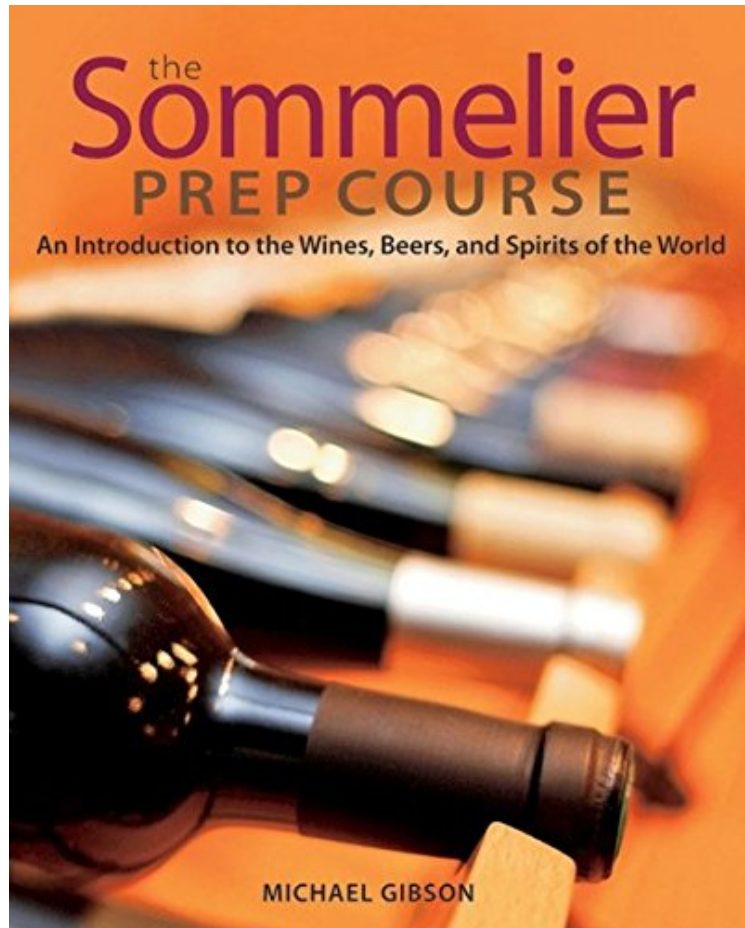


[FREE] The Sommelier Prep Course: An Introduction to the Wines, Beers, and Spirits of the World

The Sommelier Prep Course: An Introduction to the Wines, Beers, and Spirits of the World

M. Gibson

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each chapter. Reminds me of something I would have used for a college course. Does get a bit repetitive in the beginning few chapters but definitely helped me master that information. 25 of 26 people found the following review helpful. Sommelier training By K Habegger I recommend this book to anyone interested in wine, but would require it to those who are studying to become sommeliers. It really helped with my tests to complete the courses for several organizations that train future oenophiles .

A comprehensive, must-have guide to beverage service including wine, beer, and spirits The Sommelier Prep Course is the ultimate resource for any aspiring sommelier, bartender, or serious wine lover. It includes sections on viticulture and viniculture, Old World and New World wines, beer and other fermented beverages, and all varieties of spirits. Review questions, key terms, a pronunciation guide, maps, and even sample wine labels provide invaluable test prep information for acing the major sommelier certification exams. For each type of beverage, author Michael Gibson covers the essential history, manufacturing information, varieties available, and tasting and pairing information. He also includes sections on service, storage, and wine list preparation for a full understanding of every aspect of beverage service. bull; An ideal test prep resource for anyone studying for certification by The Court of Master Sommeliers, The Society of Wine Educators, or The International Sommelier Guild bull; An excellent introduction to wine and beverages for bartenders, beverage enthusiasts, and students bull; Based on education materials developed by the author for his culinary and hospitality students at the Le Cordon Bleu College of Culinary Arts in Scottsdale With concise, accessible information from an expert sommelier, this is the most complete guide available to all the wines, beers, and spirits of the world.

From the Back Cover A complete introduction to wine, beer, and spirits for aspiring sommeliers, bartenders, and wine lovers Whether you're studying for sommelier certification or you're a bartender who wants a better understanding of the beverages you serve, The Sommelier Prep Course offers the best up-to-date information on wine, beer, and all varieties of spirits. This heavily illustrated introductory guide covers New World and Old World wines, viticulture and viniculture, and fermented beverages such as sake, mead, and cider as well as beer and spirits. Students will find powerful study resources, including review questions, key terms, maps, sample wine labels, and a pronunciation guide with more than 1,200 terms. "At last, the wine enthusiast has access to a comprehensive work that approaches the wine and spirits culture in laymen's terms and delivers a wealth of detailed information in a format that is a joy to read. Michael Gibson's The Sommelier Prep Course is a must-have reference work for wine lovers and industry professionals alike. Historical and technical information, global diversity, and the often-asked questions are brilliantly addressed in this outstanding work."mdash;Bob Foley, Winemaker and owner, Robert Foley Vineyards, Napa Valley, CA "Any candidate who is in the process of studying for their introductory level certificate will find Mike Gibson's The Sommelier Prep Course very helpful. Mike has taught candidates how to pass this introductory level course for years, and this experience has allowed him to distill everything someone needs to pass this exam."mdash;Eddie Osterland, America's first Master Sommelier About the Author MICHAEL GIBSON is lead instructor for wine and spirits at the Le Cordon Bleu College of Culinary Arts in Scottsdale. He is a certified specialist of wine with the Society of Wine Educators and a certified sommelier with the American Chapter of the Court of Master Sommeliers. He also works in the beverage industry as the director of operations for a wine and spirits distributor.