



COURT OF MASTER SOMMELIERS OCEANIA

2026

NOOSA PROSPECTUS



SEPTEMBER 27-29, 2026
ELYSIUM NOOSA RESORT
NOOSA QUEENSLAND AUSTRALIA

THE WORLD'S MOST
Prestigious
Accreditation
Program

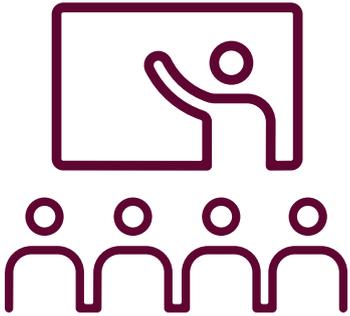
**FOR SOMMELIERS
& BEVERAGE PROFESSIONALS**



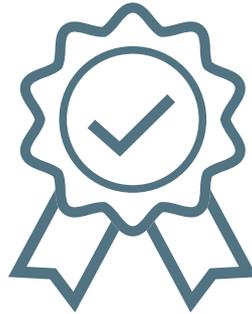


Noosa Everglades
Credit: Jesse Lindemann/Visit Noosa

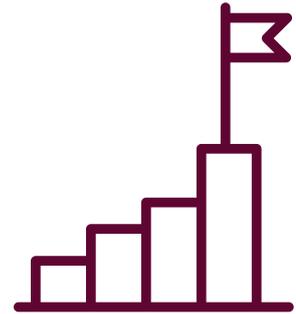
ABOUT US



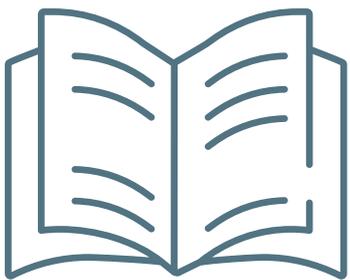
We are a certification body for sommeliers and beverage professionals.



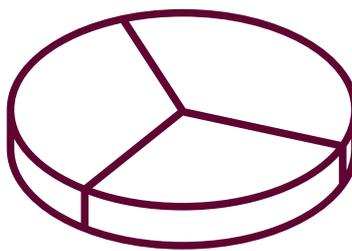
We offer four levels of certification.



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 offers programs throughout Australia and New Zealand, operating under the auspices of the Court of Master Sommeliers Europe. The Court of Master Sommeliers Europe and Americas conduct courses worldwide.



THE PROGRAM

AT A GLANCE

Program	Coursework	Examinations	Duration (Days)	Admission Requirements	Pre-Study Required	2026 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 Noosa
Certified	✗	✓	1	<ul style="list-style-type: none"> • Introductory Sommelier Certificate 	Min. 6 weeks pre-study	Sydney Melbourne Noosa
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	Hong Kong, 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 Introductory Sommelier and Certified Sommelier Certificate programs are a challenging yet rewarding experience and pushed me to further my in-depth knowledge of the world of wine. Hearing about wine through the eyes of an MS was an enlightening experience and inspired me to continue my studies. However, the most valuable aspect are the connections and friends I made throughout the preparation and coursework period.”

Sophie Kemp
Certified Sommelier
2025 RIEDEL Auckland 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, NOOSA
-  \$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, NOOSA
-  \$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

“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.”

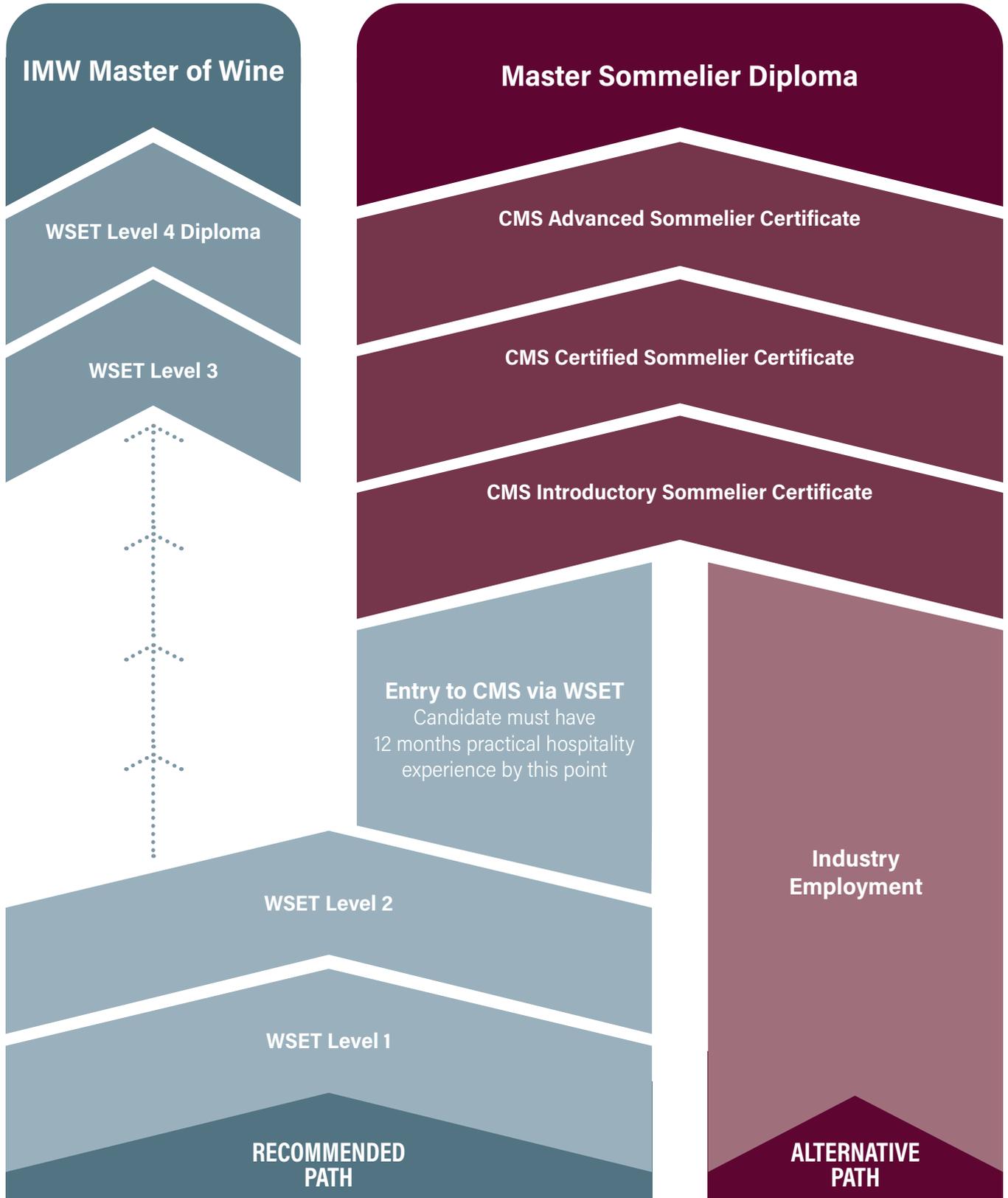
Kobi Watson

Certified Sommelier

2024 RIEDEL Noosa Certified Sommelier Dux



CAREER PATHWAYS TO CMS





“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
Advanced Sommelier
2024 RIEDEL Melbourne Certified Sommelier Dux



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

GRADUATE TESTIMONIAL

“Completing the CMS Introductory and Certified programs gave me a deeper understanding of the world of wine and allowed me to make connections with other like-minded professionals. The skills I learnt during the course have made me both a better sommelier and leader within my team.”

Having relocated to Brisbane from overseas, achieving CMS qualifications made my move easier, as I already had a community of peers here, facilitating my transition from the UK.

I chose Brisbane for the opportunities and change of pace and lifestyle, and I've quickly fallen in love with the diversity and world-class service across the food and beverage scene. There is excitement about the upcoming Olympics, and I believe this is an exciting time of opportunity for Queensland's hospitality sector.”

Charlie Richards
Certified Sommelier
Head Sommelier, Agnes Restaurant Brisbane

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

GRADUATE TESTIMONIAL

“Participating in both the Introductory and Certified programs has benefited me in multiple ways. Most importantly, it has significantly helped me to build my confidence when engaging with guests on the floor. The preparation process itself elevated my performance at work, sharpening both my technical knowledge and service precision. The result of passing the exams is like cherries on top to me.

Beyond the academic component, the opportunity to attend lectures and taste alongside industry professionals who share the same level of dedication far exceeded my expectations. The sense of shared commitment and professional standard was both inspiring and motivating.

I would strongly recommend that anyone committed to pursuing a career as a sommelier consider undertaking these programs. The program provides a clear and structured pathway for progression, offering direction and focus during moments when one may feel uncertain about the next step in their development.”

Kris Ji
Certified Sommelier
Beverage Manager,
Rick Shores Burleigh Heads

YOUR FACILITATORS

FRANCK MOREAU MS

Franck Moreau, born in Burgundy, France, grew up among vineyards and began his Sommelier career at Michelin-starred restaurants including Château de la Chèvre d'Or, La Rotonde, and La Tour D'Argent in Paris. In 2001, he moved to England, serving at Chewton Glen Hotel & Spa, then Gordon Ramsay at Claridge's and later Head Sommelier at Gordon Ramsay at the Savoy.

In 2004, Franck emigrated to Australia, joining Pier Restaurant in Sydney before moving to Merivale in 2005, where he is now Group General Manager Beverage, overseeing 70 venues and leading over 80 staff.

A multiple award-winner, Franck earned Sommelier of the Year (2009, 2010), won the ASI Best Sommelier Asia-Pacific (2012), and placed in the top twelve at Best Sommelier of the World (2010). He is a Master Sommelier and Regional Co-ordinator of the Court of Master Sommeliers Oceania.



ADRIAN FILIUTA MS

Adrian Filiuta is a respected hospitality professional and educator with more than 20 years' experience in the wine industry. With a passion for wine and strong culinary knowledge, he has built a reputation as one of Australia's leading sommeliers.

After working a vintage in Romania and spending time at Tom Aikens in London, Adrian joined Merivale, where he spent 11 years, including four as Group Sommelier. In this role, he managed the wine program across 70 venues and led a team of 35 sommeliers, providing mentorship and professional development.

Adrian is now the owner and operator of Hunters Hill Wine Room, a boutique Sydney wine store offering more than 1,000 wines, spirits and non-alcoholic beverages. He passed the Master Sommelier Diploma in 2017 and is one of only nine Master Sommeliers in Australia.





ACHIEVE TWO GLOBALLY RECOGNISED SOMMELIER QUALIFICATIONS - NOOSA 2026

TAKE BOTH STEPS TOGETHER

Did you know you can apply for both the Introductory Sommelier and Certified Sommelier Certificates in Noosa?

WHY ENROL FOR BOTH LEVELS?

Completing Introductory and Certified together allows you to refine your wine theory, tasting, and service skills to an exceptional standard while earning two globally recognised qualifications. This dual pathway positions you for accelerated professional growth.

HOW IT WORKS

Both examinations are conducted on the third day of the Introductory Sommelier Certificate program (29 September, Noosa). After your Introductory exam is assessed, you will be notified if you qualify to proceed to the Certified Sommelier exam, held later the same day.

WHAT IF I DON'T QUALIFY FOR CERTIFIED?

Pre-registering for Certified carries no risk: if you don't qualify, your Certified fee will be fully refunded, less Eventbrite processing fees (\$30.73).

2026 PROGRAM

DATES, LOCATIONS AND APPLICATION DEADLINES

SYDNEY	Dates	Location	Application Deadline <i>Unless sold out prior</i>
Introductory Sommelier Certificate	June 14-16, 2026	Establishment Rooms	May 3, 2026
Certified Sommelier Certificate	June 16, 2026	Establishment Rooms	May 5, 2026

MELBOURNE	Dates	Location	Application Deadline <i>Unless sold out prior</i>
Introductory Sommelier Certificate	Sept 6-8, 2026	DoubleTree by Hilton Melbourne Flinders St	July 26, 2026
Certified Sommelier Certificate	Sept 8, 2026	DoubleTree by Hilton Melbourne Flinders St	July 28, 2026

NOOSA	Dates	Location	Application Deadline <i>Unless sold out prior</i>
Introductory Sommelier Certificate	Sept 27-29, 2026	Elysium Noosa Resort	August 16, 2026
Certified Sommelier Certificate	Sept 29, 2026	Elysium Noosa Resort	August 18, 2026

APPLY ONLINE

2026 PROGRAM

Please contact us for enrolment information before applying



SYDNEY	Dates	Location	
Introductory Sommelier Certificate	June 14-16, 2026	Establishment Rooms	ENROL ONLINE
Certified Sommelier Certificate	June 16, 2026	Establishment Rooms	ENROL ONLINE

MELBOURNE	Dates	Location	
Introductory Sommelier Certificate	Sept 6-8, 2026	DoubleTree by Hilton Melbourne Flinders St	ENROL ONLINE
Certified Sommelier Certificate	Sept 8, 2026	DoubleTree by Hilton Melbourne Flinders St	ENROL ONLINE

NOOSA	Dates	Location	
Introductory Sommelier Certificate	Sept 27-29, 2026	Elysium Noosa Resort	ENROL ONLINE
Certified Sommelier Certificate	Sept 29, 2026	Elysium Noosa Resort	ENROL ONLINE

OUR VENUE



ELYSIUM NOOSA RESORT

Elysium Noosa Resort is a sanctuary set in the heart of one of Australia's most iconic coastal destinations.

Elysium Noosa
14-16 Hastings Street
Noosa Queensland 4567
www.elysiumnoosa.com

GETTING HERE

Elysium Noosa is perfectly situated on Hastings Street, in the heart of Noosa.

- **From Sunshine Coast Airport:** Just a 30-minute drive. Options include rental cars, taxis, Ubers, buses, and hotel shuttles.
- **From Brisbane Airport:** 140 km away. Options include bus services, private transfers, or hire car.

GETTING AROUND

All Translink public transport buses around Noosa and the Sunshine Coast are just 50c per trip, which makes travel to/from our program venue easy. For timetable information visit Translink.com.au or call Translink on 13 12 30.

FURTHER INFORMATION

For further information on planning your journey to Noosa, visit Noosa Information Centre or call 07 5430 5000.



“It is a wonderful experience to attend the Court of Master Sommeliers Oceania’s Introductory and Certified Sommelier Certificate programs in Noosa! To have the prestige of world-class education backdropped by the picturesque paradise of the Sunshine Coast region is truly amazing. I highly recommend extending your stay before and beyond the program.”

Dean Smith
Certified Sommelier
Owner/Operator, Sunny Rays Sunshine Coast



PROGRAM

INCLUSIONS

INTRODUCTORY SOMMELIER CERTIFICATE

YOUR PROGRAM FEE INCLUDES:

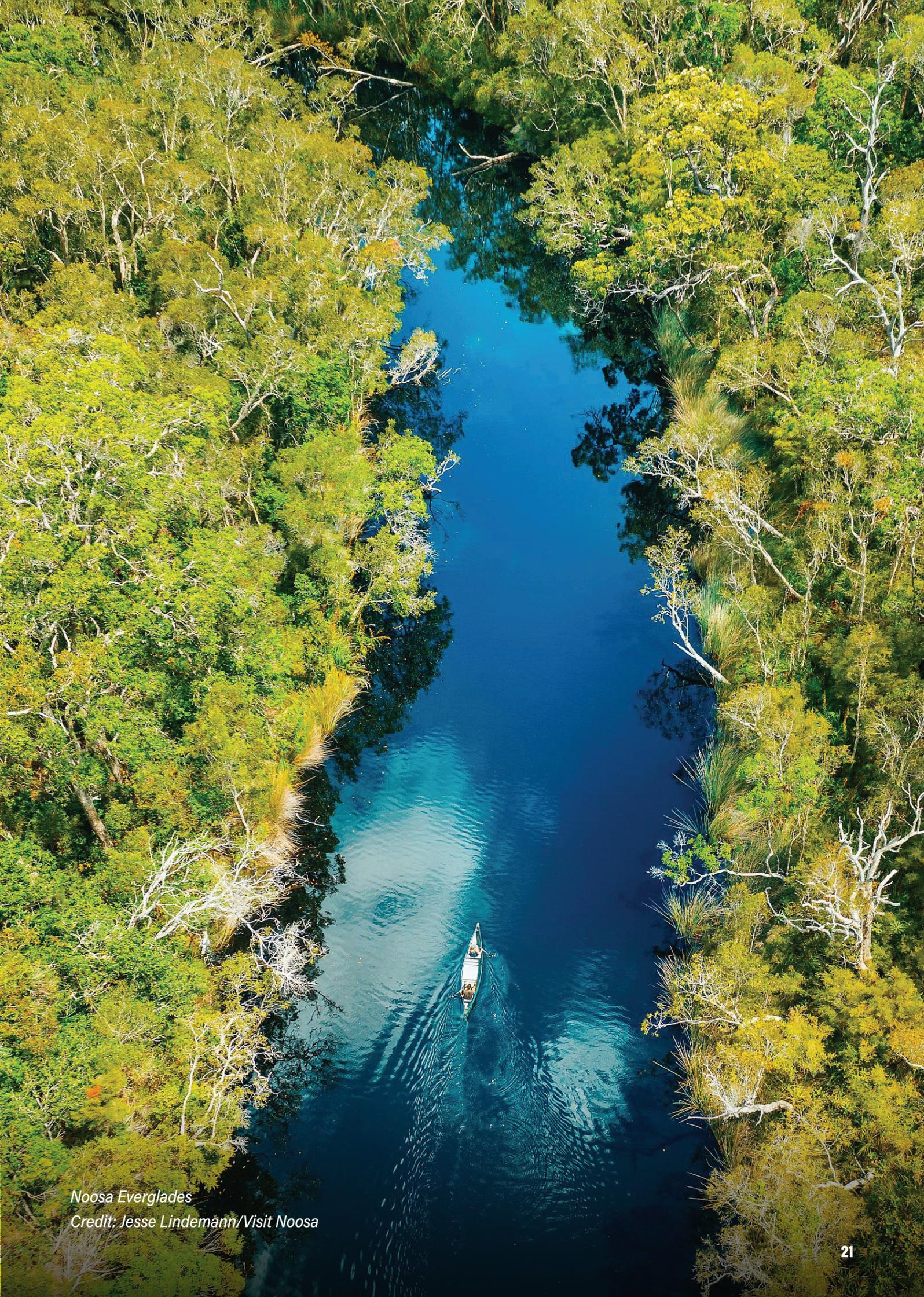
- Three-day program at Elysium Noosa Resort, featuring revision-based coursework led by Court of Master Sommeliers Oceania facilitators.
- Arrival refreshments, morning tea, lunch and afternoon tea across two days of coursework.
- Guided deductive tastings during coursework.
- Access to the CMS Web Portal (textbook not included).
- Introductory Sommelier Certificate examination.
- Same-day examination results.
- Graduation Ceremony on 29 September at Elysium Noosa Resort.
- Official CMS Certificate and lapel pin upon successful completion.

CERTIFIED SOMMELIER CERTIFICATE

YOUR EXAMINATION FEE INCLUDES:

- One-day examination at Elysium Noosa Resort, facilitated by Master Sommeliers.
- Arrival refreshments.
- Certified Sommelier Certificate examination.
- Same-day examination results.
- Graduation Ceremony on 29 September at Elysium Noosa Resort.
- Official CMS Certificate and lapel pin upon successful completion.





*Noosa Everglades
Credit: Jesse Lindemann/Visit Noosa*



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 not 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.







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





Noosa Junction
Credit: Visit Noosa



COURT OF MASTER SOMMELIERS OCEANIA

- ✉ info@courtofmastersommeliers.com.au
- 🌐 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 PARTNERS



Wine
Australia

EXCLUSIVE PARTNERS

antipodes
WATER COMPANY LIMITED

CHAMPAGNE
BOLLINGER
MAISON FONDÉE EN 1829



CORAVIN®

GRAND CRU®

HENSCHKE
EST. 1838
OVER 150 YEARS
OF FAMILY WINEMAKING

HOUSE OF
ARRAS
TASMANIA



RIEDEL
THE WINE GLASS COMPANY

EVENT PARTNERS

CLOS CACHET
the finest wines

DEJA VU SAKE CO
デジャヴ 酒 カンパニー

Jackson
FAMILY WINES

St Hugo

Terroir
SELECTIONS™

VILLA MARIA
NEW ZEALAND