

# Turn Your Passion Into a career

## Course details

The whole course (3 levels plus final examination) lasts **16 weeks**

The programme is opened to a **maximum of 15 candidates**.

## 3 yearly starting date:

- Winter session: February 1st 2016
- Spring session: May 30th 2016
- Autumn session: September 5th 2016

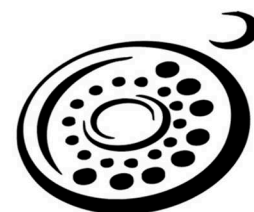
## 2016 Course fees (\*):

- 3 levels and accommodation: € 6.800,00
- 3 levels, no accommodation: € 4,900,00

## Programme fees include (\*):

- Exclusive Text books published by AIS
- Exercise tasting notebooks with sheets for sensorial analysis
- sommelier suitcase with tasting glasses
- all classes held by professional sommeliers or accredited lecturer
- language translator (for Japanese students)
- tasting of 2/3/4 DOP wines every lesson
- all dishes for 3rd level wine/food mating
- intermediate self assessment evaluations at the end of each level
- fully equipped teaching classroom
- educational guided visits to local cellar
- end of 3rd level tutorial dinner
- single room residential self-catering accommodation (if requested)
- Free access to school high speed wi-fi
- Possibility to join the school social programme with international ALCE students
- 10% reduction on fees to attend an intensive italian language course at ALCE
- Final exam for the professional role qualification
- annual AIS membership card
- free access to "Vinitaly" exhibition
- official "Diploma" of "Sommelier AIS"

# Become a Sommelier with AIS



**ALCE BOLOGNA** (top quality accredited italian language school) , in collaboration with **AIS (Associazione Italiana Sommelier)** organizes and delivers **professional courses** to achieve the **"Diploma of SOMMELIER"**.

These courses are based on modern sommelier training, and are run using teaching methods sensitive to evolving changes in the international world of wine tasting.

The Diploma / Certificate of Sommelier is achieved by progressing through the course, divided into three steps. At the end of each level, international candidates must pass the final exam in order to progress to the next level. At the third level, they must pass the final test in order to become officially **certified SOMMELIER**.

Agents are invited to contact us for full details, programme and conditions at: [info@studyitalian.it](mailto:info@studyitalian.it)

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*Il vino che Passione*