



**COURT OF MASTER
SOMMELIERS OCEANIA**

**2025
PROSPECTUS**



SYDNEY MELBOURNE AUCKLAND

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. 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 programs are tailored to all hospitality professionals working within restaurants, hotels, clubs, wine/cocktail bars and wine sales. The qualifications are designed to guide students to develop their wine theory, wine tasting and practical service skills with an emphasis on formal service in a fine-dining setting.

In 2024, we continued to see enrolment growth across all levels of certification, and facilitated our inaugural program in Noosa, Queensland which was a tremendous success. In 2025, we're absolutely thrilled to offer all four levels of certification in Australia, with the Master Sommelier Diploma to be facilitated in Australia for the very first time. This is a momentous occasion and acknowledges the significant number of beverage professionals who reside in the Oceania region, who have successfully progressed through the first three levels of CMS certification to be eligible to apply for the Master Sommelier Diploma.

The hospitality sector continues to navigate a particularly challenging environment, related to increased operating costs, "cost of living" pressures, and difficulties in recruiting and retaining qualified staff. Whilst a reduction in discretionary spending is having a significant impact on our sector, delivering the best possible guest experience is now more important than ever. Achieving formal certification via the Court of Master Sommeliers Oceania provides graduates with the knowledge and tools to deliver this service excellence.

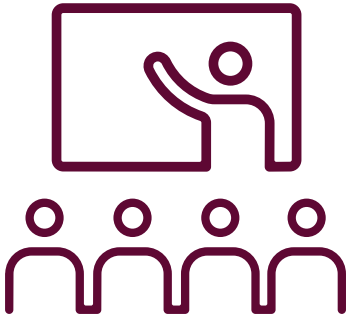
RONAN SAYBURN MS

CEO, COURT OF MASTER SOMMELIERS EUROPE

"In 2025, we're absolutely thrilled to offer all four levels of certification in Australia, with the Master Sommelier Diploma to be facilitated in Australia for the very first time."



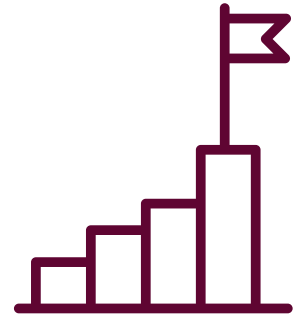
ABOUT US



We are a certification body for sommeliers and beverage professionals.



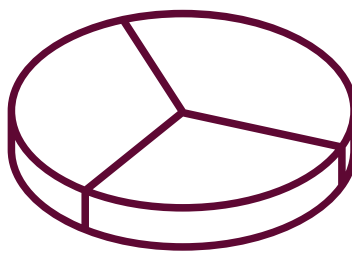
We offer four levels of certification.



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



All our programs 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.

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.



THE PROGRAM

AT A GLANCE

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

EXAMINATION FORMAT

		Theory	Practical	Tasting
Introductory	<i>Coursework:</i>	✓	✓	✓
	<i>Examinations:</i>	✓ <i>Written test - multiple choice theory paper</i>	✓ <i>Short practical service test</i>	✗
Theory and Practical exams must be passed together - a 60% pass mark for each section.				
Certified	<i>Coursework:</i>	✗	✗	✗
	<i>Examinations:</i>	✓ <i>Written test - 40 multiple choice and short answer theory paper</i>	✓ <i>Short practical service test</i>	✓ <i>Written tasting test consisting of two wines tasted blind and answered on a tasting grid</i>
Theory, Practical and Tasting exams must be passed together - a 60% pass mark for each section.				
Advanced	<i>Coursework:</i>	✓	✓	✓
	<i>Examinations:</i>	✓ <i>One hour theory paper of 24 multiple-choice questions and 60 short answer questions</i>	✓ <i>45 minute practical service test</i>	✓ <i>6 wines tasted blind in 25 minutes - verbal only</i>
Theory, Practical and Tasting exams must be passed together - a 60% pass mark for each section.				
MS Diploma	<i>Coursework:</i>	✗	✗	✗
	<i>Examinations:</i>	✓ <i>One hour verbal theory test</i>	✓ <i>45 minute practical service test</i>	✓ <i>6 wines tasted blind in 25 minutes - verbal only</i>
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 Court of Master Sommeliers Oceania program pushed me to expand my expertise as a sommelier, challenging me to reach new heights. But beyond technical knowledge, it opened doors to invaluable connections within the industry. I was continually inspired by the support, camaraderie, and dedication of fellow professionals, making the journey as rewarding as the achievement itself.”

Marie Pousse
Certified Sommelier
2024 RIEDEL Melbourne Certified Sommelier Dux





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
-  \$1,265.51



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
-  \$580.73



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
-  AUSTRALIA, HONG KONG, UK, USA, AUSTRIA
-  Invitation Only
-  \$POA

“The Introductory Sommelier Certificate program is a challenging yet rewarding experience, which encouraged me to broaden my knowledge capabilities and explore all aspects of beverage hospitality.

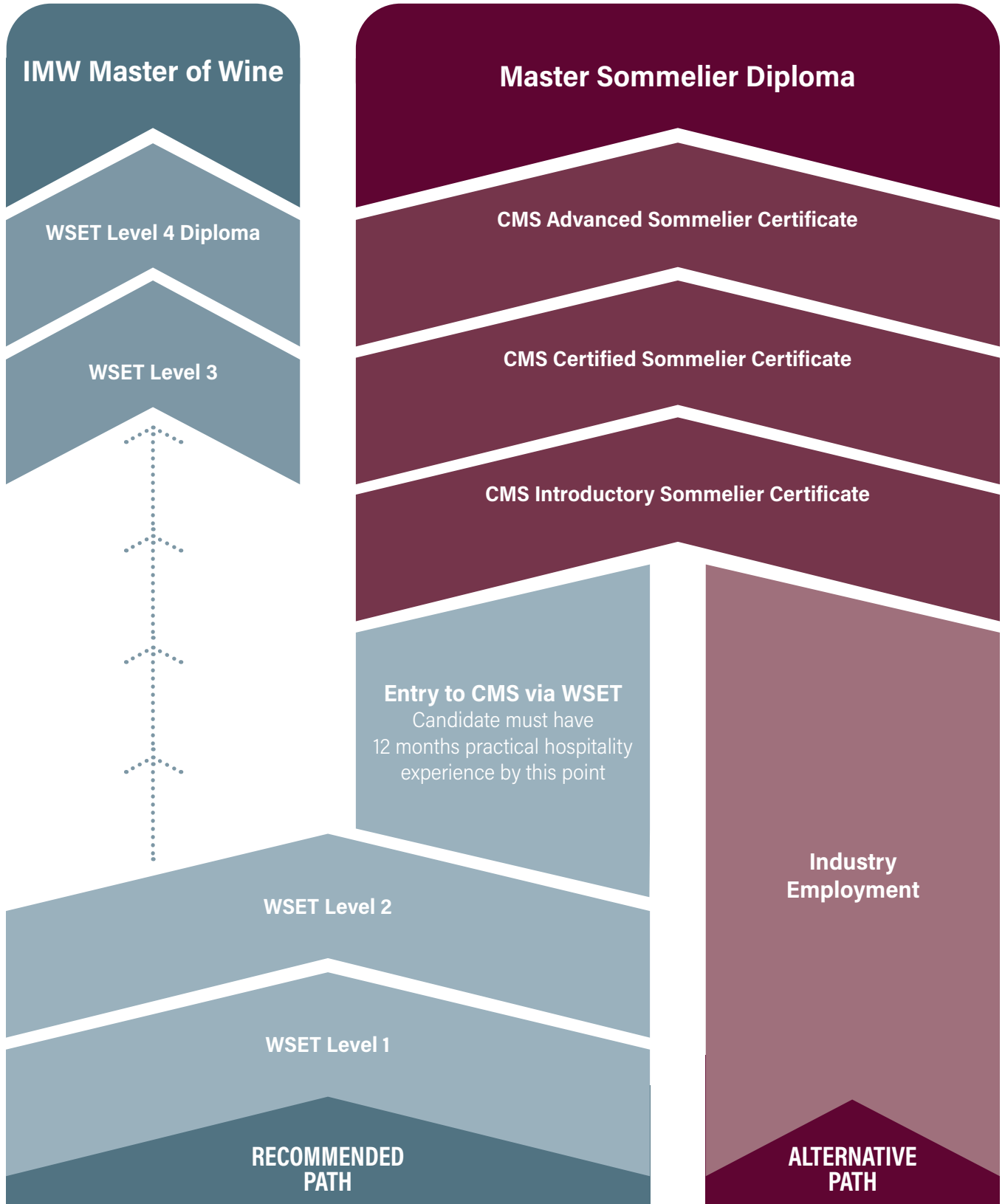
The biggest reward was the opportunity to expand my network, creating friendships and connections with like-minded hospitality professionals, which I couldn't have done without the Introductory Sommelier Certificate program.

I highly recommend the Introductory Sommelier Certificate to all hospitality professionals who are looking to develop their knowledge and professional standards to apply for the program. It is a truly rewarding journey!”

Matthew O'Hara
Certified Sommelier
2024 RIEDEL Sydney Certified Sommelier Dux



CAREER PATHWAYS TO CMS



INTRODUCTORY SOMMELIER CERTIFICATE

OVERVIEW

The Introductory Sommelier Certificate is the first level of certification offered by the Court of Master Sommeliers Oceania. It is a three-day intensive program 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'LL 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 requirements of the Advanced Sommelier Certificate.

EXAMINATION FORMAT

- 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.



PROGRAM FORMAT
Two days: Coursework
One day: Examinations



PROGRAM 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 program 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

- Multiple choice 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 6 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



PROGRAM FORMAT
Examination only



PROGRAM 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 program. 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 must pay for both levels in advance. Ensuring you have pre-registered for Certified in advance will secure your place for Certified if you are among the top-ranking Introductory candidates. Successfully pre-registering for Certified does not guarantee a spot. 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, less Eventbrite fees and charges.

“Attempting the CMS Introductory Sommelier Certificate and Certified Sommelier Certificate examinations is far more than a certification of one’s wine knowledge. You’re putting yourself in an environment of like-minded and ambitious people. The friendships, networking and connections I’ve made have been invaluable. I highly recommend for anyone pursuing a career within the hospitality or wine industries to sign up and reap the benefits of even attempting the exam.”

Kobi Watson

Certified Sommelier

2024 RIEDEL Noosa Certified Sommelier Dux



ADVANCED SOMMELIER CERTIFICATE

OVERVIEW

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

The program is designed for candidates who wish to develop their knowledge and service skills to a higher level and can 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
- Applications via invitation only
- 2025 program fully booked, waitlist 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



“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
Advanced Sommelier
2019 RIEDEL Advanced Sommelier Dux





“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



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, Europe (France, Germany, Austria, Hungary, Poland, Bulgaria), Türkiye, USA, South America, South Africa, Asia (China, Japan), 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 (150 marks)
- 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 two years

ENTRY REQUIREMENTS

- Introductory Sommelier Certificate, Certified Sommelier Certificate, Advanced Sommelier Certificate
- Applications via invitation only
- Programs offered in the UK, Europe, USA, Australia, Singapore & Hong Kong

PRE-STUDY REQUIRED

- A minimum of twelve 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 Europe or CMS Oceania. 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



PROGRAM FORMAT
Three Days:
Examinations only



PROGRAM LENGTH
Three Days



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

“Achieving the Master Sommelier Diploma has been an extremely rewarding journey. Across all four levels of CMS certification, candidates are challenged to become better wine professionals whilst honing their theoretical, blind tasting and service skills. In the process, you create a support network of like-minded professionals who share your journey along with both your challenges and success.”

My journey towards achieving my Master Sommelier Diploma was one of self-development and discovery, which required an immense amount of dedication and sacrifice. I felt supported by the Court of Master Sommeliers at every stage as well as a sense of community and connection with my peers. It has been an incredible journey both personally and professionally and I would highly recommend that all Advanced Sommeliers continue their journey with the Court of Master Sommeliers and apply for the Master Sommelier Diploma.”

Andrés Aragón MS
Master Sommelier



2025 PROGRAM

DATES, LOCATIONS AND APPLICATION DEADLINES

SYDNEY	Dates	Location	Application Deadline <i>Unless sold out prior</i>
Introductory Sommelier Certificate	April 27-29, 2025	Establishment Rooms	March 16, 2025
Certified Sommelier Certificate	April 29, 2025	Establishment Rooms	March 18, 2025
Advanced Sommelier Certificate	Aug 17-21, 2025	Establishment Rooms	Waitlist only
Master Sommelier Diploma	Aug 22-24, 2025	Establishment Rooms	Applications Closed

MELBOURNE	Dates	Location	Application Deadline <i>Unless sold out prior</i>
Introductory Sommelier Certificate	June 1-3, 2025	DoubleTree by Hilton Melbourne Flinders St	April 20, 2025
Certified Sommelier Certificate	June 3, 2025	DoubleTree by Hilton Melbourne Flinders St	April 22, 2025

AUCKLAND	Dates	Location	Application Deadline <i>Unless sold out prior</i>
Introductory Sommelier Certificate	Sept 21-23, 2025	Auckland, NZ (venue TBA)	August 10, 2025
Certified Sommelier Certificate	Sept 23, 2025	Auckland, NZ (venue TBA)	August 12, 2025

APPLY ONLINE

2025 PROGRAM

Please contact us for enrolment information before applying

SYDNEY	Dates	Location	
Introductory Sommelier Certificate	April 27-29, 2025	Establishment Rooms	ENROL ONLINE >
Certified Sommelier Certificate	April 29, 2025	Establishment Rooms	ENROL ONLINE >
Advanced Sommelier Certificate	Aug 17-21, 2025	Establishment Rooms	WAITLIST ONLY
Master Sommelier Diploma	Aug 22-24, 2025	Establishment Rooms	FULLY BOOKED

MELBOURNE	Dates	Location	
Introductory Sommelier Certificate	June 1-3, 2025	DoubleTree by Hilton Melbourne Flinders St	ENROL ONLINE >
Certified Sommelier Certificate	June 3, 2025	DoubleTree by Hilton Melbourne Flinders St	ENROL ONLINE >

AUCKLAND	Dates	Location	
Introductory Sommelier Certificate	Sept 21-23, 2025	Auckland, NZ (venue TBA)	ENROL ONLINE >
Certified Sommelier Certificate	Sept 23, 2025	Auckland, NZ (venue TBA)	ENROL ONLINE >

“Preparing for the Master Sommelier Diploma requires significant commitment and dedication. Although the process is challenging, there is considerable support offered by the Court of Master Sommeliers Oceania and the contacts that you meet and professional network that you build as you progress through the four levels of CMS certification becomes invaluable as you prepare for the MS Diploma examination.

The process of attaining the Master Sommelier Diploma has had a profound impact on me, both personally and professionally and I would highly recommend the program to all Advanced Sommeliers who are ready for the challenge.”

Yuki Hirose MS
Master Sommelier



FEES

All fees stated in Australian Dollars (AUD)

INTRODUCTORY SOMMELIER CERTIFICATE

Introductory Program Fees*	\$1200
Eventbrite Booking Fees & Charges	\$65.51
TOTAL FEE	\$1,265.51

CERTIFIED SOMMELIER CERTIFICATE

Certified Examination Fees*	\$550
Eventbrite Booking Fees & Charges	\$30.73
TOTAL FEE	\$580.73

* Higher fees apply to International credit cards. Please contact us for further information.

ADDITIONAL COSTS

The textbook "Sales and Service for the Wine Professional" (5th Edition) by Brian K. Julyan MS is no longer included within program fees and must be purchased at an additional cost via our website.

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

FINANCIAL SUPPORT

Payment plans are available for students experiencing financial hardship. Please contact us for further information.

CANCELLATION POLICY & FEE FORFEITS

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

CANCELLATION POLICY

Introductory Sommelier Certificate Cancellation Policy

1. If you enrol for the Introductory Sommelier Certificate and then decide to withdraw up to 60 days before the course begins, you will forfeit 50% of program fees plus 100% of Eventbrite booking fees & charges.
2. If you enrol for the Introductory Sommelier Certificate and then decide to withdraw less than 60 days before the course begins, you will forfeit 100% of program fees.
3. Enrolments are strictly non-transferrable. 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.
4. If you fail to turn up for the Introductory Sommelier Certificate examination, you will automatically forfeit 100% of the fees paid.

Certified Sommelier Certificate Examination Cancellation Policy

1. If you enrol for the Certified Sommelier Certificate and then decide to withdraw up to 60 days before the examination day, you will automatically forfeit 50% of examination fees and 00% of Eventbrite booking fees & charges.
2. If you enrol for the Certified Sommelier Certificate and then decide to withdraw less than 60 days before

the examination day, you will automatically forfeit 100% of examination fees.

3. Enrolments are strictly non-transferrable.
4. Enrolments cannot be transferred to a different exam location or credited towards a future intake, nor can you transfer your enrolment to a friend or colleague if you decide to withdraw.
5. If you fail to turn up for the Certified Sommelier Certificate examination, you will automatically forfeit 100% of the fees paid.

COVID-19 Program Cancellation

1. If a program for which you have enrolled is cancelled or postponed due to COVID-19, your enrolment would automatically roll over to the new program date(s). In this instance, you would not be entitled to a full or partial refund on fees.
2. If the rescheduled dates were not suitable for you, you would be offered the option of obtaining a refund, with a fee forfeit of 25% of the total amount of program fees applicable to your enrolment level.
3. Otherwise, you could defer your enrolment to an alternate intake (subject to places being available at the time of your inquiry).

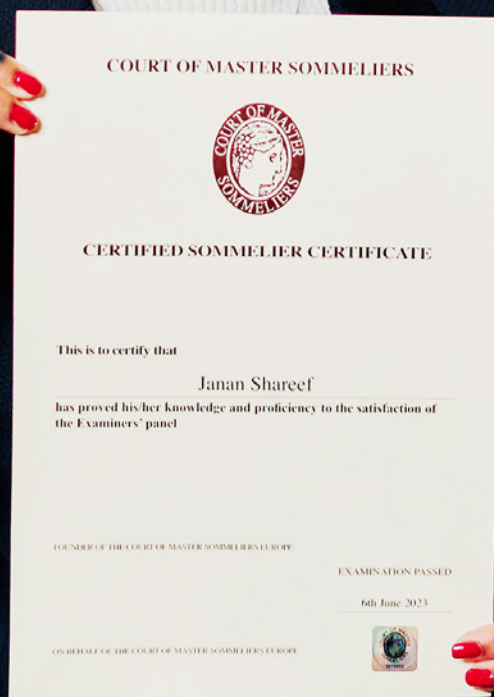
Please contact us to obtain a copy of our terms and conditions and cancellation policy before enrolling.

“The experience was invaluable, including the many months of preparation and the support I received from peers, my mentor and all the Master Sommeliers running the program.

I’ve come out of this journey feeling more confident in my skills and knowledge, with new industry connections and a desire to keep learning and growing.

I know that going forward, my Certified Sommelier accreditation will be of great advantage as a global recognition in this industry. I would highly recommend this experience to anyone looking to take the next step in their wine journey.”

Janan Shareef
Certified Sommelier
2023 Diversity, Equity and Inclusion
Scholarship Recipient



DIVERSITY, EQUITY & INCLUSION

As sommeliers, our principles lie in the hospitality industry as much, if not more, than the wine industry. 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 nine years. Diversity, equity and inclusion will continue to be a critical priority within our organisation in the months and years ahead.

DIVERSITY, EQUITY AND INCLUSION SCHOLARSHIPS

In 2025, the Court of Master Sommeliers Oceania will offer two Diversity, Equity and Inclusion Scholarships to applicants who wish to apply for the Introductory Sommelier Certificate program in either Sydney, Melbourne or Auckland. Each scholarship will cover the full cost of program fees, and the successful applicant will be assigned a Master Sommelier mentor to assist with their studies.

How to Apply

For further information including selection criteria and how to apply, please contact us via email: info@courtofmastersommeliers.com.au.

Applications close on Friday December 20 at 5pm AEST.

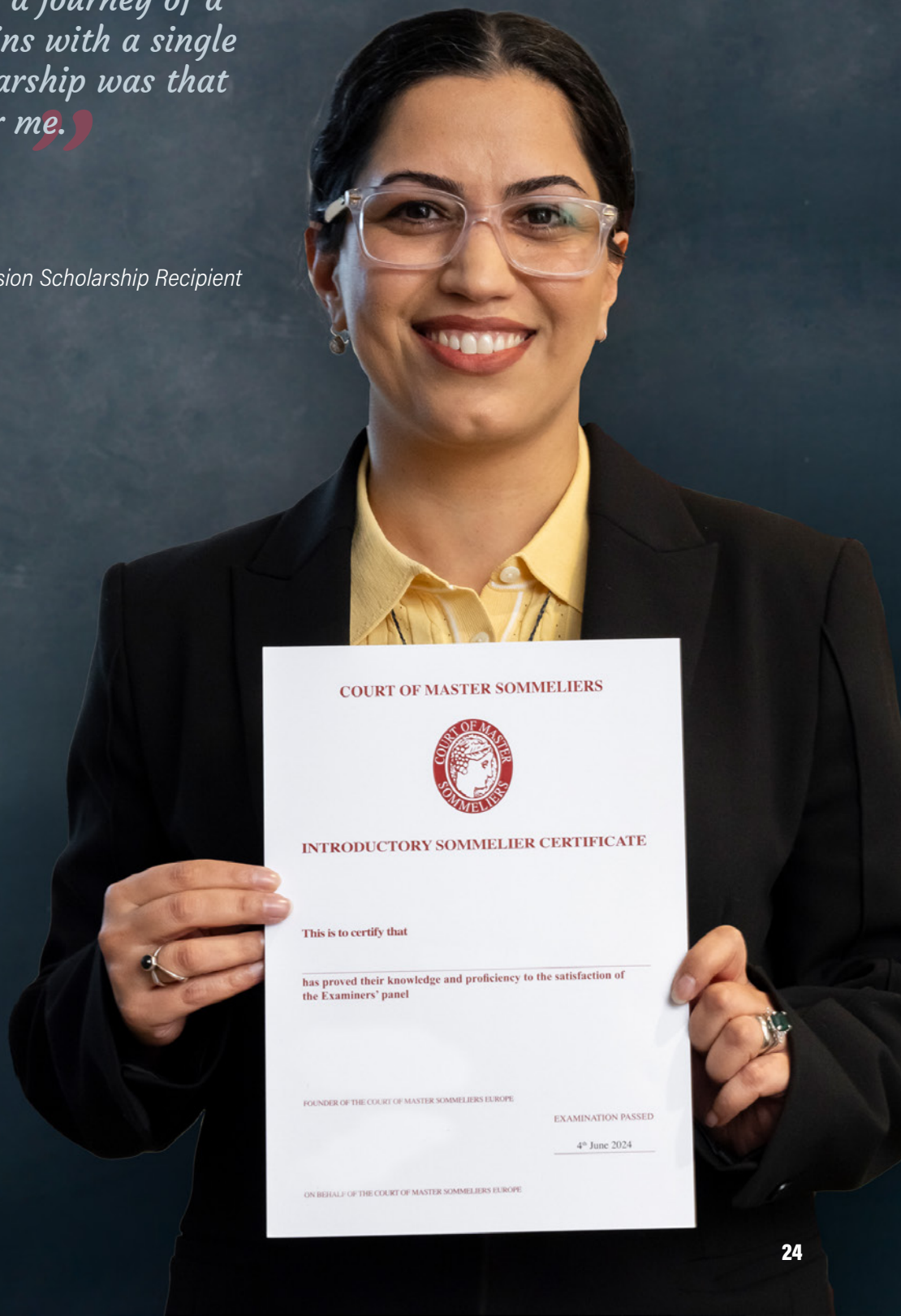


“The Court of Master Sommeliers Oceania Diversity, Equity & Inclusion Scholarship provided me with invaluable mentorship, which guided me through the complexities of wine education, scaffolding discipline, and perseverance, and transforming my passion into a structured pursuit. As the saying goes, ‘a journey of a thousand miles begins with a single step’ and this scholarship was that crucial first step for me.”

Samira Kakh

Introductory Sommelier

2024 Diversity, Equity and Inclusion Scholarship Recipient



“I applied for the 2023 Diversity, Equity and Inclusion scholarship during the crossroads of my career, not knowing what I was aiming for next. The mentorship and encouragement provided by Master Sommeliers towards my education and personal growth has been an invaluable experience. Their knowledge and experience in wine was an inspiration for me to pursue my dreams of being a sommelier.

Through the program, I gained the theoretical and practical knowledge about wine. But more importantly, also the natural camaraderie of passionate wine professionals all working towards the same goal. The wine community in New Zealand and abroad has been so welcoming and generous. I feel privileged every day to represent a country with such an innovative and organic approach to wine.”

Keely Cho

Certified Sommelier
2023 Diversity, Equity and Inclusion
Scholarship Recipient



“As a Vietnamese Australian, I applied for the 2022 Diversity, Equity, and Inclusion Scholarship with the added challenges of English as second language and colour-blindness. The Introductory Sommelier Certificate program has expanded my horizons and opened a world of possibilities that I could never have imagined before, and the mentoring I received from my Master Sommelier and Advanced Sommelier mentors has been world class.

Experiencing the inclusion and support of the wine community throughout my preparations for and participation in this program is something that I will always cherish. If I can do it, anyone can. I would highly recommend this incredible journey to everyone.”

Van Man Tran

Certified Sommelier

2022 Diversity, Equity and Inclusion
Scholarship Recipient





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