



JOHNSON & WALES
UNIVERSITY

Continuing Education Admissions

8 Abbott Park Place
Providence, RI 02903



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**CONTINUING
EDUCATION**

WINE & BEVERAGE COURSES



JOHNSON & WALES
UNIVERSITY

FIND YOUR PATH FORWARD



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.

REGIONS OF THE WORLD

\$85 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.



**WSET FOUNDATIONS LEVEL 1
AWARD IN WINE**

\$250

*Saturdays, 9 a.m.-5 p.m.
Oct. 6, 2018, Dec. 8, 2018, Apr. 27, 2019*

The Foundations Certificate is an entry-level introduction to wine. It is ideal for consumers, restaurant or retail sales professionals who are new to wine. It is also a great course for those wanting to learn the primary wine styles, grape varietals, tasting techniques, food and wine pairing and service. The one-day, eight-hour class with wine tasting and food and wine pairing exercises concludes with a short multiple choice exam.

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 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.

**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
(no class on Feb. 28), March 28-May 16, 2019*

*Online/Hybrid: Sept. 29-Nov. 2, 2018 (with
in-person class Sept. 20 and in-person exam
Nov. 15 at 7 p.m.), Feb 2-March 1, 2019 (with
in-person class Jan. 17 and in-person exam
March 21 at 7 p.m.); March 23-April 26, 2019
(with in-person classes March 28 and May 9
and in-person exam May 16 at 7 p.m.)*

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.



**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*

*Online/Hybrid: Sept. 29-Nov. 2, 2018 (with
in-person class Sept. 24 and in-person exam
Nov. 12 at 7 p.m.), Feb. 2-March 1, 2019 (with
in-person classes Jan. 28, March 4 and/or
March 11 and in-person exam March 25 at 7
p.m.), April 6-May 3, 2019 (with in-person
classes April 1, May 6 and/or May 13 and
in-person exam May 20 at 7 p.m.)*

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.

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 course is designed for wine enthusiasts and professionals who are qualified at the Level 2 Awards. Typically, students in this program are trade employees who advise management, answer consumer questions, and need to make informed selections of wines in the hospitality, restaurant, retail and wholesale industries. This program will examine, in great detail, the process of wine production. You will study production methods and label laws as they relate to wines from around the world; gain a thorough knowledge of wines from different regions of Europe, the Americas, Australia, New Zealand and South Africa; and study champagne, sherry and port wines. In short, you will gain the knowledge needed to be successful in your field. More than 70 wines are tasted in class.

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.

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.

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.

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.



REGISTRATION FORM

Name _____

Mailing Address _____

City _____ State _____ ZIP _____

Phone (cell) _____ (work) _____

Email Address _____

Date of Birth _____

I WOULD LIKE TO REGISTER FOR THE FOLLOWING:

Course(s): 1. _____ Date(s): 1. _____

2. _____ 2. _____

Credit Card Total Amount \$ _____

Type of Card: Visa Mastercard American Express Discover

Card Number _____ Expiration Date _____

Authorized Signature _____ CVV# _____

Check Total Amount \$ _____ Check # _____
(payable to Johnson & Wales University)

PLEASE MAIL THIS REGISTRATION FORM AND PAYMENT TO

Continuing Education Admissions
Wine & Beverage Education
Johnson & Wales University
8 Abbott Park Place
Providence, RI 02903

QUESTIONS?

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

