

# WINEJET INTERNATIONAL SOMMELIER SCHOOL

WE HAVE BEEN TEACHING WINE SINCE 2011.  
ST. PETERSBURG · TASHKENT · NICE · TEL AVIV



**WINE  
IS SIMPLE**



# SOMMELIER SCHOOL, WINES AND TASTINGS

Curriculums approved:

- St. Petersburg Bartenders Association,
- Association of Restaurateurs and Hoteliers of Uzbekistan,
- Training Center for Viticulture and Winemaking of the Republic of Uzbekistan under the Ministry of Agriculture of the Republic of Uzbekistan,
- Licensed by the Ministry of Education of the Russian Federation.







# 4 LEVELS OF TRAINING

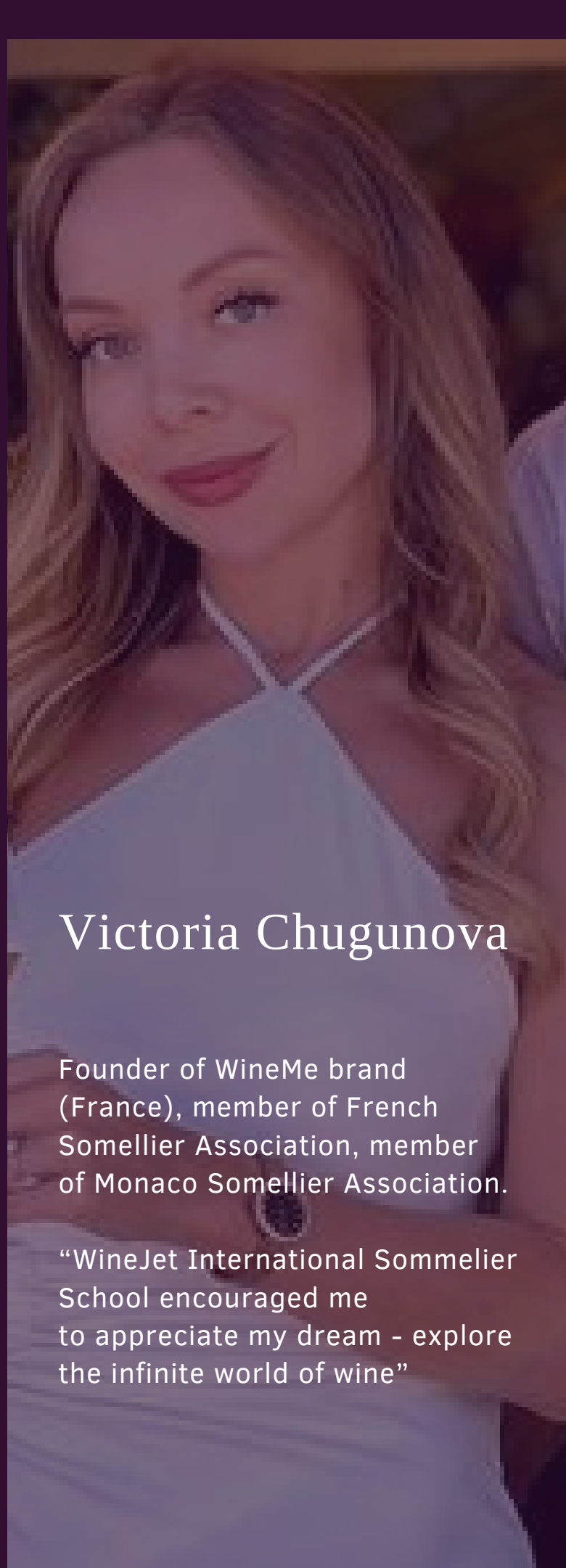
	Course name	Duration	Availability of accompanying online courses	Level of information mastery
1	<b>“How to become a sommelier”</b> <ul style="list-style-type: none"><li>• Depth of knowledge: Level 1 WineJet</li><li>• For lovers</li></ul>	1 lesson, 2.5 hours	no	Basic understanding of wine and wine etiquette.  International category certificate 1 level WineJet upon passing the test.
2	<b>Wine intensive course</b> <ul style="list-style-type: none"><li>• Depth of knowledge: Level 2 WineJet</li><li>• For amateurs and novice experts</li></ul>	2 lessons, 2.5 hours	no	In-depth understanding of wine culture, service, the basics of correct selection and assessment of wine quality.  International certificate of category 2 level WineJet upon passing the test.
3	<b>“In-Depth Monthly wine course”</b> <ul style="list-style-type: none"><li>• Depth of knowledge: Level 3 WineJet</li><li>• For amateurs and novice experts</li></ul>	10 lessons of 2.5 hours	no	Strong skills in wine selection and wine list interpretation. Knowledge of varieties, geography of production.  International certificate of category 3 level WineJet upon passing the test.
4	<b>Sommelier Diploma</b> <ul style="list-style-type: none"><li>• Depth of knowledge: Level 4 WineJet Sommelier Diploma</li></ul>	30 lessons of 2.5 hours	yes	Professional level of analysis of wine quality, wine serving and restaurant service, as well as deep knowledge of geography and varieties of wine.  International certificate of the WineJet Sommelier Diploma category when passing exams.

# EXPERTS AND THE AUTHORS OF THE PROGRAMS



Eugene Lukyanchuk

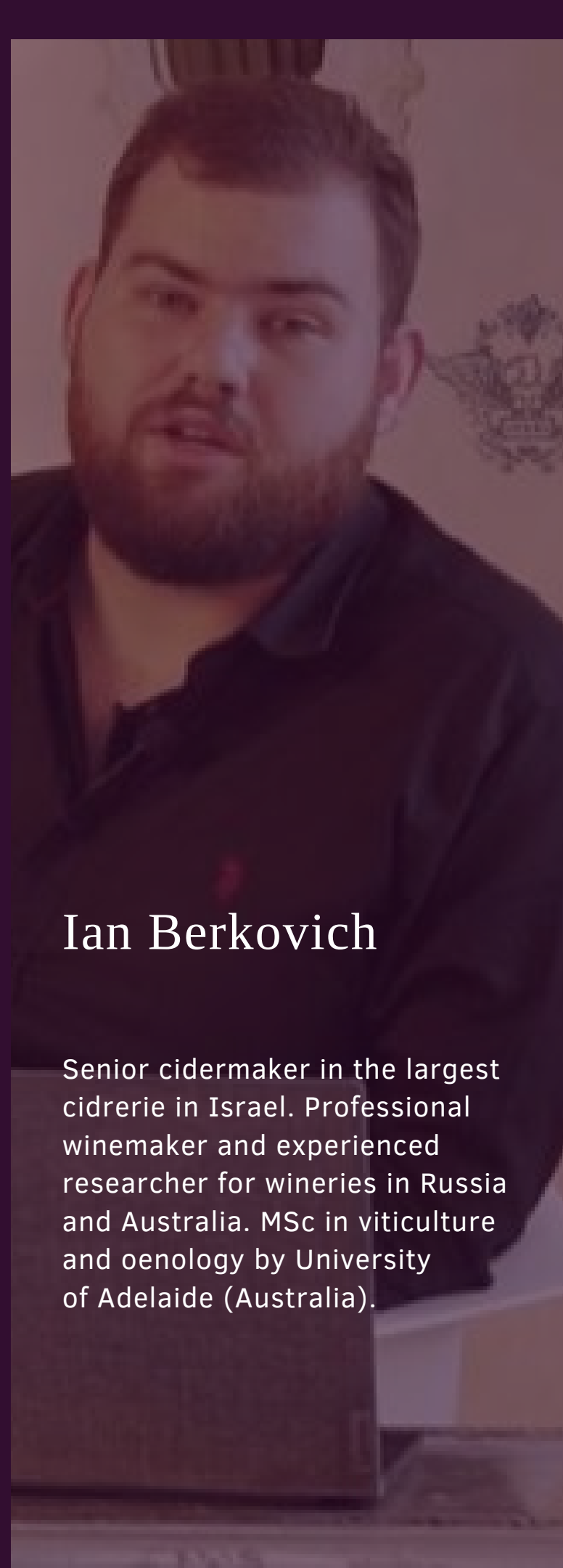
Graduate of WineJet International Somellier school. Ex-Chef Somellier of Grand Hotel Europe (Belmond Group). 1st President of Don Somellier Association. Guru of restaurant service and wine etiquette. President of St.Petersburg Association of Cavists.



Victoria Chugunova

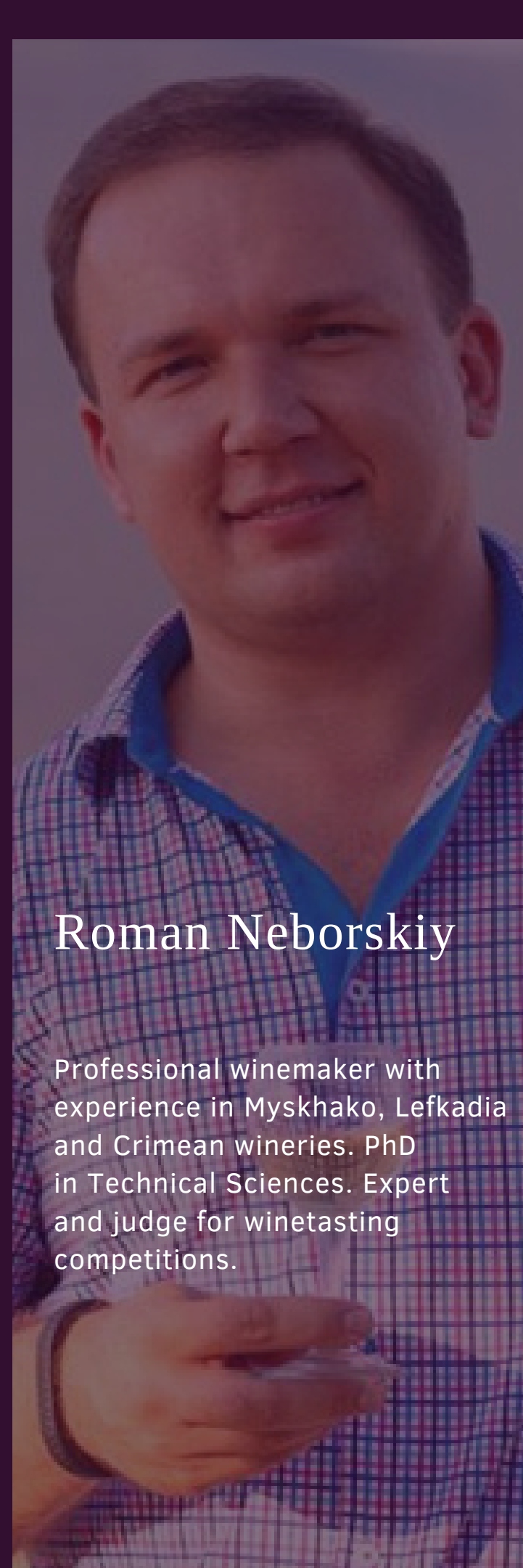
Founder of WineMe brand (France), member of French Somellier Association, member of Monaco Somellier Association.

“WineJet International Sommelier School encouraged me to appreciate my dream - explore the infinite world of wine”



Ian Berkovich

Senior cidermaker in the largest cidrerie in Israel. Professional winemaker and experienced researcher for wineries in Russia and Australia. MSc in viticulture and oenology by University of Adelaide (Australia).



Roman Neborskiy

Professional winemaker with experience in Myskhako, Lefkadia and Crimean wineries. PhD in Technical Sciences. Expert and judge for winetasting competitions.





# KIRILL BURLUTSKIY

In wine since 2006.

Founder of the WineJet International Sommelier School,  
President of the Sommelier Association of Uzbekistan.

Author of the book and teaching methodology,  
judge international wine competitions.





## SAINT-PETERSBURG

Sokos 5\* (Palace Bridge Hotel), Corinthia St Petersburg 5\*, Novotel Saint Petersburg Centre (4\*). Leading wine trading companies.



## TASHKENT

Hilton 5\*, Hyatt Regency Tashkent, Marriott Tashkent. Leading wine trading companies and restaurant, among which CMI, Maqom.



## CLIENTS







# WINEJET INTERNATIONAL SOMMELIER SCHOOL

provides education for wine lovers and experts.  
Four educational courses / levels are oriented  
on different stages of immersion into the wine culture,  
yet the sequential learning is not necessary.  
Nevertheless, taking courses from the first  
to the fourth level sequentially will increase  
the number of final skills.



## METHODOLOGY

The school methodology does not imply the division of students on amateurs and professionals, equally providing profound and quality education to everyone.

The methodology is based on student's gradual progress – from obtaining structured knowledge about wine to further competences development and sommelier & wine expert skills improvement.

Students who successfully pass qualification exams get official state academic certificates and WineJet diplomas.

- 1st, 2nd, 3rd, 4th levels — taking the final test is required
- 4th level — qualification examinations and tests







# FOUR EDUCATIONAL COURSES / LEVELS

1st level

## INTENSIVE COURSE FOR BEGINNERS

Introduction course for beginners.  
Recommended for wine lovers.

*1 seminar, 1 day*

Qualification examinations - test

2nd level

## INTENSIVE COURSE FOR BEGINNERS

Introduction course for beginners.  
Recommended for novice waiters,  
barmen, sales professionals.

*2 seminars, 1 day*

Qualification examinations - test

3rd level

## WINE COURSE FOR AMATEURS

Course for amateurs.

*10 seminars, 10 days*

Qualification examinations -  
an online exam within a month  
after the course is finished.

4th level

## SOMMELIER COURSE

Course for amateurs and future wine  
professionals.

*30 seminars and self-studying,  
10 weeks*

Qualification examinations -  
tests and examinations during the  
course and within one week after the  
course.

# Professional wine skills development

The educational methodic of WineJet school encourages rapid conversion of obtained knowledge into competences and experts' skills.

## FOR MASTERING BASIC

tasting skills and wine understanding – two days

## FOR CONFIDENT CHOICE

of beverage in a store, bar or restaurant – 30 days of regular studying: obtaining of a new knowledge, revising of a previously obtained knowledge, practicing the skills of reading the label, opening a bottle, tasting along with wine analysis and training of organoleptic memory.

## EXPERT LEVEL

is achieved in a period of more than 60 days depending on regularity of group, individual or self-studying and on student's own work and motivation.

On this level, a specialist is dealing with the whole spectrum of wine market segments – from mass-market to super-premium. Working with the latter supposes a certain context – restaurants from casual to fine dining, pairings with haute cuisine dishes, detailed knowledge of premium terroirs and brands.

This level also implies expert evaluation of wine and spirits quality – a skill of implementing of international quality rating systems, a knowledge of the basics of wine chemistry, detailed understanding of all stages of viticulture and winemaking.





# SOMMELIER COURSES INCLUDE SEVERAL AREAS





# SERVICE



## 1ST LEVEL

- The ability to hold a glass properly
- The skill of proper tasting
- The skill of pouring the wine into a glass



## 2ND LEVEL

- The ability to hold a glass properly
- The skill of proper tasting
- The skill of pouring the wine into a glass
- The skill of opening a bottle of still wine vertically
- The knowledge of wine storage and serving conditions



## 3RD LEVEL

- The ability to hold a glass properly
- The skill of proper tasting
- The skill of opening a bottle of still wine vertically
- The skill of pouring the wine into a glass
- The knowledge of wine storage and serving conditions
- The ability to open wine in a basket
- The skill of opening a sparkling wine
- The ability to use a service cloth professionally and aesthetically during bottle opening
- Wine etiquette skills
- Professional skills of wine description



## 4TH LEVEL

- The ability to hold a glass properly
- The skill of proper tasting
- The skill of opening a bottle of still wine vertically
- The skill of pouring the wine into a glass
- The knowledge of wine storage and serving conditions
- The ability to open wine in a basket
- The skill of opening a sparkling wine
- The ability to use a service cloth professionally and aesthetically during bottle opening
- Wine etiquette skills
- Professional skills of wine description
- The skill of dining etiquette
- Hospitality skills in restaurant of fine dining level
- The skill of red wine decanting
- The skill of professional serving of sparkling wine





# WINE



## 1ST LEVEL

- The ability to detect basic criteria of high and low quality wine



## 2ND LEVEL

- The ability to detect basic criteria of high and low quality wine
- The ability to identify types, kinds and styles of wine
- The knowledge of main stages of wine production technology



## 3RD LEVEL

- The ability to detect basic criteria of high and low quality wine
- The ability to identify types, kinds and styles of wine
- The knowledge of main stages of wine production
- The knowledge of sparkling wine production technology
- The ability to understand the terroir and the influence of natural factors on the quality of wine
- The ability to distinguish the sweet wines production technologies
- The knowledge of key parameters of fortified wines production and their types
- The knowledge of key parameters of sparkling wines production and their types



## 4TH LEVEL

- The ability to detect basic criteria of high and low quality wine
- The ability to identify types, kinds and styles of wine
- The knowledge of main stages of wine production
- The knowledge of sparkling wine production technology
- The ability to understand the terroir and the influence of natural factors on the quality of wine
- The ability to distinguish the sweet wines production technologies
- The knowledge of key parameters of fortified wines production and their types
- The knowledge of key parameters of sparkling wines production and their types
- Basic knowledge of viticulture and winemaking
- The theoretical knowledge of spirits production and their types
- The knowledge of wine chemistry and its application during tasting and evaluation of a beverage quality



# DIVERSITY OF WINES



## 1ST LEVEL

- The knowledge of international grape varieties
- The ability to understand the general geography of wine production



## 2ND LEVEL

- The knowledge of international grape varieties
- The knowledge of 5 main winemaking European countries
- The ability to understand the general geography of wine production
- The ability to identify wines from New World, South Africa, Australia, New Zealand by the label and key grape varieties of these countries



## 3RD LEVEL

- The knowledge of international grape varieties
- The knowledge of 5 main winemaking European countries
- The ability to understand the general geography of wine production
- The ability to identify wines from New World, South Africa, Australia, New Zealand by the label and key grape varieties of these countries
- The knowledge of other winemaking countries and regions and also key winemaking areas
- The knowledge of wine trends: natural, biodynamic, organic and amber wines
- The knowledge of local grape varieties in key winemaking countries
- The knowledge of principles of price structure of the wine
- The ability to navigate in simple wine lists



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- The knowledge of local grape varieties in key winemaking countries
- The knowledge of principles of price structure of the wine
- The ability to navigate in simple wine lists
- The knowledge of the most significant and less known grand cru and premier cru vineyards, and also climats
- The skill of wine list development
- The ability to develop a wine assortment for a store
- The knowledge of the most important world producers
- The knowledge of the origin of the most important grape varieties
- The skill of using a quality evaluation system



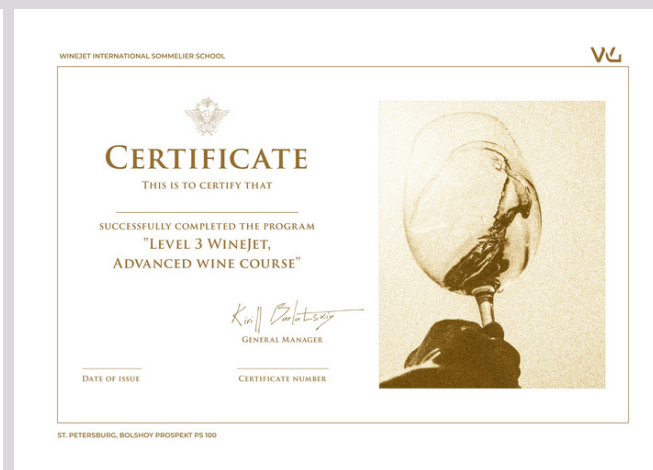
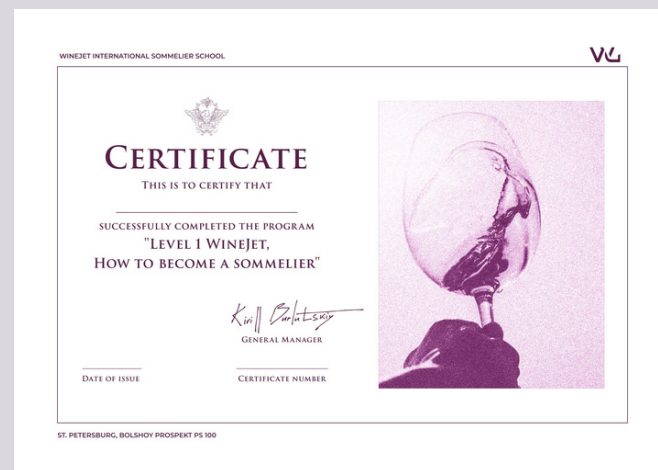


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Association of  
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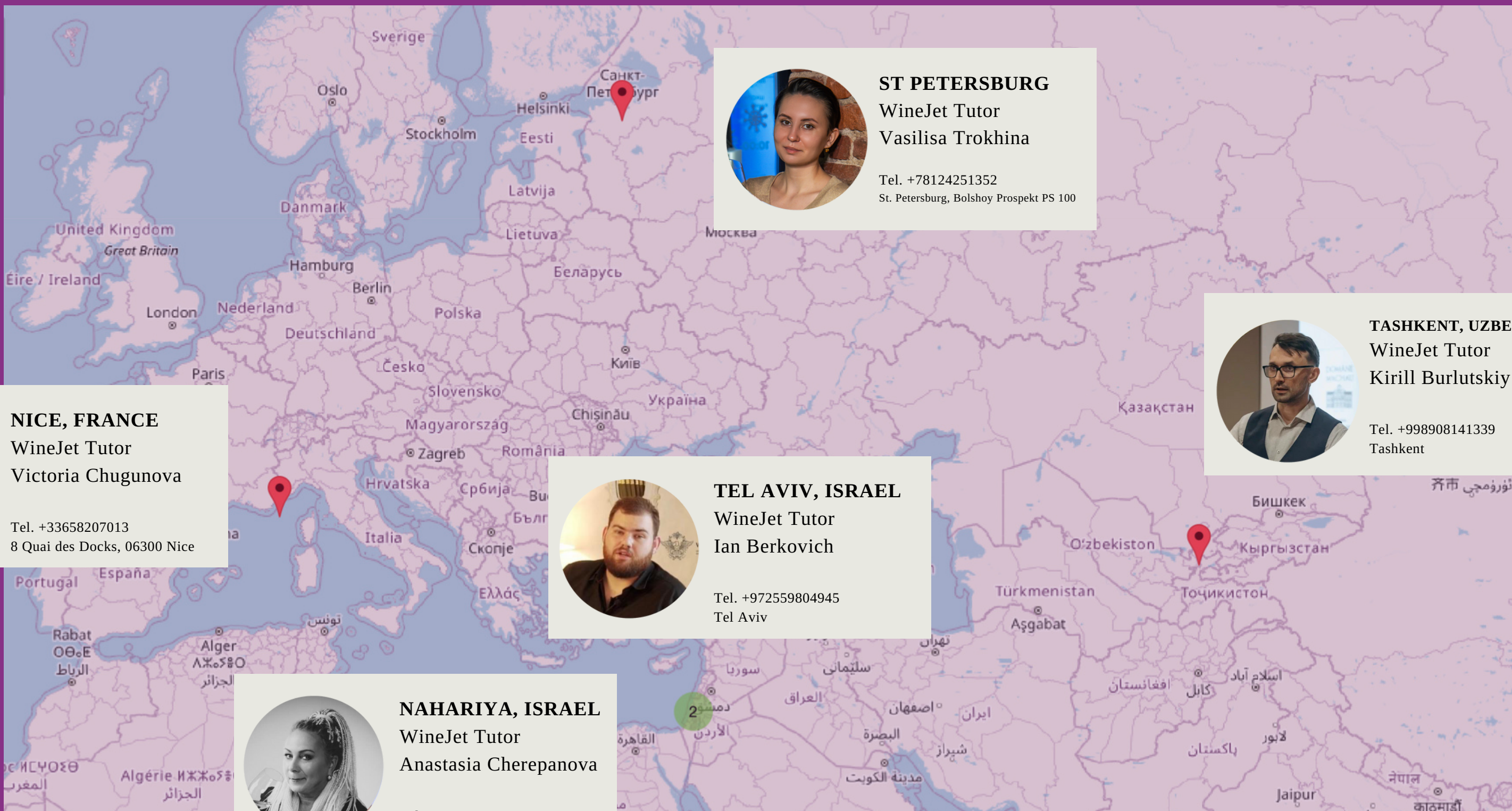




# WINEJET GLOBAL

## WHERE TO STUDY

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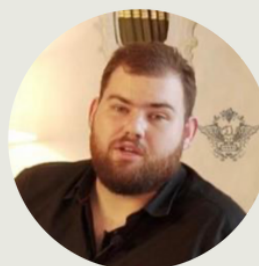
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