

WITH THE COLORS OF WINE
WE PAINTED THE MOST BEAUTIFUL SOMMELIER COURSE IN THE WORLD



NORTH AMERICAN SOMMELIER ASSOCIATION

WHO WE ARE

THE NORTH AMERICAN SOMMELIER ASSOCIATION IS A NOT-FOR-PROFIT ASSOCIATION AFFILIATED WITH THE ITALIAN SOMMELIER ASSOCIATION AND A KEY MEMBER OF THE WORLDWIDE SOMMELIER ASSOCIATION (WSA).

NASA UTILIZES THE RENOWNED WSA CURRICULUM, PROVIDING INTERNATIONALLY RECOGNIZED AND AWARDED EDUCATION, CONSULTING, SERVICES AND PROFESSIONAL QUALIFICATION AS WELL AS A WIDE ARRAY OF PRODUCTS AND LITERATURE EXCLUSIVE TO NASA IN THE NORTH AMERICAN TERRITORY.



THE CERTIFIED SOMMELIER COURSE IS DESIGNED AROUND AN INTERNATIONAL VERSION OF THE AIS (ITALIAN SOMMELIER ASSOCIATION) CURRICULUM, RECOGNIZED AS THE BEST SOMMELIER PROGRAM IN THE WORLD, THANKS TO OVER 70 YEARS PROFESSIONAL EXPERIENCE AND CURRICULUM DEVELOPMENT.

STRENGTH OF THIS CURRICULUM ARE AIS'S UNIQUE AND PATENTED **TECHNICAL TASTING METHOD**, AND THE GLOBALLY AWARDED LEADING **FOOD & WINE TECHNICAL PAIRING METHODOLOGY**, THE CURRICULUM'S BIGGEST STRENGTH WORLDWIDE AND A DISTINCTION FOR WHICH IT IS HIGHLY REGARDED THROUGHOUT THE WORLD.

THE NORTH AMERICAN SOMMELIER ASSOCIATION IS THE EXCLUSIVE TEACHING INSTITUTION OF THIS INTERNATIONALLY PRESTIGIOUS CERTIFICATION IN NORTH AMERICA.

THE DIPLOMA IS ISSUED BY THE WORLDWIDE SOMMELIER ASSOCIATION DIRECTLY AND IS RECOGNIZED OFFICIALLY THROUGHOUT THE GLOBE.

THE COURSE INCLUDES TASTING OF MORE THAN 100 OF THE FINEST WINES AND SPIRITS AND IS SPLIT INTO 3 LEVELS: VITICULTURE AND ENOLOGY, ENOGRAPHY, AND FOOD & WINE PAIRING.

STUDENTS MUST COMPLETE AND SUCCESSFULLY PASS THE EXAMINATION AT THE END OF ALL 3 LEVELS TO ATTAIN THE INTERNATIONALLY RECOGNIZED SOMMELIER CERTIFICATION.



WHY CHOOSE US?

OUR CERTIFICATION IS RECOGNIZED GLOBALLY, MADE OFFICIAL BY THE WSA (WORLDWIDE SOMMELIER ASSOCIATION).

OUR COURSE IS ENTIRELY TAUGHT, LESSON BY LESSON.

THIS IS A PROPER COURSE. YOU ARE MENTORED AND COACHED HAND BY HAND FROM START TO CERTIFICATION.

WE COMPREHENSIVELY TEACH 'FOOD & WINE PAIRING', AN ESSENTIAL ASPECT OF BEING A SOMMELIER.

THE METHOD IS AN INTERNATIONALLY ACCLAIMED PATENT.

OUR TEACHERS ARE MANY & VARIED, COMING FROM ALL OVER THE WORLD.

THEY ARE OFTEN NATIVES OF THE REGIONS THEY TEACH & QUALIFIED EXPERTS OF THE TOPICS THEY TEACH.

WE PROVIDE YOU DIRECTLY WITH ALL THE MATERIAL YOU NEED TO COMPLETE THE COURSE.

WE HAVE OUR OWN PUBLISHED BOOKS, HANDOUTS AND CHARTS.



THE CURRICULUM WE UTILIZE IS HANDS-DOWN THE MOST COMPLETE, QUALIFIED AND RESPECTED IN THE WORLD.
SEE FOR YOURSELF...

OUR SOMMELIER COURSE IS BROAD AND PREPARES INDIVIDUALS ADEQUATELY TO SUIT ANY JOB POSITION IN THE WINE & SPIRITS INDUSTRIES.

WE DO NOT CATER EXCLUSIVELY TO RESTAURANT STAFF (SERVICE), TO TEACHERS (EDUCATION) OR TO SALES REPS (BUSINESS)...WE TRAIN YOU FOR ALL.

WE DO NOT DISCRIMINATE BASED ON YOUR ORIGIN, ACQUAINTANCES, EXPERIENCE, PRIOR KNOWLEDGE OR CAREER.
NO ELITISM.

'SOMMELIER' IS A HISTORICAL QUALIFICATION, NOT A MERE JOB POSITION.

WE HAVE NO RANKS OR "LEVELS". WE DO NOT THROW AROUND THE TERM 'SOMMELIER'.

IF YOU'RE A SOMMELIER, YOU'RE A SOMMELIER...PERIOD.

WE POSSESS AN ACTIVE ASSOCIATIVE LIFE.

WE CONSTANTLY NETWORK, HAVE EVENTS, OFFER FURTHER EDUCATION, SCHEDULE TRAINING SEMINARS & MASTER CLASSES TO FURTHER OUR EDUCATION AND WE PROMOTE OUR INDIVIDUAL MEMBERS' ACTIVITIES; ALL INTERCONNECTED TO OUR SISTER ORGANIZATIONS ACROSS THE WORLD.



WITH US...YOUR SOMMELIER CERTIFICATION IS JUST THE BEGINNING.



PROGRAM

PART 1 – THE FUNDAMENTALS

Date	Time	Duration	Lesson	Topics	Wine	Break activity	Olfactory exercise
9/17/2012 monday	9.30 am	2.5	1. INTRODUCTION	Introduction to NASA & Course. Sommelier's role & tools. Introduction to wine tasting. Service demonstration.	Champenoise		Roses
9/17/2012 monday	1:00 PM	2.5	2. VITICULTURE #1	The vine, its development and diffusion around the world. Vine growing methods. Pruning and harvest. Terroir.	x3 California wines	Bottle opening	Apples
9/18/2012 tuesday	9.30 am	2.5	3. VITICULTURE #1	Viticulture & wine quality. Organic & biodynamic viticulture Main international & indigenous varietals.	x1 organic x1 biodynamic	Champagne bottle opening	berries, peach
9/18/2012 tuesday	1:00 PM	2.5	4. ENOLOGY #1	Grapes & must. Must treatments and adjustment. Vinification methods.	x1 white x1 red x1 rose'	Order to service	Banana, pineapple, papaya
9/19/2012 wednesday	9.30 am	2.5	5. ENOLOGY #2	Wine composition in relation to tasting. Wine stabilization & correction. Winery techniques. Wine aging & maturation.	x1 young red x1 aged red	Table hierarchy	Acacia, wisteria

9/19/2012 wednesday	1:00 PM	2.5	6. ENOLOGY #3	Soil types & effect on wines. Defects.	x1 corked wine x1 oxidized wine x1 bretty wine	bottles	dry fruit Dried fruit
9/20/2012 thursday	9.30 am	2.5	7. ENOLOGY #4	Sparkling wines (Charmat, Classic) Partially fermented must Frizzanti	x1 charmat x1 classical method x1 frizzante		butter, yeast, bread crust
9/20/2012 thursday	1:00 PM	2.5	8. ENOLOGY #5	Passiti Fortified wines Flavoured wines	x1 Passito x1 fortified x1 chinato	temperature service	coffee, cocoa
9/21/2012 friday	9.30 am	2.5	9. BEER	Production. Classification. Main types.	x3 beers	wine storage	hops, caramel rhubarb
9/21/2012 friday	1:00 PM	2.5	10. DISTILLATES	Production. Different methods. Main types. Spirits classification.	x1 whisky x1 grappa x1 brandy	NASA uniforms	sugar, honey, vanilla
9/22/2012 saturday	9.30 am	5	11. LEGISLATION	Italy, France, Germany, Austria Spain, Portugal, Hungary, California, South America, New Zealand, Australia	x1 Spanish x1 South American x1 French x1 Portuguese x1 Australia	glasses	flint, graphite mineral, licorice cloves, nutmeg pepper
9/23/2012	9.30 am	4	12. VISIT TO A WINERY				

9/30/2012 sunday	9.30 am	6	13. WINE TASTING	Tasting environment. Visual examination. Olfactory examination. Scent families. Taste-olfactory examination. Palate anatomy. Tactile and taste sensations. Retro nasal sensations AIS method and terminology.	composite tasting: water + sugar water + glycerin water + citric acid water + tartaric water + salt water + tannins	sommelier tools	aromatic herbs
10/1/2012 monday	9.30 am	3	14. SCORE SHEET	AIS score sheet. Tasting sheet review.	x1 aromatic wine x1 young wine x1 mature wine		tomatoes bell peppers asparagus
10/1/2012 monday	1:00 PM	2	15. EXAM 1st level		x2 wines		

PART 2 – ENOGRAPHY

Date	Time	Duration	Lesson	Wine	Break activity	Olfactory exercise
1/6/2013 sunday	9.30 am	4	1. VAL D'AOSTA LIGURIA, PIEMONTE, LOMBARDIA	x1 each region	decanting	sottobosco violets, goudron
1/7/2013 monday	9.30 am	4	2. TRENINO, ALTO ADIGE, FRIULI, VENETO	X1 each region	wine sequence	marmalades
1/13/2013 sunday	9.30 am	4	3. EMILIA ROMAGNA UMBRIA ,TOSCANA, MARCHE	x1 each region	N/A	ricola, eucalyptus, mint

1/14/2013 monday	9.30 am	4	4. LAZIO, CAMPANIA MOLISE, PUGLIA	x1 each region	N/A	tobacco, leather, fur
1/20/2013 sunday	9.30 am	4	5. BASILICATA ABRUZZO, CALABRIA SICILIA, SARDEGNA	x1 each region	N/A	sandal wood, citrus spices
1/21/2013 monday	9.30 am	4	6. FRANCE #1 Loire , Champagne, Alsace, Languedoc, Provence	x1 each region	N/A	sulfur faulty wines
1/27/2013 sunday	9.30 am	4	7. FRANCE #2 Bordeaux , Burgundy Rhone, Southwest	x1 each region	French label	wax, talcum cinnamon
1/28/2013 monday	9.30 am	4	8. GERMANY AUSTRIA EAST EUROPE HUNGARY	x1 each region	German label Austrian label	honeys wild flowers
2/3/2013 sunday	9.30 am	4	9. SPAIN PORTUGAL SWITZERLAND OTHER REGIONS Israel, UK, Russia, China	x1 each region	Spanish label Portuguese label	lavender citrus blossoms
2/4/2013 monday	9.30 am	4	10. SOUTH AMERICA Argentina, Chile, Mexico CANADA	x1 each region		mushrooms aromatic herbs
2/10/2013 sunday	9.30 am	4	11. NORTH AMERICA California, Oregon, Washington, New York Arizona, Texas, Virginia	x1 each region	N/A	marmalades tropical fruits

2/11/2013 monday	9.30 am	4	12. AUSTRALIA NEW ZEALAND	x1 each region	N/A	vinegar, ethyl alcohol, VA
2/11/2013 monday	1:00 PM	2	13. EXAM 2nd level	x2 wines		

PART 3 – FOOD & WINE PAIRING

Date	Time	Duration	Lesson	Topics	Wine	Olfactory exercise
3/18/2013 monday	9.30 am	2.5	1. SENSORY ANALYSIS OF FOOD & WINE	Food products and nutritional value. Composition and sensations. Effects of cooking methods. Wine tasting technique, AIS terms.	Champenoise	bread (salt, no salt) breadsticks bread with oil
3/18/2013 monday	1:00 PM	2.5	2. HISTORY OF PAIRING	Evaluation of organoleptic properties of food. AIS terminology for food	x1 mature white x1 young red	oil, butter, parmesan mortadella
3/19/2013 tuesday	9.30 am	2.5	3. EGGS & SAUCES	Eggs : properties and tasting Butter and other fatty dressings Dressing classification, properties, preparation.	x1 mature white x1 mature red	boiled potatoes w/ mayonnaise. Green sauce Tomato sauce
3/19/2013 tuesday	1:00 PM	2.5	4. OIL AND CONDIMENTS AROMATIC HERBS SPICES	Olive oil / seed oil. Vinegar and balsamic Herbs & spices	x1 young white x1 mature red	parmesan w/ balsamic pasta with pesto
3/20/2013 wednesday	9.30 am	2.5	5. CEREALS	Wheat flour products. Bread and pasta. Rice and other cereals. Corn and polenta.	x1 frizzante white x1 smooth red	pizza with 4 cheese aromatic herb omelet

3/20/2013 wednesday	1:00 PM	2.5	6. SEAFOOD	Fish and shellfish. Crustaceans.	x1 young white x1 Champenoise	Seafood salad Salmon tartine
3/21/2013 thursday	9.30 am	2.5	7. MEAT	Red meat, game, white meat. Composition and classification. Organoleptic properties.	x1 young white x1 mature red	chicken beef
3/21/2013 thursday	1:00 PM	2.5	8. CHARCUTERIE	Salami, sausages, cured meats.	x1 aromatic white x1 frizzante red	salumi
3/22/2013 friday	9.30 am	2.5	9. MUSHROOMS AND TRUFFLE VEGETABLES AND LEGUMES	classifications, compositions, Organoleptic properties.	x1 dry mature white x1 red	mushroom salad pasta with porcini
3/22/2013 friday	1:00 PM	2.5	10. CHEESE Pt.1	Milk composition. Cheese production, Classification and properties.	x1 sparkling x1 full body red	Mozzarella, aged cheese
3/23/2013 saturday	9.30 am	2.5	11. CHEESE Pt. 2	Different types of cheese. Cheese serving and matching	x1 aged red x1 muffato	Aged parmesan Blue cheese
3/23/2013 saturday	1:00 PM	2.5	12. CHOCOLATE AND DRY FRUIT DESSERTES, ICE CREAM, FRUIT	Cocoa, cakes, chocolate production, Types and organoleptic properties. Dry fruit. Fruit, desserts.	x1 passito x1 fortified x1 distillate	desserts dried fruit / dry fruit chocolate
4/1/2013 monday	7.00 pm		13. EDUCATIONAL DINNER	full dinner with pairing	5 wines	

FINAL EXAMINATION

4/22/2013	9.30 am	DAY 1	FINAL EXAM - WRITTEN
4/23/2013	9.30 am	DAY 2	FINAL EXAM - ORAL
5/20/2013	6:00 PM	DAY 3	GRADUATION CEREMONY