



COURT OF MASTER SOMMELIERS EUROPE

2024 PROSPECTUS



THE WORLD'S MOST
Prestigious
Accreditation
Programme
FOR SOMMELIERS
& BEVERAGE PROFESSIONALS

A stylized, monochromatic illustration in a dark purple shade serves as the background. It depicts the profile of a person, likely a sommelier, wearing a traditional wine hat (bâton) and holding a bunch of grapes. The illustration is rendered in a graphic, almost woodcut-like style.

A MESSAGE FROM OUR CEO

The Court of Master Sommeliers was established in 1977 to encourage quality standards for beverage service. It has since 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.

Our programmes are relevant to all hospitality professionals working within restaurants, hotels, clubs, wine/cocktail bars and wine sales. The certifications are designed to guide and examine students, emphasising formal service in a fine-dining setting.

The COVID19 pandemic has resulted in significant challenges for the hospitality sector worldwide. As our industry rebuilds and adapts for the challenges ahead, never has it been more important to attain globally recognised qualifications.

Whether you are starting on your journey with the Court of Master Sommeliers or considering proceeding onto high levels of certification, it is my absolute privilege to welcome you.

“Never has it been more important to attain qualifications that are globally recognised.”

RONAN SAYBURN MS

CEO, COURT OF MASTER SOMMELIERS EUROPE

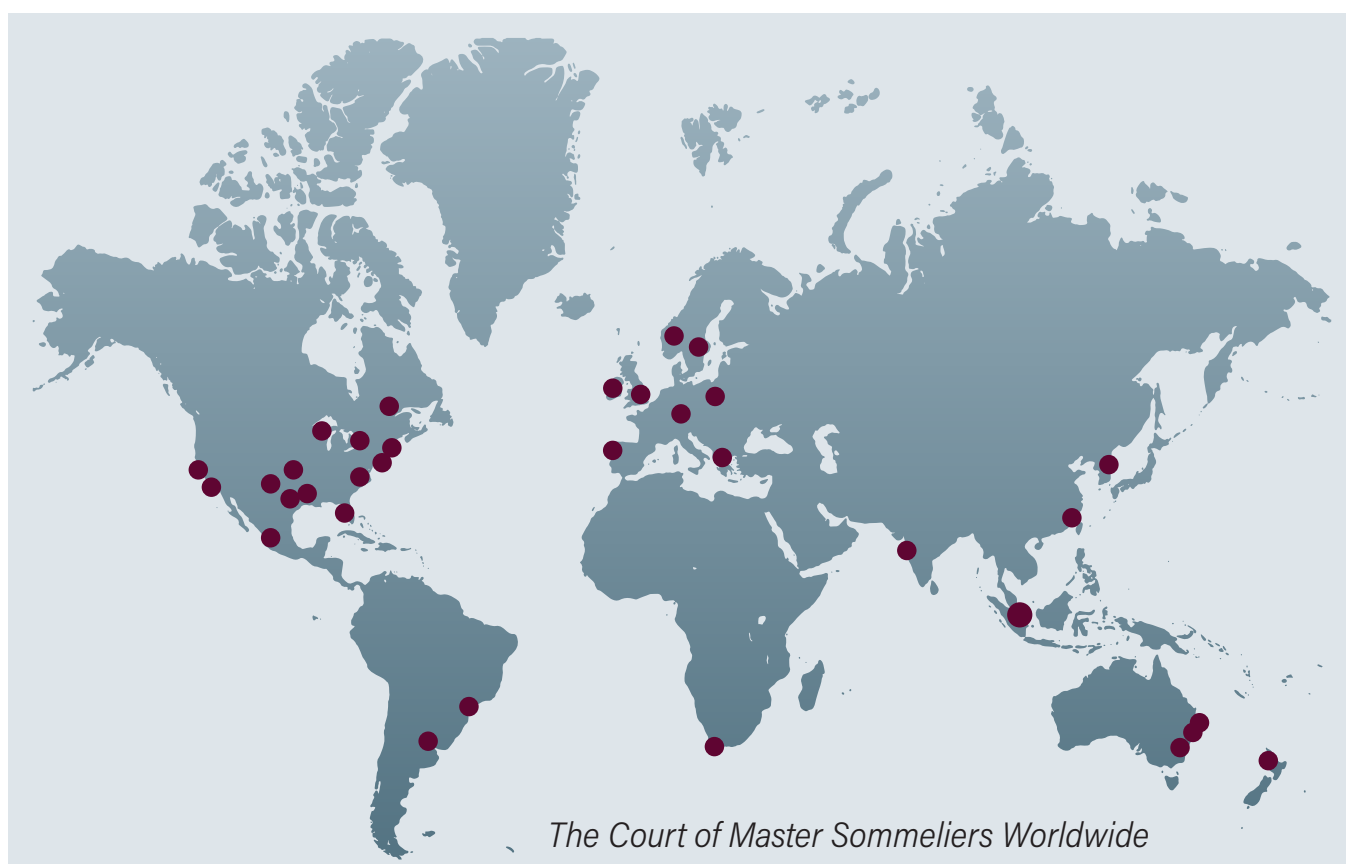


OUR NETWORK

The Court of Master Sommeliers Worldwide comprises of two Chapters - Europe and Americas.

Europe conducts courses and examinations in the UK, Ireland, Norway, Sweden, Poland, Austria, Greece, South Africa, India, China, Singapore, Malaysia, Australia and New Zealand.

Americas conduct courses across North and South America, Canada and Korea.



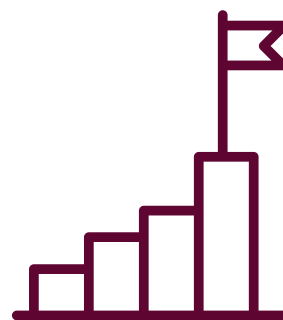
ABOUT US



We are a certification body for sommeliers and beverage professionals.



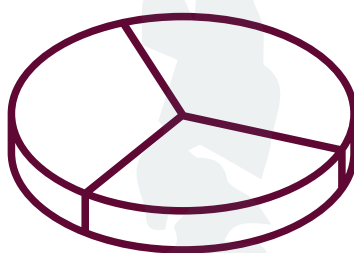
We offer four levels of certification.



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



All our programmes 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 programme 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 PROGRAMME



CERTIFIED SOMMELIER CERTIFICATE

The Certified Sommelier Certificate 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 PROGRAMME



ADVANCED SOMMELIER CERTIFICATE

The Advanced Sommelier Certificate is a five-day programme 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 PROGRAMME



MASTER SOMMELIER DIPLOMA

The Master Sommelier Diploma is a three-day programme 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 PROGRAMME



Invitation Only

The Deductive Tasting Method is taught from Level 1, and when adhered to will produce confident and accurate tasters.





“ There is a tremendous sense of community and support amongst the alumni of the Court of Master Sommeliers. ”

GIUSEPPE D'ANIELLO, ADVANCED SOMMELIER

THE PROGRAMME

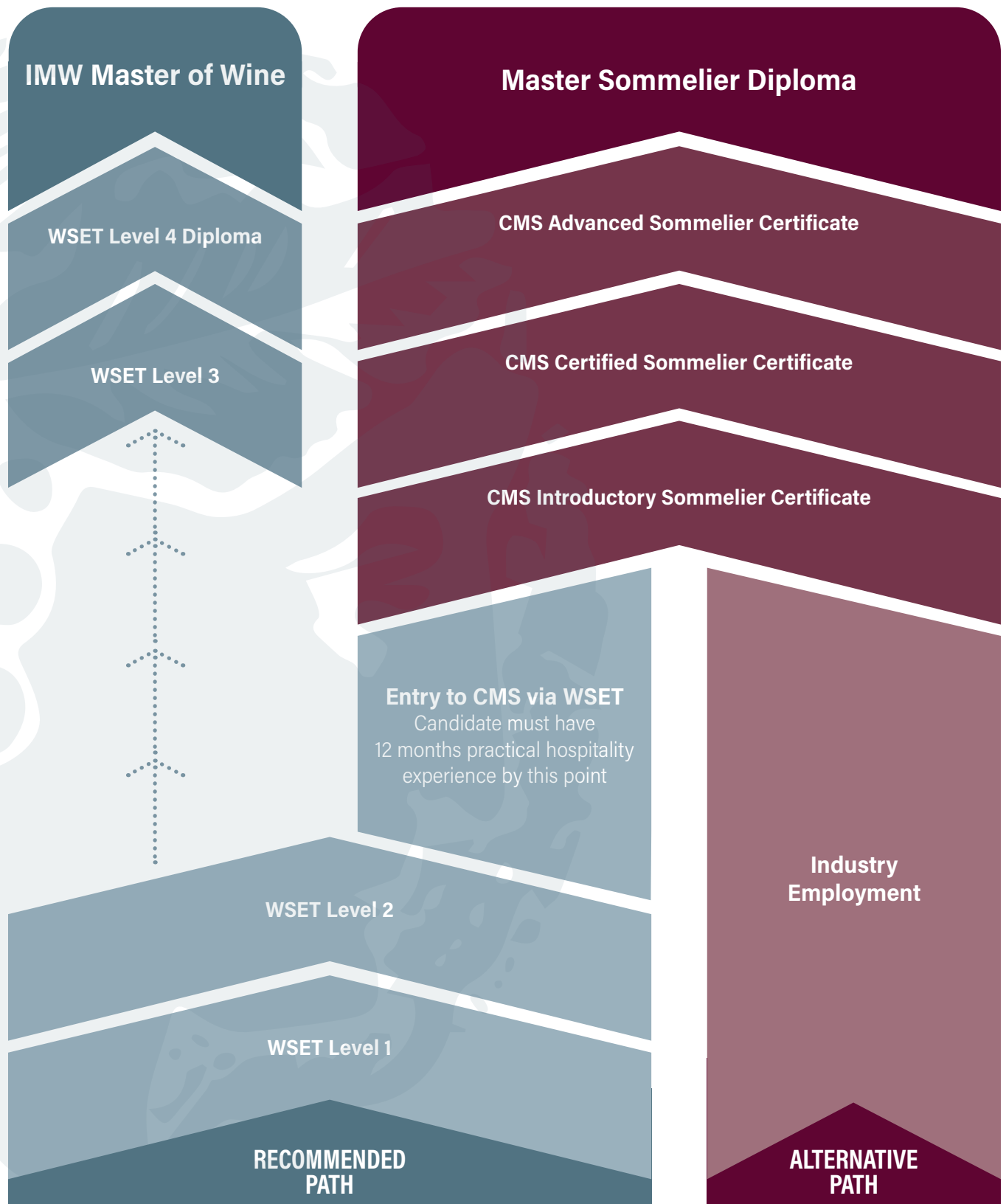
AT A GLANCE

Programme	Coursework	Examinations	Duration (Days)	Admission Requirements	Pre-Study Required
Introductory	✓	✓	-3-	- Sufficient hospitality experience - Good general knowledge of wines	Min. 6 weeks pre-study
Certified	✗	✓	-1-	Introductory Sommelier	Min. 10 weeks pre-study
Advanced	✓	✓	-5-	- Introductory Sommelier - Certified Sommelier	Min. 12 months pre-study
MS Diploma	✗	✓	-3-	- Introductory Sommelier - Certified Sommelier - Advanced Sommelier	Min. 24 months pre-study

EXAMINATION FORMAT

		Theory	Practical	Tasting
Introductory	<i>Coursework:</i>	✓	✓	✓
	<i>Examinations:</i>	✓ Written test – multiple choice theory paper	✓ Short practical service test	✗
Theory and Practical exams must be passed together – a 60% pass mark for each section.				
Certified	<i>Coursework:</i>	✗	✗	✗
	<i>Examinations:</i>	✓ Written test – 40 multiple choice and short answer theory paper	✓ Short practical service test	✓ Written Tasting test consisting of two wines tasted blind and answered on a tasting grid
Theory, Practical and Tasting exams must be passed together – a 60% pass mark for each section.				
Advanced	<i>Coursework:</i>	✓	✓	✓
	<i>Examinations:</i>	✓ One hour theory paper of 24 multiple-choice questions and 60 short answer questions	✓ 45 minute practical service test	✓ 6 wines tasted blind in 25 minutes – verbal only
Theory, Practical and Tasting exams must be passed together – a 60% pass mark for each section.				
MS Diploma	<i>Coursework:</i>	✗	✗	✗
	<i>Examinations:</i>	✓ One hour verbal theory test	✓ 45 minute practical service test	✓ 6 wines tasted blind in 25 minutes – verbal only
Theory, Practical and Tasting must be passed within three years - a 75% pass mark for each section.				

CAREER PATHWAYS TO CMS



Theory covers all the great wine regions of the World - history, grapes, winemaking and wine styles.



INTRODUCTORY SOMMELIER CERTIFICATE

OVERVIEW

The Introductory Sommelier Certificate is the first level of certification offered by the Court of Master Sommeliers Europe. It is a three-day intensive programme comprised of two days of coursework and concludes with a full day of examinations. The coursework consists of lectures, tastings and a practical service demonstration. The examination consists of a multiple-choice theory test plus a short practical service test.

COURSE CONTENT

- Elementary practices in the vineyard and winemaking procedures.
- The grape varieties, origins, specific winemaking procedures and classifications for all the major wines of the world.
- The technical skills of wine service.
- The production, raw materials and flavours of spirits and liqueurs.
- The importance of social skills.
- The fundamentals of matching wines with food.
- An introduction to the skills of wine tasting.

WHAT YOU WILL LEARN

- How to explain the factors which contribute to the quality of wines.
- How to describe the characteristics of the wines from the main wine-producing countries of the world.
- Demonstrate an understanding of the wine classification and control systems in current use.
- Interpret wine label terms.
- State the basic ingredients and flavours of apéritifs, spirits and liqueurs.
- Demonstrate an awareness of beers, saké and other beverages.

- Demonstrate the correct service of wine and other beverages.
- Demonstrate basic competence in selling and matching wines with foods.
- Identify the knowledge requirements of the Certified and Advanced Sommelier Certificates.

EXAMINATION FORMAT

- 65 Multiple choice theory paper
- Practical service test
- 60% pass mark for both theory and practical
- Both theory and practical must be passed together

ENTRY REQUIREMENTS

- Minimum of twelve months practical hospitality experience, a good basic theoretical knowledge of wines.

PRE-STUDY REQUIRED

- A minimum of 6 weeks pre-study for both the theory and practical components to the examination.

RESOURCES

- CMS Europe web portal
- "Sales and Service for the Wine Professional" (5th Edition) by Brian K. Julyan MS
- Court of Master Sommeliers Service Standards
- Court of Master Sommeliers Theory Syllabus
- GuildSomm

WHO SHOULD ENROL?

- Wine waiters, sommeliers and hospitality professionals with a minimum of 12 months of practical experience.
- Hospitality professionals who are seeking to develop their wine theory, tasting and practical expertise.



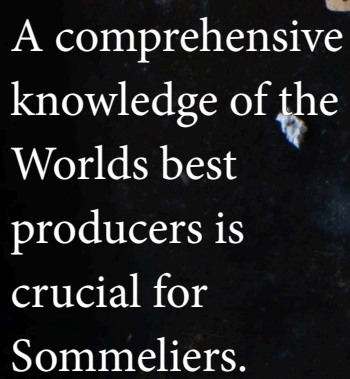
PROGRAMME FORMAT
Two days: Coursework
One day: Examinations



PROGRAMME LENGTH
Three Days



PRE-LEARNING
Minimum six weeks
pre-study



CERTIFIED SOMMELIER CERTIFICATE

OVERVIEW

The Certified Sommelier Certificate is the primary qualification for sommeliers and beverage professionals worldwide. It recognises beverage professionals whose knowledge, skills and demeanour are worthy of the title of Certified Sommelier.

The programme consists of one day of examinations, and there is no coursework for this level. The Certified Sommelier examination requires significant pre-study for the theory, practical and tasting components to the examination.



EXAMINATION FORMAT

- 10 Multiple choice and 30 short answer theory paper
- Practical service test
- Tasting test consisting of two wines tasted blind on a tasting grid
- 60% pass mark for all three sections, which must be passed together

ENTRY REQUIREMENTS

- Introductory Sommelier Certificate

PRE-STUDY REQUIRED

- A minimum of 10 weeks pre-study for the theory, practical and tasting components to the examination.

RESOURCES

- CMS Europe web portal
- "Sales and Service for the Wine Professional" (5th Edition) by Brian K. Julyan MS
- Court of Master Sommeliers Service Standards
- Court of Master Sommeliers Theory Syllabus
- Court of Master Sommeliers Certified Sommelier Examination Grid
- Court of Master Sommeliers Certified Sommelier Deductive Grid
- GuildSomm

CAREER OPPORTUNITIES

- Senior Sommelier, Assistant Head Sommelier



PROGRAMME FORMAT
Examination only



PROGRAMME LENGTH
One Day



PRE-LEARNING
Minimum six weeks
pre-study

APPLYING FOR BOTH INTRODUCTORY AND CERTIFIED

Applicants are welcome to apply for both Introductory and Certified at the same course location. The Introductory Sommelier Certificate examination is held on the morning of the third day of the Introductory programme. Examination results are tallied, after which the top-ranking Introductory students are invited to proceed onto the Certified Sommelier examination, which is held later that day.

Applicants who wish to apply for both Introductory and Certified can pay for both levels in advance or pay for Certified on the day of the exam. Ensuring you have pre-registered for Certified in advance will secure your place for Certified if you are among the top-ranking Introductory candidates. Candidates will be notified on the day if they have qualified for Certified. Students who pre-register for Certified but fail to qualify are eligible for a full refund on fees for this level, or carried forward to a later date.





Understanding the
World's best grape
varieties and how
winemakers craft them
into fine wines, is
essential.

ADVANCED SOMMELIER CERTIFICATE

OVERVIEW

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

The programme 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 WILL LEARN

- How to discuss, recommend and serve apéritifs, 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 60 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, and Certified Sommelier Certificate
- **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



PROGRAMME FORMAT
2.5 days: Coursework
2.5 days: Examinations



PROGRAMME LENGTH
Five Days



PRE-LEARNING
Minimum six months
pre-study

Professional and friendly Wine Service is an important part of our Examinations; along with Theory and Tasting Ability.



MASTER SOMMELIER DIPLOMA

OVERVIEW

The Master Sommelier Diploma is the highest level of certification offered by the Court of Master Sommeliers. The first Master Sommelier examinations were held in London in 1969, and since then, less than 300 candidates have earned the title Master Sommelier. There are now Master Sommeliers from the UK, USA, Germany, France, South America, Austria, China, Poland, Bulgaria, Japan, Turkey, South Africa, Australia and New Zealand.

The Master Sommelier Diploma indicates that you have reached the highest proficiency and knowledge in your profession. Throughout the examination, the candidate must exhibit an exemplary standard of technical and social skills, demonstrating the courtesy and charm of a Master Sommelier plus an ability to sell.



EXAMINATION FORMAT

- 1 hour verbal theory test
- Tasting of 6 wines tasted blind in 25 minutes (verbal only)
- 45 minute practical service test
- 75% pass mark for all three sections, which must be passed within three years

ENTRY REQUIREMENTS

- Introductory Sommelier Certificate, Certified Sommelier Certificate and Advanced Sommelier Certificate.
- Applications via invitation only
- Programs offered in the UK, Europe and USA

PRE-STUDY REQUIRED

- A minimum of 24 months pre-study for the theory, practical and tasting components to the examination.
- Applicants who wish to apply for the MS Diploma via CMS Europe must attain CMS Advanced via CMS European Chapter only. Please contact us for further information.

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

- Group Sommelier, Beverage Manager, Beverage Director



PROGRAMME FORMAT
Three Days:
Examinations only



PROGRAMME LENGTH
Three Days



PRE-LEARNING
Minimum commitment
of 1-year pre-study

A MESSAGE FROM OUR PRESIDENT

“ Achieving the Master Sommelier Diploma is a long and arduous path but the journey is essential for creating individuals recognised Worldwide as being at the top of their profession.

”

BRIAN JULYAN MS

PRESIDENT, COURT OF MASTER SOMMELIERS EUROPE





HOW TO APPLY
VISIT OUR WEBSITE

WWW.COURTOFMASTERSOMMELIERS.ORG

COURT OF MASTER SOMMELIERS EUROPE

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