one of the Top 5 Wine Schools by Food & Wine Magazine
- Named one of the Top Wine Schools for Enthusiasts by the Wall Street Journal

Connect With Us Today & Harvest Your Potential  
[info@InternationalWineGuild.com](mailto:info@InternationalWineGuild.com) or [www.internationalwineguild.com](http://www.internationalwineguild.com)

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WINE . SPIRITS . SAKE .

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# Programs

for Professionals & Enthusiasts

## WINE

### BASIC WINE CERTIFICATION:

#### LEVEL I WINE SEMINAR PROGRAM OVERVIEW

- Taste 26 wines from 3 continents
- Learn basic wine evaluation skills
- Become familiar with the differences between old world wine and new world wine
- Learn key wine terms and concepts

#### Course Requirements & Prerequisites

There are no prerequisites for this course and it is open to everyone regardless of knowledge or wine or industry experience.

#### Upon Successful Completion

- Certified Wine Sommelier
- Certified Wine Manager
- Certified Cellar Manager (for enthusiasts who are not working in the trade)

#### Tuition & Fees

- \$495 per person + \$50 certification fee (on-line test)

### ADVANCED WINE CERTIFICATION:

#### LEVEL II ADVANCED WINE COURSE PROGRAM OVERVIEW

- Taste & technically evaluate over 50 wines from around the world • Acquire the practical skills of performing formal sommelier service • Understand basic wine making techniques
- Learn about wine from at least 15 different wine producing countries
- Learn to properly develop a formal wine list and understand how to read wine labels

#### Course Requirements & Prerequisites

Successful completion of the Level I Wine Seminar or similar completion from another organization; or 2 years of industry experience in the last 5 years.

#### Wine Certification Options

- Executive Wine Sommelier
- Senior Wine Manager
- Senior Cellar Manger (for enthusiasts who are not working in the trade)

#### Tuition & Fees

- \$1900 per person for the 12-week course
- \$1975 per person for a 1-week intensive study course

# EXPERT LEVEL CERTIFICATION:

## LEVEL III PROGRAM - GUILD WINE MASTER PROGRAM OVERVIEW

This is an expert level diploma program requiring successful completion of 7 Level III courses for those working toward certification. For enthusiasts who have completed Level I you may pick and choose classes for continuing education without certification.

\*For those wanting to enter the trade with no previous experience we require that you complete Level I and Level II and take the Level III Advanced Wine and Food Pairing course to earn a professional certification to work in the industry.

### You may specialize your education emphasis in these industry areas:

- Wine Business
- Wine Buyer
- Wine Importer
- Old World Expert
- New World Expert
- Wine Historian

## Courses Options

- Advanced Wine & Food Pairing
- Blind Tasting
- Advanced Regional France
- Advanced Regional Italy
- Advanced Regional Europe
- Advanced Regional New World
- Fortified Wines
- Wine Business
- International Wine Markets & Management
- History of Wine to 1500
- History of Wine from 1500 to the Present
- Fine Spirits

## Course Requirements & Prerequisites

Successful completion of the Level II Advanced Wine Course if working toward a Level III Diploma and certification.

For enthusiasts not in the trade you must have successfully passed the Level I Wine Seminar then you may take any Level II or Level III course as continuing education. However, if you decide you want a Level III diploma you will be required to successfully complete the Level II Advanced Wine course before you can count any Level III courses you may have taken as continuing education towards a Level III diploma.

## Tuition & Fees

- \$1900 per person for each 10-week course
- \$1975 per person for each 1-week intensive study course

# WINE INSTRUCTOR

The Guild can prepare you to teach about wine, whether you want to do in-home wine classes or teach in a professional program.

- learn the foundations of the entire wine instructor program
- present the course lectures to the instructor review team
- do a wine educator externship with the Guild
- complete your class volunteer requirements as part of your training

## Wine Instructor Certification Options

- Certified Wine Instructor (Level III) • Certified Senior Wine Instructor (Level III) • Master Wine Educator (Level IV)

## Course Requirements & Prerequisites To Begin

Successful completion of the Level II Advanced Wine Course and the Level III Advanced Wine & Food Pairing Course

## Tuition & Fees

- \$1900 per person for each Level III instructor course
- \$1975 per person per 1-week intensive study Level III instructor course

# WINE JUDGE

- Learn scoring systems for judging wine events plus wine & food pairing events
- Understand amateur versus professional events
- Develop the knowledge for grape & fruit judging and wine & food pairing judging
- Learn how to deal with fatigue and common scoring errors
- Understand event organization & management and prepare an actual event

## Wine Judge Certification Options

- Certified Wine Judge (a Level III short-course)
- Certified Guild Competition Judge (a Level III short-course)

## Course Requirements & Prerequisites To Begin

Successful completion of Level II Advanced Wine Course, Level III Advanced Wine and Food Pairing Course plus any two Level III regional courses.

## Tuition & Fees

- \$500 per person per judge short-course

# SPIRITS

- Better understand and appreciate fine spirits
- Taste & technically evaluate 25+ spirits including scotch, bourbon, vodka, and brandy
- Develop a basic knowledge of terms and concepts for fine spirits
- Acquire an understanding of production techniques, spirits technical and descriptive evaluation
- Learn the basic skills of spirits and food pairing concepts evaluating a 4-course spirits & food dinner
- Earn a certificate of completion plus a one-year International Wine Guild membership

## SPIRITS LEVEL I Completion

### SPIRITS LEVEL I CERTIFICATION OPTIONS

- Certified Fine Spirits Sommelier
- Certified Fine Spirits Connoisseur (for enthusiasts who are not working in the trade)

### Tuition & Fees

- \$495 per person

## SPIRITS LEVEL II Certification Options

- Executive Fine Spirits Sommelier
- Senior Fine Spirits Connoisseur (for enthusiasts who are not working in the trade)

### Tuition & Fees

- \$1,900 per person for the 10-week course
- \$1,975 per person for the 1-week intensive study course

# SAKE

- Introduction to sake production
- Taste & technically evaluate more than 20 sakes
- Learn the basic skills of food & sake pairing
- Experience a wide range of different sake styles and how they are properly served
- Earn a certificate of completion plus a one-year International Wine Guild membership

## SAKE LEVEL I Completion

### SAKE LEVEL I CERTIFICATION OPTIONS

- Certified Sake Sommelier
- Certified Sake Connoisseur (for enthusiasts who are not working in the trade)

### Tuition & Fees

- \$495 per person

## Approved For Veterans

The International Wine Guild is approved to provide Veterans education benefits via Chapter 30, 31, 32, 35, 1606, 1607 as well as Title 32 Benefits (post-9/11 benefits) at our National Training Center in Denver, Colorado only. We can provide MyCAA program benefits at any of our locations in the USA.

To our knowledge we are the only approved vocational wine school in the US to offer certifications in three areas: Technical Certifications (wine, spirits, sake), Instructor Certifications and Wine Judge Certifications.



**Connect With Us Today & Harvest Your Potential**

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