RESOLUTION OIV-ECO 568-2017

RECOMMENDATIONS FOR ESTABLISHMENT OF TRAINING PROGRAMME FOR SOMMELIERS

THE GENERAL ASSEMBLY, based on the work of the "Training" Expert Group,

CONSIDERING Resolution OIV-ECO 474-2014 on the definition of sommelier,

CONSIDERING that Resolution OIV-ECO 474-2014 specifies that the sommelier should have completed a training course that leads to a qualification or other certification consistent with the definition, role and skills covered in this resolution,

CONSIDERING the OIV Strategic Plan 2015-2019,

DECIDES to adopt the following guidelines for the constitution of training program for sommelier,

RECOMMENDATIONS FOR ESTABLISHMENT OF SOMMELIER TRAINING PROGRAMMES

Introduction

Sommelier training programmes should guarantee that the sommelier acquires skills and is capable of diligently fulfilling the role as described in the Resolution OIV-ECO 474-2014.

Level of the training programme

In accordance with the UNESCO International Standard Classification of Education (ISCED 2011), the minimum sommelier training programme may be defined as a Level 4 post-secondary non-tertiary education programme or professional certification of equivalent level that prepares for entry into the labour market

Duration

The minimum duration will be 600 teaching hours distributed according to the specified curriculum. This duration may include all or part of the hours spent in the preliminary training required to be admitted to the specific training of sommelier, provided that this preliminary training is recognised by the training institution.

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TEACHING PROGRAMME

The minimum content of the training programme is listed below.

- A. Viticulture and Oenology: 60 hours
- B. Wine and food products tasting: 240 hours
- C. Restaurant work and service: 240 hours
- D. Legislation and business : 60 hours

Practical training of 2 months duration is mandatory

A. VITICULTURE AND OENOLOGY

The vine

Morphology, the vegetative cycle of the vine and grape maturation

Main viticultural practices

Main white and red vine varieties

Sustainability of grapes production

Terroir, climate, soil and their influence on the organoleptic characteristics of the final product

Vine diseases that may affect wine quality

Production of white, rosé and red wines

Alcoholic and malolactic fermentations, yeasts, bacteria

Winemaking techniques and systems

Main phases during winemaking.

Oenological practices and treatments.

Constituents of wine.

Maturing of wines

The purposes of maturing. Types of maturing and their influence on organoleptic characteristics of wine

Origin and different varieties of oak in the world. Oak grains

The cooperage: the influence of barrel making on wine

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Other types of wine maturing

Special wines:

Sparkling and carbonated wines
Liqueur wines and natural sweet wines
Flor or film wines - oxidative ageing – late harvest wines
Ice wines

Distillates and spirituous beverages:

Various types of distillation
Beverages issued from distillation around the world

The wine bottle

Types and sizes of bottle; other containers
Bottle sealing systems and their influence on wine preservation
Information mentioned on the label of the bottle and its interpretation

B. WINE and food products tasting

Introduction to tasting

Methodology of the degustation of wines; tasting fiche: OIV and others
Tasting vocabulary
Wine faults and abnormalities that can be detected during tasting

Sensory profiles and tasting of wines from different geographical areas and different vine varieties

Main types of elaboration
Main vine varieties
Wines from main wine producing areas in the world
More comprehensive tasting of the products of the country where the course is being held

C. RESTAURANT WORK AND SERVICE

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Wine list

General aspects of a wine list:

- Format, constituents, design and structure
- Digital lists
- List management

Putting together a wine list:

- Specific factors that influence the selection of references
- The structural grouping of wines
- Information on wine references
- Methods for setting wine menu prices
- Tasting menus, special events menus

Wine cellar in the restaurant industry

Situation, conditions: temperature, humidity, lighting, isolation
Practical considerations: organisation and storage
Preservation and development of wine in the restaurant industry
Maturing of wine in the bottle and the best time for consumption
Suitable positioning of bottles

Wine purchasing

Different suppliers: vine growers, wine producers, wine merchants, distributors in foreign countries
Factors that determine purchasing: type of restaurant, quality levels of wine, quality/price ratio, restaurant kitchen, facilities for storing wines

Wine cellar management

Stock-taking and stock evaluation methods, valuation of stock and removed stock
Stock rotation: monitoring of wines ready for drinking, or for short-term, medium-

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term or long-term storage
Monitor the state of the bottles and ageing
Accounting and management control
Computer systems for the support of cellar management

Wine service management

Taking wine orders
Communication between the dining room and the kitchen
How to open and serve bottles containing different types of wine;
Glasses and ideal service temperatures
Positioning for the efficient service of wine
Decanting, oxygenation,
Essential service utensils: corkscrews, glasses, baskets, etc.

Behaviour at the restaurant and wine-selling techniques

Attention to clients, service order,
Suggestions and information to the clients.
Wine suggestions according to the type of restaurant and client
Attention to the complaints and claims about sales and service;
Communication techniques;

Service oriented to responsible consumption[1]
Basic international terminology on wine

Matching food and wines

Typology of food products and pairing with wines

The interaction of wines with the basic tastes and textures:
Influence of certain cooking and preservation systems on the organoleptic characteristics of food

A. LEGISLATION AND BUSINESS

Vitivinicultural regulations

Organisation of the vitivinicultural sector: national and international overview

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Key aspects of the international regulations in force and those of the country hosting the training

Regulations regarding protection geographical indications and appellations of origin

Legislation on alcoholic beverages

Serving, handling foodstuffs and hygiene in the restaurant industry

The wine market

Production and consumption of wine

The national and international wine trade

The structure of the distribution and sales chain from the winery to the consumer

The role of the sommelier as a link between the distributor and consumer

Professional tasting and marketing

Organisation of wine events.

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[1] Guidelines for developing a training module for Sommelier on service oriented to responsible consumption: wine, health and responsible drinking developed by Wine in Moderation; https://www.wineinmoderation.eu/en/articles/Training-for-Sommelier-Profession.205/

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