



NAIPUNNYA
SCHOOL OF MANAGEMENT

A Project of the Archdiocese of Ernakulam - Angamaly
Affiliated to the University of Kerala
Accredited by NAAC with A Grade
An ISO Certified Institute

ADD ON COURSE 2022-23

(CC HM 131)

CERTIFICATE COURSE
LE SOMMELIER -
WINES & SPIRITS

DEPARTMENT OF HOTEL MANAGEMENT

NP-NAAC-DQAC-NIHM-F22-Add-on Course - Certificate Programmes

CERTIFICATE COURSE LE SOMMELIER – WINES & SPIRITS

(CC HM 131)

For student who is seeking a core understanding of wines, this course will explore the major grape varieties and important wine regions in which they are grown. You'll learn about the styles of wines produced from these grapes as well as key classifications and labelling terminology. Teach to develop your ability to describe wine and account in detail for the style, quality. How to make appropriate wine recommendations and food pairing. A basic overview of the key categories of spirits and liqueurs will also be provided.

OBJECTIVE:

1. How wine is made
2. What factors influence wine style
3. Social responsibility
4. The key white and black grape varieties noble grape and their characteristics
5. The important wine-producing regions of the world in which these grapes are grown
6. Label terminology
7. Food and wine pairing principles
8. How to describe wine.
9. The principal categories of spirits and liqueurs, and how they are made

*Course is designed as per syllabus of WSET Level 2 *

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SYLLABUS

Production quality and the consumer

10 hours

- Wine making
- Factors affecting quality of wine
- Storage and service
- Social responsibility
- General Food Pairing

Grape varieties & Characteristics- learn through your senses

15 hours

- Chardonnay
- Riesling
- Sauvignon blanc
- Gewürztraminer
- Chenin Blanc
- Pinot noir
- Cabernet sauvignon
- Merlot
- Syrah & Granche
- Malbec
- Other white and red grape Varieties

Introduction to sparkling and sweet wine 10 hour

- Sparkling wine
- Sweet wine

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LE SOMMELIER – WINES & SPIRITS (CC HM 131)

(Learn by tasting)

Recommended wine samples available in Cherthala & Ernakulam

RED WINE

Jacob creeks	shiraz cabernet	1020 Rs
Serristori	Chianti (sangiovese)	1170 Rs
Trapiche	Malbec	1390 Rs
Hardy's	Cabernet Merlot	1050 Rs
Fratelli	sangiovese	1030 Rs

WHITE WINES

Jacob Creeks	Chardonnay	1020 Rs
Lindermans	Chardonnay	750 Rs
Kumrala	sauvignon blanc	890 Rs
Sula	Reisling	1440 Rs
Fratelli	Chenin	760 Rs

Note: These wines are available in Bevco self-service premium counter, Chethala and Ernakulum Gandinagar

Suggestion: More Diverse wine can be bought from Bangalore

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Expected wine from Sula Wine tasting Program

Sula Vineyard	Sauvignon Blanc
Sula Vineyard	Cabernet Shiraz
Sula Vineyard	Zinfandel
Sula Vineyard	Brut (Sparkling)

Expected Wine tasting from Grover Vineyard Visit

Expected Amount for vineyard Visit and Tasting RS 650++ Per Head

Grover Vineyard	Sante Chenin Blanc
Grover Vineyard	Merlot
Grover Vineyard	Shiraz
Grover Vineyard	Viognier
Grover Vineyard	zampa Sparkling

Total expected Cost for wines : 10520 Rs

Total Expected cost in vineyard : 54720 RS

Wines not found in Ekm : Pinot Noir
Gewürztraminer
Granche
Reisling (not Indian)

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WINE TASTING – A SYSTEMATIC APPROACH

APPEARANCE

CLARITY :	CLEAR	PALE	
INTENSITY :	PLAE	MEDIUM	DEEP
COLOUR :			
WHITE	LEMON-GREEN	LEMON	GOLD
AMBER			
RED	PURPLE	RUBY	GARNET
TWANY			
ROSE	PINK	SALMON	ORANGE

NOSE

CONDITION :	CLEAN	UNCLEAN	
INTENSITY :	LIGHT	MEDIUM	PRONOUNCED
AROMA :	PRIMARY	SECONDARY	TERTIARY
DEVELOPMENT	YOUTHFULL	DEVELOPING	FULLY-
DEVELOPED			

PALATE

SWEETNESS :	DRY	OFF DRY	MEDIUM
SWEET			
ACIDITY :	LOW	MEDIUM	HIGH
TANNIN :	LOW	MEDIUM	HIGH
BODY :	LIGHT	MEDIUM	FULL
FLAVOURS :	PRIMARY	SECONDARY	TERTIARY
FINISH :	SHORT	MEDIUM	LONG

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CONCLUSION- 1

FAULTY POOR ACCEPTABLE GOOD VERY GOOD
 OUTSTANDING

CONCLUSION- 2

1. YOUNG
2. DRINK NOW HAS POTENTIAL TO AGE
3. DRINK NOW NOT SUITABLE FOR AGING
4. TOO OLD

WINE TASTING – A SYSTEMATIC APPROACH

WINE NAME :

BRAND :

GRAPE :

VINTAGE :

APPEARANCE

CLARITY :

INTENSITY :

COLOUR :

NOSE

CONDITION :

INTENSITY :

AROMA :

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DEVELOPMENT :

PALATE

SWEETNESS :

ACIDITY :

TANNIN :

BODY :

FLAVOUR :

FINISH :

CONCLUSION 1 :

CONCLUSION 2 :

ANY PERSONAL REMARKS :