WINE & BEVERAGE COURSES
Johnson & Wales University, a WSET® Approved Program Provider, is a leader in beverage education with thousands of candidates who have been certified by various credentialing organizations. Through courses taught in a state-of-the-art wine and spirits tasting room, you'll gain the skills to pursue Society of Wine Educators’ Certified Specialist of Spirits (CSS) Certification and the Certified Specialist of Wines (CSW).

WHY TAKE JWU WINE AND BEVERAGE COURSES?

▸ Learn from faculty who include
  ▸ 7 Certified Specialist of Spirits from the Society of Wine Educators
  ▸ 5 Certified Wine Educators
  ▸ 2 WSET Diploma holders and Certified WSET Wine Educators
  ▸ 1 Certified Spirits Educator
  ▸ 1 Certified Sommelier from the Court of Master Sommeliers

▸ Pursue excellence and achieve subject mastery in credible certification programs that are recognized by the public and one’s peers.

▸ Raise your standard of proficiency in the wine, beer and spirits industry — whether in retail (on or off premise), distribution or on the supplier end.

▸ Gain credentials that are becoming essential within the food and beverage industries.

▸ Demonstrate your commitment to personal career development and elevate your beverage career.

REGISTER ONLINE AT APPS.JWU.EDU/CHEFSCHOICE/PVD
The Foundations Certificate is an entry-level introduction to spirits. This knowledge helps them answer customer queries and provide recommendations for spirits service. The seven-hour class with spirit tastings concludes with a short multiple-choice exam.

WSET LEVEL 1 AWARD IN SPIRITS

$225

Saturdays, 9 a.m.–4 p.m.
Oct. 27, 2018, Jan. 26, 2019, Apr. 13, 2019

This one-day course is an entry-level introduction to spirits. The qualification is ideal for consumers, retail and hospitality professionals who need a basic familiarity with the main styles and categories of spirits. Successful candidates are able to list the principal spirits categories, state their defining characteristics, and know the key principles involved in the storage and service of spirits. This knowledge helps them answer customer queries and provide recommendations for spirits service. The seven-hour class with spirit tastings concludes with a short multiple-choice exam.

The Magical World of Sherry-Wine for Every Occasion
Oct. 13, 2018, 10 a.m. to 12:30 p.m.

Exploring Portugal
Feb. 16, 2019, 10 a.m. to 12:30 p.m.

Napa vs. Sonoma
March 16, 2019, 10 a.m. to 12:30 p.m.

Chile vs. Argentina
Apr. 20, 2019, 10 a.m. to 12:30 p.m.

Rosé Wines Sparkling, dry to sweet
Apr. 27, 2019, 10 a.m. to 12:30 p.m.

WSET INTERMEDIATE LEVEL 2 AWARD IN WINE AND SPIRITS

$795 IN PERSON | $550 ONLINE/HYBRID

In Person: Thursdays, 7:15 p.m.–9:45 p.m., Sept. 20–Nov. 15, 2018, Jan. 17–March 21, 2019
(with in-person class Oct. 25, 2018); March 28–May 16, 2019
In Person: Saturdays, 9 a.m.–4 p.m., Oct. 20–Nov. 17, 2018, Jan. 19–March 23, 2019

In Person: Thursdays, 7:15 p.m.–9:45 p.m., Sept. 20–Nov. 15, 2018, Jan. 17–March 21, 2019
(with in-person class Oct. 25, 2018); March 28–May 16, 2019
In Person: Saturdays, 9 a.m.–4 p.m., Oct. 20–Nov. 17, 2018, Jan. 19–March 23, 2019

This intensive nine-week (20 hours in class) program provides a fascinating look at the wine production and classification of all of the major wine growing regions of the Old and New World. Sparkling and fortified wines are included as well as a separate focus on spirits and liqueur. Fifty wine and spirits are tasted. The internationally recognized Wine & Spirit Education Trust® offers a special program for wine enthusiasts, food and beverage professionals, and hospitality management. This course is recommended as a starting point for those lacking experience before proceeding with the advanced-level course or the CSW.

REgIONS OF THE WORLD

S85 EACH CLASS | 3 CLASSES FOR $225

These one-session classes are ideal for those who wish to learn a little more about particular countries or regions to support their pursuit of CSW or WSET Level 3 or Certified Sommelier certifications.

Participants are led through overviews of the countries and regions, including the quality factors that provide the basis for their very special wines. Class includes representative tastings.

Affordable and Modern Bordeaux
Sept. 17, 2018, 7:15 p.m. to 9:45 p.m.

The Magical World of Sherry-Wine for Every Occasion
Oct. 13, 2018, 10 a.m. to 12:30 p.m.

Italy: An Introduction
Dec. 3, 2018, 7:15 p.m. to 9:45 p.m.

Sparkling Wines
Dec. 15, 2018, 10 a.m. to 12:30 p.m.

The New Spain
Jan. 14, 2019, 7:15 p.m. to 9:45 p.m.

Fortified and Sweet Wines
Jan. 19, 2019, 10 a.m. to 12:30 p.m.

Exploring Portugal
Feb. 16, 2019, 10 a.m. to 12:30 p.m.

Napa vs. Sonoma
March 16, 2019, 10 a.m. to 12:30 p.m.

Chile vs. Argentina
Apr. 20, 2019, 10 a.m. to 12:30 p.m.

Rosé Wines Sparkling, dry to sweet
Apr. 27, 2019, 10 a.m. to 12:30 p.m.

WSET INTERMEDIATE LEVEL 2 AWARD IN SPIRITS

$750 IN PERSON | FALL/WINTER: $550 ONLINE/HYBRID | SPRING: $495 ONLINE/HYBRID

In Person: Mondays, 7:15 p.m.–9:45 p.m.
Sept. 24–Nov. 12, 2018, Jan. 28–March 25, 2019
(no class on Feb. 25), April 1–May 20, 2019

In Person: Thursdays, 7:15 p.m.–9:45 p.m.
Sept. 20–Nov. 15, 2018, Jan. 17–March 21, 2019
(with in-person class Oct. 25, 2018); March 28–May 16, 2019

This course, intended for people such as bar service, retail and wholesale business staff who have little or no prior knowledge of spirits, provides a comprehensive level of focused product knowledge for avid consumers. A representative number of spirits are tasted using the Systematic Approach to Tasting. Successful candidates are able to give information on the characteristics of the principal spirits and aromatized wines as well as their methods of production. They confidently provide guidance on the use and service of spirits and make informed recommendations when selecting spirits and liqueurs to meet customers’ taste and price requirements. This course is recommended for those lacking the knowledge to proceed to take the CSS certification course.

JWU WINE & BEVERAGE COURSES

REGISTER ONLINE AT APPS.JWU.EDU/CHEFSCHOICE/PVD
**WSET ADVANCED LEVEL 3 AWARD**

**$1,450 IN PERSON | $950 ONLINE/HYBRID**

**In Person:** Tuesdays, 7:15 p.m.–10:15 p.m.  
Jan. 29–May 21, 2019 (no class on Feb. 26)  
**Online/Hybrid:** Feb. 16–April 19, 2019 (with in-person classes Jan. 29 and/or Feb. 5, April 30 and/or May 7 and in-person exam May 21 at 7 p.m.)

This four-hour introductory class teaches students how to taste and understand beer by learning the basics of the brewing process, including beer ingredients, and identifying the various classic styles of beer brewed around the world. Guided tastings give students a solid understanding of the variables that define a specific style, as well as the foundations of beer and food pairing.

**MIXOLOGY BASICS**

**$125**  
**Saturdays, 9 a.m.–1 p.m.**  
Oct. 20, 2018, Feb. 9, 2019

This four-hour class provides a hands-on overview with practice on how to build cocktails and mixed drinks using professional tools and techniques. Participants learn drink recipes and why drinks are built and presented in a precise manner. This is a great class for budding bartenders and amateurs alike.

**BEER APPRECIATION CLASS**

**$125**  
**Saturdays, 9 a.m.–1 p.m.**  
Oct. 6, 2018, Jan. 12, 2019, March 16, 2019

This four-hour introductory class teaches students how to taste and understand beer by learning the basics of the brewing process, including beer ingredients, and identifying the various classic styles of beer brewed around the world. Guided tastings give students a solid understanding of the variables that define a specific style, as well as the foundations of beer and food pairing.

**FOOD & WINE PAIRING**

**$125**  
**Saturdays, 9 a.m.–1 p.m.**  
Oct. 20, 2018, Jan. 12, 2019, March 30, 2019

This four-hour class is taught by a Certified Wine Educator. It looks at a new paradigm for pairing wines and food, giving the participant a deeper understanding of the principles underlying the successful matching of foods to wines. A broad spectrum of wines is sampled. Tastes of food accompany wines to illustrate the points that are made.

**CRAFTING COCKTAILS**

**$125**  
**Saturdays, 9 a.m.–1 p.m.**  
Nov. 10, 2018, April 13, 2019

This four-hour class focuses on the crafting of cocktails and why they have enjoyed such a renaissance. Participants practice correct procedures, producing real cocktails for classmates to sample.

**QUESTIONS?**

Call 401-598-2336 or 1-800-342-5598, ext. 2336  
Email: ce@admissions.jwu.edu