



**JOHNSON & WALES**  
UNIVERSITY

Continuing Education Admissions

8 Abbott Park Place  
Providence, RI 02903



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**JOHNSON & WALES**  
UNIVERSITY

# WINE & BEVERAGE COURSES

**CONTINUING  
EDUCATION**



CREATE A LIFE

# YOU'LL LOVE

Johnson & Wales University, a Wine & Spirit Education Trust® (WSET) Approved Programme Provider, is a leader in beverage education with thousands of candidates who have been certified by various credentialing organizations. JWU provides courses to help candidates prepare for the Society of Wine Educators' Certified Specialist of Spirits (CSS) exam and the Certified Specialist of Wines (CSW) exam.

A successful career in the wine industry is marked by an appropriate education verified by a credible certification program that is recognized by the public and one's peers. The CSS and CSW credentials are an essential element of a wine, beer and spirits professional's commitment to personal career development and to the beverage industry as a whole.

Individuals that earn professional certification raise the standard of proficiency in the wine, beer and spirits industry, be it retail (on or off-premise), distribution or on the supplier end.

Professional certification encourages individuals to pursue excellence and achieve subject mastery.

## WSET LEVEL 1 AWARD IN WINES

### IN PERSON

- Session 1:** Saturday, Dec. 7, 2019, 9 a.m.–5 p.m.  
**Session 2:** Saturday, April 4, 2020, 9 a.m.–5 p.m.  
**Cost:** \$250

*Registration closes two weeks prior to the start date.*

### ONLINE OPTION

- Session 1:** Sept. 9–Oct. 6, 2019  
 In-person exam Oct. 9, 7 p.m.  
**Session 2:** Jan. 6–Feb. 2, 2020  
 In-person exam Feb. 5, 7 p.m.  
**Cost:** \$200

*Registration closes two weeks prior to the start date.*

The Level 1 Certificate is an entry-level introduction to wine. It is ideal for consumers, restaurant or retail sales professionals who are new to wine. The certificate is a good choice for anyone who would like to learn the primary wine styles, grape varieties, tasting techniques, and food and wine pairing and service. The class is a one-day, eight-hour session that includes wine tasting and food and wine pairing exercises, and concludes with a short multiple-choice exam.

## WSET LEVEL 1 AWARD IN SPIRITS – ONLINE

- Session 1:** Sept. 9–Oct. 6, 2019  
 In-person exam Oct. 9, 7 p.m.  
**Session 2:** Jan. 6–Feb. 2, 2020  
 In-person exam Feb. 5, 7 p.m.  
**Cost:** \$200

*Registration closes two weeks prior to the start date.*

This 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. They will consequently be in a position to answer customer queries and provide recommendations for spirits service. The class requires at least one hour of study time to review a 45-minute multiple-choice exam.

## WSET LEVEL 2 AWARD IN WINES

### IN PERSON

- Session 1:** Sept. 26–Nov. 21, 2019, 7–10 p.m.  
**Session 2:** Jan. 16–March 19, 2020, 7–10 p.m.  
 (no class Mar. 5)  
**Session 3:** March 26–May 21, 2020, 7–10 p.m.  
**Cost:** \$795

### ONLINE/HYBRID

- Session 1:** Sept. 30–Nov. 3, 2019  
 In-person class Sept. 26, 7–10 p.m.  
 In-person exam Nov. 15, 7 p.m.  
**Session 2:** Jan. 27–March 1, 2020  
 In-person class Jan. 16, 7–10 p.m.  
 In-person exam March 21, 7 p.m.  
**Session 3:** April 13–May 17, 2020  
 In-person class March 26  
 In-person exam May 21, 7 p.m.  
**Cost:** \$550

This intensive nine-week intermediate level program includes wine production and classification along with a look at all 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 wines and spirits are tasted. The internationally recognized WSET® is offering a special program for wine enthusiasts, food and beverage professionals, and hospitality management professionals. This course is recommended as a starting point for those lacking experience before proceeding with the Advanced Level 3 or the Certified Specialist of Wine.

## WSET INTERMEDIATE LEVEL 2 AWARD IN SPIRITS – ONLINE

- Session 1:** Sept. 30–Nov. 3, 2019  
 In-person, one-hour exam, Nov. 6, 7 p.m.  
**Session 2:** Jan. 6–Feb. 9, 2020  
 In-person exam Feb. 12, 7 p.m.  
**Session 3:** March 16–April 19, 2020  
 In-person exam April 22, 7 p.m.  
**Cost:** \$550

*Registration closes two weeks prior to the start date.*

This course is intended for people who have little or no prior knowledge of spirits. It provides a comprehensive level of focused product knowledge for avid consumers and is necessary to strengthen job skills and competencies in areas such as bar service and retail or wholesale businesses that require focused product knowledge. Successful candidates will be able to provide 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 to customers when selecting spirits and liqueurs to meet their taste and price requirements. This course is recommended for those lacking the knowledge to take the Certified Specialist of Spirits Certification course. During this course a minimum of 35 spirits are tasted.



**WSET LEVEL 3 AWARD IN WINES**

**IN PERSON**

**Session 1:** Mondays, Jan. 27–May 18, 2020,  
7:15 p.m.–10:15 p.m. (no class March 2)  
**Cost:** \$1,450

*Registration closes two weeks prior to the start date.*

**ONLINE/HYBRID**

**Session 1:** Feb. 10–April 12, 2020  
First in-person class Jan. 27  
Additional in-person classes May 10  
and May 15  
In-person exam May 18, 7 p.m.  
**Cost:** \$1,050

*Registration closes two weeks prior to the start date.*

This class is designed for wine enthusiasts and professionals who are qualified at the Level 2 Awards in Wine. 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 examines the process of wine production in great detail. Students will study production methods and label laws as they relate to wines from around the world. Students will also gain a thorough knowledge of wines from different regions of Europe, the Americas, Australia, New Zealand and South Africa. You will also study champagne, sherry and port wines. In short, you will have done what is necessary to gain the knowledge to be successful in your field. During the course, 70 plus wines are tasted.

**FOOD & WINE PAIRING**

**Session 1:** Saturday, Oct. 5, 2019, 9 a.m.–1 p.m.  
**Session 2:** Saturday, Jan. 18, 2020, 9 a.m.–1 p.m.  
**Session 3:** Saturday, April 18, 2020, 9 a.m.–1 p.m.  
**Cost:** \$125

This four-hour class 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 wine is tasted, and food tastings will accompany the wines to illustrate points that are made during class.

**EXPLORING CHEESE**

**Session 1:** Mondays, Sept. 9–Nov. 18, 2019, 6–10 p.m.  
**Cost:** \$1,008 (4.5 quarter credit course)

This course is an opportunity for students to explore the world of cheese. The history and production of cheese and cheese trends are analyzed within a worldwide business context. Sensory, evaluation, classification, ripening, storage, purchasing, service and applications in today’s kitchens are components of this course. Students learn how to best purchase and serve cheese to enhance profitability in restaurant menu programs or retail outlets and to evaluate the principles of beer and wine pairing with cheese. Students are also prepared to take the Wisconsin Cheesecyclopedia, a cheese education course exam that students can register for by calling Continuing Education & Grad Admissions at 401-598-2300.



**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 \_\_\_\_\_ Exp. 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: cepvd@admissions.jwu.edu