



COURTOFMASTERSOMMELIERS.ORG





- ◆ Establish a study schedule. Use a wall calendar to plan over a long period of time.
- ◆ Create a set of study notebooks.
- ◆ Commit to a regular day and time each week when you can find a quiet space to focus.
- ◆ Build your support network. This may be with your work colleagues, CMS alumni or industry contacts. Don't hesitate to talk to those who have attended the course.
- ◆ Find balance in your study commitments with your work, personal life and physical exercise. Creating a study plan will help you to achieve this.
- ◆ Train under examination conditions so you feel prepared and confident on examination day.
- ◆ Stay humble! Demonstrate that you are passionate about your profession.
- ◆ Read widely; books, journals & materials which you can cross reference for greater accuracy.
- ◆ Concentrate efforts into areas that you find most challenging to understand. Don't waste time reviewing material you are confident with.
- ◆ DON'T print out your learning materials. It is more effective to write out the important points as you will learn more by interpreting the material into your own words.
- ◆ Draw your own maps / images and test yourself whilst preparing the materials.
- ◆ Don't just try to memorise the materials you are studying. Try to put the notes into your own words, so that you understand the facts and can recall them easily.
- ◆ Prepare materials as if you were going to deliver them to a class and stick to short facts.

- ◆ Tasting hundreds (even thousands) of wines a year using the same technique.
- ◆ Develop your own classic grape variety flavours and structure understanding.
- ◆ Learning the elements of the 'Grid' so they are second nature – repetition is key.
- ◆ By using always the same progression, this will make you feel more comfortable on the day of the examinations.
- ◆ Using blind tasting to increase skill level and perception of the wine in your glass.
- ◆ Don't only do blind tasting. Taste wines made out of the same classic varietal side by side to understand the difference between each country/regions.
- ◆ If you have difficulties with 'New World' and 'Old World', then spend more time analysing your structural elements (acidity, alcohol, tannins and ripeness...).
- ◆ Consistent study to supplement tasting – strong theory and successful tasting are closely connected.
- ◆ Use valuable taste references (or markers) leading to logical conclusions.
- ◆ Increasing overall wine knowledge by tying theory to what you taste.





- ◆ Take a good look at our Syllabus on our website.
- ◆ Break the syllabus down into subject areas, then methodically work through each section. When you feel confident with one area, move onto the next.
- ◆ Learn and practice a conversation: learn 10 pieces of information that you can recite, focused on: climate, soil types, geography, grape varieties, history, best winemakers, sub-regions, production methods, training methods and vintage knowledge.
- ◆ Concentrate efforts into areas that you find most challenging to understand. Don't waste time reviewing material you are confident with.
- ◆ Try and join a study group in your area or create a study group with friends or work colleagues. At a minimum, find a 'study buddy' to support you throughout your preparations.
- ◆ Use maps to study wine regions to make it easier to visualise and recall.
- ◆ Select a couple of top restaurants then review their wine lists for listings of classic and important producers.
- ◆ Flash cards can be helpful, but don't necessarily work for everyone. Find a technique which works for you. Other options include Memory Palace and Fishbone, amongst others.
- ◆ Mix up your learning methods with study 'cross training'. This may be a mix of flash cards, study aids, books, websites: e.g. Luminosity, Anki, Quizlet, maps, audio, visual aids (e.g. rocks), photographs and producer profiles.

When preparing for the MS Exam practice orally with a ten minute staff trainings.

10 pieces of information that you can recite about every region.

- ◆ Climate
- ◆ Geography
- ◆ History
- ◆ Sub-regions
- ◆ Training methods
- ◆ Soil types
- ◆ Grape varieties
- ◆ Best winemakers
- ◆ Production methods
- ◆ Vintage knowledge



A MESSAGE FROM OUR COURSE CO-ORDINATOR

“

Having to research and learn so much information can sometimes be overwhelming. Designing a solid study schedule and being disciplined about following it, will result in a clear and organised plan. It will generate confidence within yourself.

EDOUARD OGER MS

COURSE CO-ORDINATOR AND EXAM ADMISSIONS
COURT OF MASTER SOMMELIERS EUROPE



- ◆ Carefully read our standard of service document and ensure you are confident with all aspects.
- ◆ If you're currently working in a front of house restaurant role, you will already be familiar with many of the practical expectations which are required for Introductory level. Focus on the attention to detail which is required for Introductory and/or Certified levels.
- ◆ At an absolute minimum, you will need to be able to carry a tray, open a bottle of wine/sparkling and have a good general understanding of food and wine matching. You will also need a thorough understanding of the order of service which is required by the Court of Master Sommeliers.
- ◆ Mentally prepare a wine list. Have recommendations ready for the practical examination: this should be apéritifs, spirits, cocktails and non-alcoholic beverages and sparkling wines.
- ◆ If you're currently working outside of the hospitality industry (or not working in a "front of house" role), we strongly recommend that you gain some practical work experience in a restaurant before attending.
- ◆ Don't forget to familiarise yourself with basic cocktails, spirits, digestives and apéritifs.





COURT OF MASTER SOMMELIERS EUROPE

www.courtofmastersommeliers.org

This prospectus is a guide to programmes offered by the Court of Master Sommeliers Europe. The information contained within is correct at the time of publication. The Court of Master Sommeliers Europe reserves the right to alter any information contained within this document without notice.