



SSA401 Associate Wine Steward Certification® FDRP

Who should enroll: Restaurant owners, managers, wait staff, winery employees, and entrepreneurs, wine distributor sales employees, bar managers, bartenders, wine enthusiasts, food and beverage managers, and those interested in moving into hospitality-related careers.

Course description: This course will also assist attendees to understand essential wine categories, organization, and principles of winemaking, as well as the main grapes, wine history and wine procedures and protocols. Graduates will be able to create an engaging experience for guests by acquiring knowledge in the arena of food and wine pairing, wine list handling, and wine recommendations. They will then take an examination and upon successful completion, receive the designation WSA (Wine Steward Associate) and proudly wear the label pin. Wine Tasting with SSA Wine Educator may be included for an additional fee.

Course Objectives: At the end of this session, participants will: understand the basic principles of winemaking, differentiate and understand New World and Old World Wines, conduct proper wine tasting techniques, understand the worlds most famous red & white grape varietals, be familiar with the terms you must know in order to communicate with success, be knowledgeable in basic wine essentials, styles and food pairings.

Pre-requisite: none Class time: 8 hours

Handout: manual

Examination: 30 minute 30 multiple choice



**SSA402 Wines of Spain Immersion Wine Tasting© SSA
Tracy Wallace Certified Sommelier/Director of Wine & Beer Education.**

Who Should Enroll? Restaurant owners, managers, wait staff, winery employees, entrepreneurs, wine distributor sales employees, bar managers, bartenders, wine enthusiasts, food and beverage managers, and those interested in moving into hospitality-related careers.

Pre-requisite: Participants must be 21 years of age, Advisable to have attended the Wine Steward Associate previous session, but not mandatory.

Workbooks: Handout, Maps, Wines for tasting and a glossary of Spanish wine and technical terms. Certificate of Attendance will be awarded at end of session.

Course Description: Experience INTENSIVE Spanish wine tasting instruction and practice, taste the difference in wines from wine region to wine region within Spain; recognize typical characteristics of Spanish Wines and grape varieties

Course Objectives: At the conclusion of this course, students will be able to: pair foods harmoniously with Spanish wines: Rioja, Cava, Ribero del Duero Priorato, Jerez-Sherry Country, Navarra and more, serve Spanish Wines correctly, learn production methods of Spanish wines per region, understand how Spanish soil varieties affect wines, receive a Certificate of Completion and more.

**Pre-requisite: none
information**

**Class time: 6 hours Handout: manual, wine
Examination: 30 minute 30 multiple choice**



SSA403 Wine Essentials© SSA

Course description: This course will also assist attendees to understand essential wine categories, organization, and principles of winemaking, as well as the main grapes, wine history and wine procedures and protocols. This session is a shortened version of SSA401. be familiar with the terms you must know in order to communicate with success, be knowledgeable in basic wine essentials, styles and food pairings.

Pre-requisite: None Class Time: 6 hours
Handout: English & Certificate of Completion

SSA404 Red, White and Bubbles© SSA

Tracy Wallace Certified Sommelier/Director of Wine & Beer Education

Who Should Enroll: Restaurant owners, managers, wait staff, winery employees, entrepreneurs, wine distributor sales employees, bar managers, bartenders, wine enthusiasts, food and beverage managers, and those interested in moving into hospitality-related careers.

Course description: This course is a must for anyone who works with wine. This class will provide you with in-depth knowledge on the flavors and aromas of the world's most popular red and white grape varietals and sparkling wines. This class incorporates extensive wine tasting, so students must be at least 21 years old to attend.

Course objectives: Understand wine tasting techniques to evaluate wine quality, learn how to read a wine label, be knowledgeable when reading a restaurant wine list, understand how to correctly describe more than 20 different wine types and varietals, analyze what a wine will taste like, learn how to describe the wine even before opening the bottle, and compare the world's best producers.

Pre-requisite: None Class Time: 6 hours Handout: English



SSA405 Scouting Wine Regions© SSA

Tracy Wallace Certified Sommelier/Director of Wine & Beer Education.

Who Should Enroll? Restaurant owners, managers, wait staff, winery employees, entrepreneurs, wine distributor sales employees, bar managers, bartenders, serious wine enthusiasts, food and beverage managers, and those interested in moving into hospitality-related careers.

Course description: Take a geographic tour around many of the world's most popular wine producing countries and regions. Understand wine categories, labels, quality producers and vineyards. This class incorporates extensive wine tasting, so students must be at least 21 years old to attend.

Course objectives: Attendees will review and understand the following wines, countries and regions:

- **France:** Alsace, Bordeaux, Burgundy, Champagne, Loire, & Rhone
- **Germany:** Mosel-Saar Ruwer, Rheingau, Rheinhessen, Pfalz, Nahe, Franken, Ahr, Baden, Mittelrhein, Hessische Bergstrasse, Saale-Unstrut, & Sachsen
- **Italy:** Tuscany, Piedmont, Sicily, Sardinia, Lombardy, Umbria, Valle d'Aosta, Trentino-Alto Adige, Veneto, Emilia Romagna, Latium, The Marches, Abruzzi, Campania, Calabria, Apulia, & Consorzi
- **Spain:** Rioja, Penedes, Ribera del Duero, Priorato, Rias Baixas, Jumilla, La Mancha, Montilla Moriles, Navarra, Rueda, Tarragona, Valdepenas, & Cava
- **Portugal:** Douro, Vinho Verde, Minho, Dao, Bairrada, Estramaduro VO, Colares, Carcavelos, Bucelas, Setubal, Alentejo VO, Ribatejo, and Algarve VO
- **California:** Napa, Sonoma, Mendocino, Lake Central Valley, Sierra Foothills, Central Coast, and South Coast
- **Pacific Northwest:** Oregon & Washington States
- **Argentina & Chile:** Atacama, Coquimbo, Aconcagua, Valle Central, Sur
- **Australia & New Zealand:** South Australia, New South Wales, Victoria, Tasmania, South Eastern Australia, Western Australia

Prerequisite: Successful Completion of SSA404

Class Time: 8 hours

Handout in English



SSA406 Food and Wine Pairing ©SSA

Tracy Wallace Certified Sommelier/Director of Wine & Beer Education.

Who Should Enroll?

Restaurant owners, managers, wait staff, winery employees, entrepreneurs, wine distributor sales employees, bar managers, bartenders, serious wine enthusiasts, food and beverage managers, and those interested in moving into hospitality-related careers.

Course Description: Understand how food and wine can complement each other when paired correctly. The number one question most often asked by restaurant guests is related to which wine pairs well with their food choices.

Prerequisite: Successful Completion of "Red, White and Bubbles"

Class Time: 4 hours

Handout in English