



**COURT OF MASTER  
SOMMELIERS OCEANIA**

# 2025

## ADVANCED SOMMELIER CERTIFICATE



**AUGUST 17-21, 2025  
SYDNEY NSW AUSTRALIA**

THE WORLD'S MOST  
**Prestigious**  
**Accreditation**  
**Program**

**FOR SOMMELIERS  
& BEVERAGE PROFESSIONALS**





# A MESSAGE FROM OUR CEO

The Court of Master Sommeliers was established in 1977 to encourage quality standards for beverage service, and it has 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.

The Advanced Sommelier Certificate course and examination is the third level of certification offered by the Court of Master Sommeliers. It is designed for sommeliers and beverage professionals with extensive wine service experience, who have progressed through the first two levels of Court of Master Sommeliers certification to achieve the Introductory Sommelier Certificate and Certified Sommelier qualifications.

The Advanced program pivots around the core skill sets of tasting, service and wine theory. Its primary objective is to guide students towards a more specialised and in-depth knowledge that is required for head sommelier/ beverage manager roles both within the APAC region and worldwide.

In recent years there's been a shift in the skills required of head sommeliers and beverage managers. Employers now need senior beverage staff to demonstrate skills beyond technical wine theory; the ability to encourage, support and inspire the teams they are recruited to lead, expertise in business skills beyond the restaurant floor, and a proficiency in executing beverage service to exacting standards whilst driving customer engagement.

If you are a Certified Sommelier who is ready to take the next step towards Advanced certification, it is my absolute pleasure to welcome you.

**RONAN SAYBURN MS**  
CEO, COURT OF MASTER SOMMELIERS EUROPE

*“Employers now need senior beverage staff to demonstrate skills beyond technical wine theory.”*





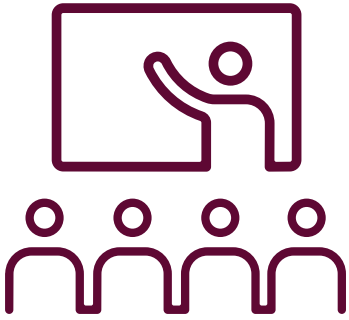
# OUR NETWORK

The Court of Master Sommeliers Oceania operates under the auspices of the Court of Master Sommeliers Europe, with programs offered throughout Australia and New Zealand. The Court of Master Sommeliers Europe and Americas conduct courses regularly throughout the UK, Europe, Asia, the Americas and South Africa.





# ABOUT US



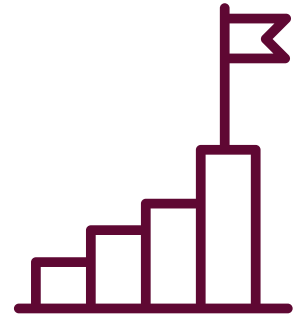
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We are a certification body for sommeliers and beverage professionals.



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We offer four levels of certification.



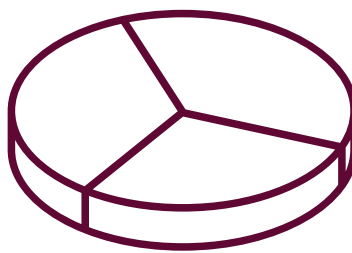
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Each level of certification must be passed before applicants can proceed onto higher levels.



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All our programs require significant pre-study.



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Our syllabus is structured around the core skills of wine theory, deductive wine tasting and practical service.



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Our qualifications are globally recognised.

# THE FOUR LEVELS OF CERTIFICATION



## INTRODUCTORY SOMMELIER CERTIFICATE

The Introductory Sommelier Certificate is a three-day intensive program 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 PROGRAM



SYD, MEL, AKL



## 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 PROGRAM



SYD, MEL, AKL



## ADVANCED SOMMELIER CERTIFICATE

The Advanced Sommelier Certificate is a five-day program 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 PROGRAM



SYD



Invitation Only



\$2,234.73



## MASTER SOMMELIER DIPLOMA

The Master Sommelier Diploma is a three-day program 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 PROGRAM



SYD, UK,  
USA, AUSTRIA



Invitation Only



\$POA





*“The Advanced Certificate is undoubtedly a rigorous qualification, and one that gave me an additional perspective of the world of wine. The expansive nature of the syllabus makes the journey all the more valuable, and success all the sweeter. I’m pleased to have gained not just knowledge, but a tangible and rewarding sense of comradery and connection with my peers, as we supported each other towards a common goal.”*

*Leanne Altmann - Advanced Sommelier  
2018 RIEDEL Advanced Sommelier Dux*



# THE PROGRAM

## AT A GLANCE

Program	Coursework	Examinations	Duration (Days)	Admission Requirements	Pre-Study Required	2025 Program Location
<b>Introductory</b>	✓	✓	3	<ul style="list-style-type: none"> <li>• One year's hospitality experience</li> <li>• Good general knowledge of wines</li> </ul>	Min. 6 weeks pre-study	Sydney Melbourne Auckland
<b>Certified</b>	✗	✓	1	<ul style="list-style-type: none"> <li>• Introductory Sommelier Certificate</li> </ul>	Min. 6 weeks pre-study	Sydney Melbourne Auckland
<b>Advanced</b>	✓	✓	5	<ul style="list-style-type: none"> <li>• Introductory Sommelier Certificate</li> <li>• Certified Sommelier Certificate</li> </ul>	Min. 6 months pre-study	Sydney
<b>MS Diploma</b>	✗	✓	3	<ul style="list-style-type: none"> <li>• Introductory Sommelier Certificate</li> <li>• Certified Sommelier Certificate</li> <li>• Advanced Sommelier Certificate</li> </ul>	Min. 12 months pre-study	Sydney UK, USA, Austria

## EXAMINATION FORMAT

		Theory	Practical	Tasting
<b>Introductory</b>	<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.				
<b>Certified</b>	<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.				
<b>Advanced</b>	<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.				
<b>MS Diploma</b>	<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 exams must be passed within two years, after which all three parts must be retaken - a 75% pass mark for each section.

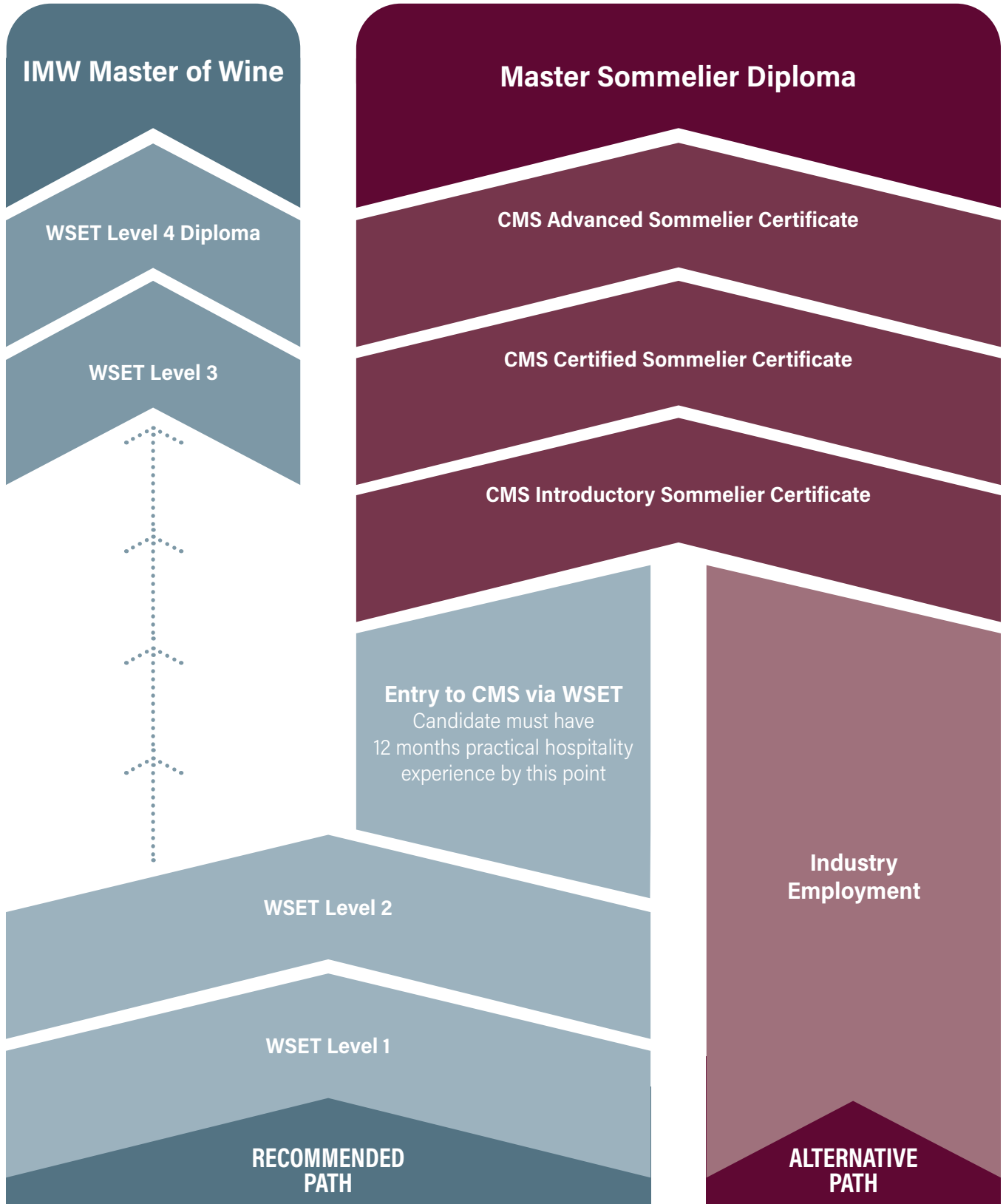


*“The Advanced Sommelier Certificate offers candidates the opportunity to take all areas of their hospitality skills to higher level. I feel it gave me something to aim for that demanded organised preparation of my theory and tasting. The syllabus is daunting, but the support and guidance from the Master Sommelier team is thorough and approachable. I came away with genuine friendships and the happiest of memories.”*

**Joe Durrant - Advanced Sommelier**  
2022 RIEDEL Advanced Sommelier Dux



# CAREER PATHWAYS TO CMS





# ADVANCED SOMMELIER CERTIFICATE

## OVERVIEW

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

The program 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'LL LEARN

- How to discuss, recommend and serve aperitifs, 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 sixty 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, Certified Sommelier Certificate
- Admissions via invitation only

## PRE-STUDY REQUIRED

- A minimum of 6 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



**PROGRAM FORMAT**  
2.5 days: Coursework  
2.5 days: Examinations



**PROGRAM LENGTH**  
Five Days



**PRE-LEARNING**  
Minimum six months  
pre-study

*“The Court of Master Sommeliers Advanced Sommelier Certificate program has been one of the most challenging yet rewarding experiences in my wine career. It forces you out of your comfort zone to explore wine regions and grape varieties that you may not otherwise experience. Similarly, I like that it draws on knowledge of classic cocktails, spirits and saké to encourage a more complete Sommelier. I’ve gained a lot of confidence and am undoubtedly a better Sommelier from undertaking the program.”*

**Chris Ryan**

2023 RIEDEL Advanced Sommelier Dux







# HOW APPLICATIONS ARE ASSESSED

## ENTRY REQUIREMENTS

The Advanced Sommelier Certificate is the third level of certification offered by the Court of Master Sommeliers Oceania. The pre-requisites for entry are the first two levels of certification, which are the Introductory Sommelier and Certified Sommelier Certificates.

## HOW APPLICATIONS ARE ASSESSED

All applications received by the application deadline will undergo a comprehensive review by the Court of Master Sommeliers Oceania Assessment Panel.

In assessing your application, the panel will consider:



Your examination results and ranking in relation to other students for the **Introductory Sommelier Certificate**



Your examination results and ranking in relation to other students for the **Certified Sommelier Certificate**



Your **statement of motivation**



Your **letter of reference** from your current or most recent employer

## WHAT DOCUMENTS WILL I NEED TO APPLY?

You will need to complete an online application form, which will ask for personal information including your residential address and employment details. We will also ask for further information to verify that you meet the entry requirements for Advanced.

You will also need to submit a statement of motivation and letter of reference via email, along with your Eventbrite 'Expression of Interest' email confirmation.

## WHAT IS A LETTER OF REFERENCE?

A letter of reference is a brief statement which assesses your skills sets, qualities and experience within the context of your current or most recent employment within the hospitality industry. Your letter of reference must be from your current or most recent employer on company letterhead and should be no more than 250 words typed.

## WHAT IS A STATEMENT OF MOTIVATION?

A Statement of Motivation is a statement that best describes why you are motivated to apply. You may wish to consider:

- What are your reasons for applying for Advanced?
- What are your career goals?
- How will Advanced certification could help you to achieve these goals?
- How will you fit your Advanced studies with your other professional, personal and family commitments?
- What support networks do you have in place to help you prepare for Advanced?

Your statement of motivation should be no more than 250 words typed.



*“Preparation for the Advanced exam requires rigorous study and dedication, but the professional and personal rewards are exponential in their return. One of my favourite elements is the community of support and competition fostered between sommeliers, as each person strives for the same result. Achieving this certificate remains a highlight in my career thus far.”*

**Ashlyn Foster**  
2019 RIEDEL Advanced Sommelier Dux

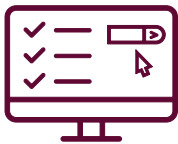


# THE APPLICATION PROCESS



## 1. BEFORE YOU APPLY

- Please contact us to request enrolment information.
- Plan your statement of motivation.
- Request a letter of reference **on company letterhead** from your current or most recent employer.



## 2. APPLY ONLINE

- Complete the online application form via Eventbrite.
- Email your completed statement of motivation and letter of reference to [info@courtofmaestersommeliers.com.au](mailto:info@courtofmaestersommeliers.com.au) by 5pm AEST on Monday November 11th 2024.
- If your application does not contain the two supporting documents, it will be considered incomplete and ineligible.
- There is no fee to apply for Advanced, but if you receive an offer of enrolment and wish to accept, then full fee payment is required to secure your place.



## 3. APPLICATION REVIEW

- Once your application has been submitted, you will receive an automated email to acknowledge that your application has been received.
- If your application is complete and is received by the deadline, it will be reviewed by the Court of Master Sommeliers Oceania assessment panel.



## 4. ENROLMENT OFFERS

- If your application is successful, you will receive an offer of enrolment between November 18-25 2024.
- If you wish to accept the offer you will be required to arrange full payment of fees at this time.



## 5. WAITLIST OFFERS

- If you do not immediately receive an offer of enrolment, you will be notified between November 26-29 2024.
- Applicants who are not immediately offered a place will be waitlisted.





# HOW TO LODGE YOUR APPLICATION

1



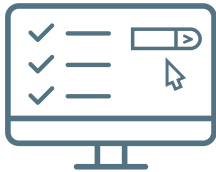
PREPARE YOUR STATEMENT OF MOTIVATION

2



PREPARE YOUR LETTER OF REFERENCE

3



COMPLETE THE EVENTBRITE  
APPLICATION FORM

4



EMAIL YOUR STATEMENT OF MOTIVATION AND  
LETTER OF REFERENCE TO:  
[info@courtofmastersommeliers.com.au](mailto:info@courtofmastersommeliers.com.au)  
by 5PM AEST on Monday November 11th 2024

## 2025 ADVANCED SOMMELIER CERTIFICATE DATES, LOCATIONS AND FEES

- Dates:** August 17-21, 2025
- Venue:** Establishment Rooms  
252 George Street, Sydney NSW Australia
- Fees:** AUD \$2,234.73\*  
(Including \$114.73 Eventbrite booking fees + charges)

*\*There is no fee to lodge your application, but full fee payment is required if you are later offered and accept a place on the program.*

**APPLY NOW**





# KEY DATES

## NOW

Start preparing your statement of motivation. Speak to your employer about obtaining a letter of reference.



## 28 OCTOBER 2024

2025 Advanced Sommelier Certificate Applications Open



## 11 NOVEMBER 2024

2025 Advanced Sommelier Certificate Applications Close at 5pm AEST



## 18-25 NOVEMBER 2024

We'll start sending out offers of enrolment



## 26-29 NOVEMBER 2024

We'll notify all applicants of the status of their application. Applicants who are not immediately offered a place will be offered the option to waitlist.



## 17-21 AUGUST 2025

2025 Advanced Sommelier Certificate Program



# DIVERSITY, EQUITY & INCLUSION

The Court of Master Sommeliers mission is to improve beverage service and knowledge via professional certification for sommeliers and beverage professionals. Our core values are professional excellence, modesty, integrity and humility. We are committed to being an inclusive provider of educational programs and certification for sommeliers and beverage professionals. An organisation that prides itself on recognising and valuing individual differences, backgrounds, perspectives, qualities, and insights our students and staff provide.

We appreciate that our staff and students bring a range of different skills and ideas to our programs. Whether from life experience, work history, gender, gender identity, sexual orientation, ethnicity, cultural background, religious belief, socio-economic background, disability, marital or family status, or age. We acknowledge the need to increase diversity, equity and inclusion amongst the broader sommelier community and believe it is a shared responsibility to support this goal.

We continue to work towards gender diversity at all levels of certification, an aim for which we have made significant headway over the past seven years. Diversity, equity and inclusion will continue to be a critical priority within our organisation in the months and years ahead.

## 2025 DIVERSITY, EQUITY AND INCLUSION SCHOLARSHIP FOR WOMEN

In 2025, the Court of Master Sommeliers Oceania is proud to sponsor one female candidate for the Advanced Sommelier Certificate program. The scholarship will cover the full cost of course and examination fees, and the successful applicant will be assigned a Master Sommelier mentor to assist with their studies.

## APPLYING FOR THE 2025 DIVERSITY, EQUITY AND INCLUSION SCHOLARSHIP FOR WOMEN

If you are a female sommelier or hospitality professional, meet the eligibility criteria and wish to apply for the 2025 Diversity, Equity and Inclusion Scholarship for women, please contact us via email for further information on how to apply: [info@courtofmastersommeliers.com.au](mailto:info@courtofmastersommeliers.com.au). Applications close Monday November 11th 2024 at 5pm AEST.







# FEES

ALL FEES STATED IN AUSTRALIAN DOLLARS (AUD)

## ADVANCED SOMMELIER CERTIFICATE

Advanced Program Fees	\$2120
Eventbrite Booking Fees + Charges	\$114.73
<b>TOTAL FEE</b>	<b>\$2,234.73</b>

### APPLICATION FEE

There is no fee to apply for the Advanced Sommelier Certificate. However if your application is successful and you receive an offer of enrolment, you must pay full fees upfront before your enrolment can be confirmed.

### ADDITIONAL COSTS

The Advanced Sommelier Certificate program is non-residential, and candidates are responsible for covering all costs associated with participating in the program. Please consider the cost of flights, accommodation insurance and incidentals before applying.

### CANCELLATION POLICY & FEE FORFEITS

Please see below for more information regarding our cancellation policy and mandatory fee forfeits.

## CANCELLATION POLICY

1. If you enrol for the Advanced Sommelier Certificate and then withdraw up to 90 days before the course begins, you will automatically forfeit 50% of course fees plus 100% of Eventbrite booking fees.
2. If you enrol for the Advanced Sommelier Certificate and then withdraw less than 90 days before the course begins, you will automatically forfeit 100% of course and Eventbrite booking fees.
3. Enrolments are strictly non-transferrable.
4. Enrolments cannot be transferred to a different course location or credited towards a future course, nor can you transfer your enrolment to a friend or colleague if you decide to withdraw.
5. If you fail to turn up for any part of the Advanced Sommelier Certificate examination, you will automatically forfeit 100% of fees paid.
6. If you enrol for the Advanced Sommelier Certificate and then withdraw at any point before or during the program, an automatic 12-month waiting period will apply before you may reapply for any Advanced Sommelier Certificate program within the Oceania region.

### FEE FORFEIT DEADLINES FOR WITHDRAWN ENROLMENTS

An automatic fee forfeit will apply if you enrol for the Advanced Sommelier Certificate and then withdraw once your enrolment has been confirmed.

Date	Deadline	Fee Amount Forfeited
Until May 19, 2025	50% fee forfeit (plus Eventbrite Booking Fees)	AUD \$1060 + AUD \$114.73 Eventbrite booking fees = <b>AUD \$1,174.73</b>
May 20, 2025 – Aug 16, 2025	100% fee forfeit (including Eventbrite Booking Fees)	AUD \$2120 + AUD \$114.73 Eventbrite booking fees = <b>AUD \$2,234.73</b>

Please contact us to obtain a copy of our terms and conditions and cancellation policy.



*“The Advanced Sommelier Certificate program was one of the most challenging and rewarding things I’ve attempted. I learned so much more than I thought I would when I began my studies, and it pushed me to pay attention to the smallest details in my tasting, study and practical. I highly recommend it to anyone who wants to take the next step in their wine service.”*

**Isaac Pockney**

*Advanced Sommelier*

*2024 RIEDEL Advanced Sommelier Dux*

*2023 RIEDEL Certified Sommelier Dux Sydney*







BE A PART OF  
THE WORLD'S MOST  
**Prestigious  
Accreditation  
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FOR SOMMELIERS  
& BEVERAGE PROFESSIONALS







# COURT OF MASTER SOMMELIERS OCEANIA

- ✉ [info@courtofmastersommeliers.com.au](mailto:info@courtofmastersommeliers.com.au)
- 🌐 [www.courtofmastersommeliers.org](http://www.courtofmastersommeliers.org)
- 📷 [@mastersommoceania](https://www.instagram.com/mastersommoceania)

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

With thanks to our Partners

PLATINUM PARTNER

## Wine Australia

EXCLUSIVE PARTNERS

**antipodes**  
WATER COMPANY LIMITED

CHAMPAGNE  
**BOLLINGER**  
MAISON FONDÉE EN 1829

 **code 38**

  
**CORAVIN**

**RIEDEL**  
THE WINE GLASS COMPANY  
GRAPE VARIETAL SPECIFIC

**GRAND CRU**

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**CLOS CACHET**  
the finest wines

**HENSCHKE**  
  
OVER 150 YEARS  
OF FAMILY WINEMAKING

  
**VILLA MARIA**  
NEW ZEALAND

**DEJA VU SAKE CO**  
デジャヴ 酒 カンパニー

**Terroir**  
SELECTIONS™

*Jackson*  
FAMILY WINES

*St Hallett*  
BAROSSA  
EST. 1944