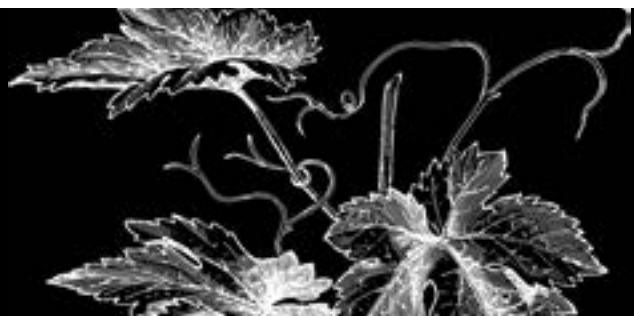


Professional and Certificate Programs in

WINE, BEER & SPIRITS



For industry professionals and enthusiasts



BOSTON
UNIVERSITY

CERTIFICATES IN WINE STUDIES

The Certificates in Wine Studies consist of four levels of coursework, with classes offered on a convenient evening schedule. Certification is offered at all four levels, but achieving certification at Levels 2, 3, and 4 will enhance one's overall knowledge of wine.

Level 1: Fundamentals of Wine—an Introduction

Prerequisite: none

Suitable for students without previous knowledge of wine, this introductory survey explores the world of wine through lectures, tastings, and assigned readings.

By the end of Level 1, students will be able to:

- Exhibit fundamental knowledge of the principal categories of wine, including major grape varieties, wine styles, and regions
- Correctly taste and classify wine attributes
- Understand general principles of food and wine pairing
- Comprehend the process of grape growing and wine making

Level 2: A Comprehensive Survey of Wine

Prerequisite: none, but Level 1 recommended

This intensive survey is designed for the avid consumer and serious student of wine. Offering detailed knowledge of wine through tastings, lectures, and assigned readings, the course is also useful for those who wish to enter the wine trade, or those already in the industry who want to hone their knowledge.

By the end of Level 2, students will be able to:

- Exhibit detailed knowledge of wine regions, grape varieties, and styles
- Demonstrate refined tasting ability
- Understand inherent characteristics of wine

Level 3: Mastering Wine—Skill Development

Prerequisite: a certificate in Level 2

This interactive and dynamic course is the first step in the mastery of the world wine industry. Intensive independent research, group presentations, and wine tastings enable students to gain advanced knowledge of wine production, distribution, and consumption.

By the end of Level 3, students will be able to:

- Identify wines accurately in blind tastings, including grape varieties and regions
- Appreciate the structure of the wine business at the local, national, and international levels
- Fully understand wine grape growing, vinification, maturation, bottling, and quality control
- Comprehend the theoretical interaction and synergy between wine and food pairing

Level 4: The Wine Trade: Global, National, and Local Perspectives

Prerequisite: a certificate in Level 3

Students will complete mastery of the world wine industry through in-depth discussions and forums, research of current issues in the wine industry, interaction with experts in the field, and by tasting wines of exceptional quality.

By the end of Level 4, students will be able to:

- Use their wine-tasting skills to deconstruct and understand wine quality and origins
- Refine their wine vocabulary and comprehensive observations
- Effectively communicate about wine
- Speak and write confidently about current issues in the wine industry

EXPERIENCE

FOOD & WINE

AT BOSTON UNIVERSITY

bu.edu/wine

BEVERAGE STUDIES AT BOSTON UNIVERSITY



Helmed by highly qualified, experienced beverage industry professionals, including two Masters of Wine, Boston University's Beverage Studies programs are ideal for:

- Beverage/restaurant industry professionals
- People whose goal is to enter the wine trade
- Students who want to explore wine in the broader cultural context of food and cuisine
- Consumers who wish to enjoy wine to a greater degree
- Aspiring wine collectors

Along with the four-level Wine Studies program, which offers a certificate upon successful completion of each level, Boston University offers two additional beverage programs: Winemaking and The Foundation of Beer and Spirits.

STUDY AT A WORLD-CLASS INSTITUTION

Boston University is the fourth-largest private university in the United States, and one of the nation's leading research institutions. Located in the heart of Boston—renowned for its cultural richness and diverse cuisines—Boston University offers the academic resources and lively community of a major university. Beverage Studies students benefit from access to 23 University libraries—including the Elizabeth Bishop Wine Studies library and an extensive collection of food-related books.

LEARN FROM EXPERT INSTRUCTORS

With decades of experience, our faculty offers insight into multiple areas of the beverage and restaurant industries, as well as wine and food journalism. In addition, instructors Bill Nesto and Sandy Block each hold the designation of Master of Wine—a wine-trade certification considered to be the world's most prestigious and difficult to attain.

NETWORK WITH INDUSTRY PROFESSIONALS

The Massachusetts beverage and restaurant trades recognize the merits of Boston University's Wine Studies program, and those in the industry frequently hire our graduates. In addition, industry professionals often participate in advanced classes, sharing their unique perspective and providing networking opportunities.

AN ACADEMIC CONNECTION

Boston University's Metropolitan College offers a Master of Liberal Arts program in Gastronomy, which combines academic food scholarship with unique, hands-on food and wine courses. Students enrolled in the degree program earn elective credits upon completion of each level of the Wine Studies Program.

Non-degree students can earn a certificate for each level of the Wine Studies Program completed. Students who apply and are accepted into the MLA program may receive elective credits for each certificate.





"The BU Wine Studies program is a comprehensive and intensive curriculum that is so much more than wine tasting. The depth and breadth of knowledge of the instructors is unparalleled. The program teaches you not only how to taste and identify wine, but gives you real insight into viticulture, viniculture, and the business component of the wine world. The upper level courses also involve active research on current topics, which makes the curriculum very timely and interesting. This program is a must for anyone who envisions a career in the wine industry, but is also suitable for the serious wine enthusiast."

—ERIKA DE PAPP, WINE STUDIES CERTIFICATES, LEVELS 1-4

Winemaking, with Bill Nesto, MW

Prerequisite: a passing grade in Wine Studies Level 2

Students will learn how to ferment, mature, and bottle wine at Artis Winery in Pembroke, Mass. Hands-on experience will accompany lectures about harvest parameters, crushing and maceration, fermentation, maturation, bottling, labeling, and storage. Students will document their progress and report to the course instructor and their fellow student winemakers as they navigate the exciting and sometimes unpredictable art and science of vinification. After the 14th and final class, Artis Winery will continue to mature and then bottle wines that students have worked on. Students will have the opportunity to purchase finished wine post-bottling.

The Foundation of Beer and Spirits, with Sandy Block, MW

Learn the history, production, techniques, and classifications of all the major beer and spirits categories from Master of Wine Sandy Block, VP of beverage at Legal Sea Foods. Students will become thoroughly familiarized with the differences among beers and spirits, learn about the ingredients that create these classic beverages, and discuss trends in the beer and spirits industries in the United States and worldwide. This survey course is ideal for people with an interest in beer and spirits seeking a deeper understanding of the richness and diversity comprising those categories.

WINE STUDIES FACULTY



SANDY BLOCK, MW

Sandy Block attained certification as a Master of Wine from the London-based Institute of Masters of Wine in 1992. He is vice president of beverage operations at Legal Sea Foods and frequently lectures at local and national wine festivals. Sandy is wine editor of the *Improper Bostonian* and a monthly columnist for the *Massachusetts' Beverage Business*. He has contributed to the *Quarterly Review of Wines*, *Boston Magazine*, *International Wine Review*, *Wine Enthusiast*, *Santé Magazine*, *Wine & Spirits*, *Cheers*, *Sommelier Journal*, and many other publications. Sandy has worked as a sommelier and served as vice president of several wholesale and importing companies.



BETH ANN DAHAN, CSW

Certified Specialist in Wine Beth Ann Dahan earned diplomas from the Elizabeth Bishop Wine Resource Center at Boston University and Le Cordon Bleu in London, as well as an MBA from Northeastern University. Formerly owner of a café and catering business in the Boston area, she is now director of Vela Wines, producing and importing wines from the Central Otago region of New Zealand, where she owns a vineyard with her husband and business partner.



WILLIAM NESTO, MW

Bill Nesto is a Master of Wine, the most highly regarded credential in the wine trade, awarded by the London-based Institute of Masters of Wine. Bill is coauthor of *The World of Sicilian Wine* (University of California Press), which won the 2013 André Simon Award, and *Chianti Classico: The Search for Tuscany's Noblest Wine* (University of California Press). He is a frequent guest lecturer and judge at international wine competitions, and has been an award-winning sommelier at Boston's Ritz-Carlton, wine director of a food and wine festival, managing director of an Italian wine-tour company, and wine journalist for several publications, including *Massachusetts' Beverage Business* and *Gastronomica*.



STACY WOODS, CWE

A Certified Wine Educator (CWE), Stacy Woods has multifaceted experience in the wine industry. She has worked as a consultant, a journalist, and a former wine and spirits division manager for Atlas Distributing. She is the wine columnist for *Worcester Living Magazine* and contributes to several online publications, including the digital wine resource *Delectable*.



ADDITIONAL PROGRAMS

Certificate Program in the Culinary Arts

Founded in 1989 by Julia Child and Jacques Pépin, the Certificate Program in the Culinary Arts at Boston University's Metropolitan College is a unique course of study that introduces participants to the essential techniques, knowledge, and hands-on experience necessary to excel in the food industry.

Limited to just 12 students, the intensive, semester-long program provides a strong foundation in classic French and modern cooking techniques, along with exposure to international cuisines. Under the tutelage of professional working chefs and food industry experts, students engage in lectures and demonstrations, and acquire hands-on experience in BU's state-of-the-art laboratory kitchen—one of the finest in the country.

Cheese Certificate Program

Led by Ihsan Gurdal of Formaggio Kitchen, this in-depth exploration of cheese varieties and production will look at an international array of cheeses—from their beginnings on the farm to the finished product at the table—and will include wine pairings. The final class will be a tour of a dairy farm. Successful completion of the course and final exam leads to a certificate.

Launching a Food Business

Whatever type of food business you want to start, you will need expert advice to plan and launch. Bill Ward—experienced in virtually every dimension of the food industry from farming to consumer packaged goods—will guide you through the process of developing and realizing your business plan, as guest speakers from the food industry share hands-on knowledge and insight. Students will also focus on writing a business plan utilizing the “Lean Canvas” methodology. Grading is based on attendance, participation, and completing a Lean Canvas.



ABOUT THE ELIZABETH BISHOP WINE RESOURCE CENTER

The Elizabeth Bishop Wine Resource Center at Boston University is named after Liz Bishop, a native of Brookline, Massachusetts. Starting in 1968, Bishop worked on Julia Child's first television show, *The French Chef*, followed by *Julia Child & Company* and *Julia Child & More Company*. As executive associate, sommelier, and devoted friend, she continued to assist Julia with cooking demonstrations, TV appearances, and book tours—and even worked with her to found the American Institute of Wine & Food.

An active member of the International Wine & Food Society, Bishop developed her extraordinary wine palate and expertise by working in sales at Boston wine shops. After her passing, the Bishop family made generous donations to Boston University's wine programs in her memory, in order to further educate people about wine.

Since 1996, the Elizabeth Bishop Wine Resource Center's mission has been to provide high-quality wine education and to establish the study and promotion of wine as part of an enjoyable and healthy lifestyle. For over two decades, Boston University has offered seminars, classes, and certificate programs that promote the understanding of wine, beer, and spirits.




Boston University Metropolitan College Programs in Food & Wine

CONTACT US

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BOSTON UNIVERSITY'S METROPOLITAN COLLEGE

Boston University is one of the premier research institutions in the nation. As one of BU's 17 degree-granting schools and colleges, Metropolitan College offers more than 70 degree and certificate programs in convenient evening, online, and blended formats—including the Master of Liberal Arts in Gastronomy; the Graduate Certificate in Food Studies; professional-level Wine Studies and Culinary Arts certificates; and a variety of food and wine programs, cultural tours, and seminars for the casual epicure and aspiring industry professional.

ADVISORY BOARD

Members of the Elizabeth Bishop Advisory Board actively contribute to the fields of wine, beer, and spirits.

Rebecca Alssid Founding director,
Boston University's MLA in Gastronomy and
Programs in Food & Wine

Michael Apstein, MD Wine educator, writer,
and judge for numerous national and international
wine competitions

Jim Apteker CEO of Longwood Events, with venues
including Alden Castle, Belle Mer, Newport Beach
House, State Room, and Wychmere

Marshall Berenson Actor, wine connoisseur, and
Chambellan Provincial Nord-Est Bailli de Boston,
La Confrérie de la Chaîne des Rôtisseurs

Roger Berkowitz President and CEO of
Legal Sea Foods

Sarah Bishop Co-founder,
BU's Elizabeth Bishop Wine Resource Center

Sandy Block, MW Beverage studies instructor,
Boston University; vice president of beverage
operations, Legal Sea Foods

Nick Bourke Vice president and corporate
wine director, Martignetti Companies

Jeff Brooks Northeast regional manager,
King Estate Winery

Helen Gallo Bryan Vice president,
Winebow Imports/Leonardo LoCascio Selections

George Buehler Wine connoisseur

Jean-Louis Carbonnier President,
Carbonnier Communications

Jim Carmody General manager,
Seaport Hotel & World Trade Center

Earl Cate Wine connoisseur

Peter Christy Former president,
Massachusetts Restaurant Association

Clive Coates, MW Author and wine educator

Patrick Dubsky Owner and wine retail
merchant, Winestone

Fred Ek Wine connoisseur and retired wine authority,
Brookline Liquor Mart and Classic Wine Imports

Richard Elia Wine connoisseur,
former publisher of *Quarterly Review of Wines*

R. Curtis Ellison, MD Epidemiologist and wine
researcher, Boston University School of Medicine

Sally Jackson Owner of Jackson & Co. Public
Relations, representing Boston Beer Company,
brewer of Sam Adams beer

Tom Kershaw Restaurant proprietor

Steve Lizio Wine connoisseur

Dan Michaud Director of special events and training,
Ruby Wines, Inc.

Keith Mills Owner/wine retail merchant,
Esprit du Vin

Alex Murray Assistant director of beverage strategy,
Legal Sea Foods

Michael Neagle American Institute of Wine & Food,
Longwood Events (retired)

William Nesto, MW Beverage studies instructor,
Boston University; author

Ellen Bishop O'Brian Co-founder,
Elizabeth Bishop Wine Resource Center

Roger Ormon Retired sales manager,
Brookline Liquor Mart; wine educator

Robert Parker Wine critic and editor, *Wine Advocate*

Jacques Pépin Author and food educator;
cofounder of Boston University's MLA in Gastronomy
and Certificate Program in Culinary Arts

Jancis Robinson, MW Wine critic, author,
and journalist, *Financial Times*

Jeannie Rogers Owner, Adonna Imports

Brad Rubin Ruby Wines, Inc.

Bill Russell Vintner, Westport Rivers Vineyard
& Winery and Buzzards Bay Brewing

Carol Russell Co-founder, Westport Rivers Vineyard
& Winery and Buzzards Bay Brewing

Rob Russell Vineyard manager, Westport Rivers
Vineyard & Winery and Buzzards Bay Brewing

Robert Russell Co-founder, Westport Rivers
Vineyard & Winery and Buzzards Bay Brewing

Lisa Miller Ryan President,
Brookline Liquor Mart Wine + Spirits

Jeff Saunders Saunders Hotel Group

Tom Schmeisser Retired wine director,
Marty's Fine Wines; wine connoisseur

Cat Silirie Executive wine director,
Barbara Lynch Gruppo

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Sonia Turek Wine columnist

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Development & Alumni Relations, Boston University

Tanya Zlateva Dean of Boston University's
Metropolitan College