

WINE PROFESSIONAL LEVEL II, NONCREDIT CERTIFICATE OF COMPLETION

The Wine Professional Level II Certificate is designed to prepare students to work and excel in the wine or restaurant industry. The program provides an overview of the wine industry, including production, tasting, food pairing, responsible and professional service, overview of beer and spirits, origins of wine and Monterey County wine knowledge. In addition, the elements of wine sales and service are covered. This certificate provides an in-depth exploration into the flavors of the world, the importance of geographic location, laws, tradition, and the winemaker influences. Students taste wines from around the world and learn the techniques of blind tasting to enhance understanding and prepare for industry-recognized certifications. This is an advanced certificate following our Wine Professional Level I Certificate.

Learning Outcomes

Upon successful completion of the program, students will be able to:

- Evaluate wine, beer and spirits through blind taste tests.
- Distinguish different wines based on their varietal, region and climate.

Noncredit Certificate of Completion Requirements

Code	Title	Units
Required Core		
HOSP 440	Wine Fundamentals (25.5 Hours)	0
HOSP 441	Wine Appreciation and Analysis (22.5 Hours)	0
HOSP 442	Wine Service (25.5 Hours)	0
HOSP 443	Origins of Wine (25.5 Hours)	0
HOSP 444	Beer, Wine and Spirits (25.5 Hours)	0
HOSP 445	Food and Wine Pairing (25.5 Hours)	0
HOSP 446	Monterey County Wines (25.5 Hours)	0
Total Hours		161.5
Total Units		0

Please refer to the graduation requirements section of the Catalog for information about degree and certificate requirements including Reading and Writing, Mathematics, Information Competency, and General Education requirements.