

Canadian Association of Professional Sommeliers Atlantic Chapter
(Association of Sommeliers in the Atlantic Provinces)

Presents

Sensory Evaluation/Wine Professionalism

April 22nd – June 24th, 2007

Instructor: Larry Graham

Contacts: (902) 466-4447 (H) Email: larrygraham@eastlink.ca

Location: The Cookhouse
1512 Dresden Row
Halifax, NS

Class Time: Sunday 2:00 - 5:00 pm, (9 weeks)
Except May 20th of the long weekend when there will be no class

Course Description: This is the prerequisite for Sommelier I, leading to certification by the Association of Sommeliers in the Atlantic Provinces (ASAP) as a sommelier. Students will study: components and structure of wine; proper techniques for wine assessment, theory and practice; elements of wine handling in restaurants; wine service; basic principles of food and wine matching; with an overview of principle wine regions and regulations in the world.

ASAP is now affiliated with the Canadian Association of Professional Sommeliers (CAPS)

Prerequisite: Interest in and desire to drink wine

Mode of instruction:

weekly reading assignments (approximately 40-50 pages)

lectures

exercises to develop wine tasting

wine evaluation

practical demonstrations and role playing

food assessment for the purpose of matching wine

tour a winery (The tour is planned for a Sunday to be announce during the class.)

The cost of the course is \$679.83 + HST (**\$775**), and may be paid by cheque (payable to ASAP), Visa or MasterCard. The class size is limited and will be filled on a first come, first served basis. To reserve a space send a cheque for **\$260** to **ASAP C/O Larry Graham, 9 Medford St. Dartmouth, Nova Scotia, B2Y 3C2** or payment in full by credit card.