

## PROGRAMME

The maximum number of participants per class is thirty. Hence this will be on a first-come-first- served basis. The India portion of the course will be held in Mumbai, with wine and other necessary ingredients imported from Italy. The lead Lecturer is National Director of F.I.S.A.R. Dr Roberto Rabachino.

### FIRST PHASE : Two Week Initial Course for qualification for the International Sommelier (to be conducted in India)

Day	Topics	Day	Topics
Monday 12/5/2008	<ul style="list-style-type: none"> <li>• Introduction to the course</li> <li>• Story of wine and grapevine</li> <li>• Interval</li> <li>• Sensory Analysis</li> <li>• Interval</li> <li>• Sensory Analysis</li> </ul>	Monday 19/5/2008	<ul style="list-style-type: none"> <li>• Laws</li> <li>• Interval</li> <li>• Oenography</li> <li>• Interval</li> <li>• Practical tasting of three Italian wines</li> </ul>
Tuesday 13/5/2008	<ul style="list-style-type: none"> <li>• Outline of tasting - terminology</li> <li>• Interval</li> <li>• Organoleptic wine tasting technique</li> <li>• Interval</li> <li>• Practical tasting of three Italian wines</li> </ul>	Tuesday 20/5/2008	<ul style="list-style-type: none"> <li>• Laws</li> <li>• Interval</li> <li>• Oenography</li> <li>• Interval</li> <li>• Practical tasting of three wines</li> </ul>
Wednesday 14/5/2008	<ul style="list-style-type: none"> <li>• Making of red and rosé wines</li> <li>• Interval</li> <li>• Red wines and serving red wines</li> <li>• Interval</li> <li>• Practical tasting of three Italian red wines</li> </ul>	Wednesday 21/5/2008	<ul style="list-style-type: none"> <li>• Special wines</li> <li>• Interval</li> <li>• Wine defects</li> <li>• Interval</li> <li>• practical tasting of three wines</li> </ul>
Thursday 15/5/2008	<ul style="list-style-type: none"> <li>• Making of white wines</li> <li>• Interval</li> <li>• White wines and serving white wines</li> <li>• Interval</li> <li>• Practical tasting of three white wines</li> </ul>	Thursday 22/5/2008	<ul style="list-style-type: none"> <li>• Serving of wine and placing of glasses</li> <li>• Interval</li> <li>• Wine preservation and wine list</li> <li>• Interval</li> <li>• Practical tasting of three wines</li> </ul>
Friday 16/5/2008	<ul style="list-style-type: none"> <li>• Making of sparkling wines</li> <li>• Interval</li> <li>• Vines and serving of sparkling wines</li> <li>• Interval</li> <li>• Practical tasting of three sparkling wines</li> </ul>	Friday 23/5/2008	<ul style="list-style-type: none"> <li>• Written examination</li> <li>• Interval</li> <li>• Oral examination</li> <li>• Dinner with handover of taster certificates</li> </ul>

### SECOND PHASE : One Week Final course for qualification of the International Sommelier (to be carried out in Italy).

Day	Topics
Monday 2/6/2008	<ul style="list-style-type: none"> <li>• Revision of tasting technique</li> <li>• Interval</li> <li>• Matching food and wine</li> <li>• Interval</li> <li>• Matching with wine: pasta</li> <li>• Interval</li> <li>• Lecture on "Piemonte del vino"</li> <li>• Interval</li> <li>• Tasting Piemonte del vino</li> </ul>
Tuesday 3/6/2008	<ul style="list-style-type: none"> <li>• "Toscana del vino"</li> <li>• Interval</li> <li>• "Lombardia del vino"</li> <li>• Interval</li> <li>• Matching with wine: fish</li> <li>• Interval</li> <li>• "Veneto del vino"</li> <li>• Interval</li> <li>• Tasting of Tuscan, Lombard and Veneto wines</li> </ul>
Wednesday 4/6/2008	<ul style="list-style-type: none"> <li>• Visit and tasting at Gancia Winery in Canelli</li> <li>• Matching with wine: meat</li> <li>• Interval</li> <li>• Lecture on "Sicilia del vino"</li> <li>• Interval</li> <li>• Tasting of Sicilian wines</li> </ul>
Thursday 5/6/2008	<ul style="list-style-type: none"> <li>• Visit and tasting at Marchesi Winery in Barolo</li> <li>• Matching with wine: dessert</li> <li>• Interval</li> <li>• "Sardegna e Puglia del vino"</li> <li>• Interval</li> <li>• Tasting of Sardinian and Apulian wines</li> </ul>
Friday 6/6/2008	<ul style="list-style-type: none"> <li>• Preparation for international sommelier examination</li> <li>• Interval</li> <li>• Written examination and practical test</li> <li>• Lunch with handover of international sommelier diplomas according to law and silver tastevin</li> </ul>

#### • To Enroll •

For further details you may call or email the following person. If you have already made up your mind to sign up, however, then simply fill in the enclosed form and mail / courier it to Maneesha Pereira. You will receive a confirmation shortly thereafter.



**Maneesha Pereira**  
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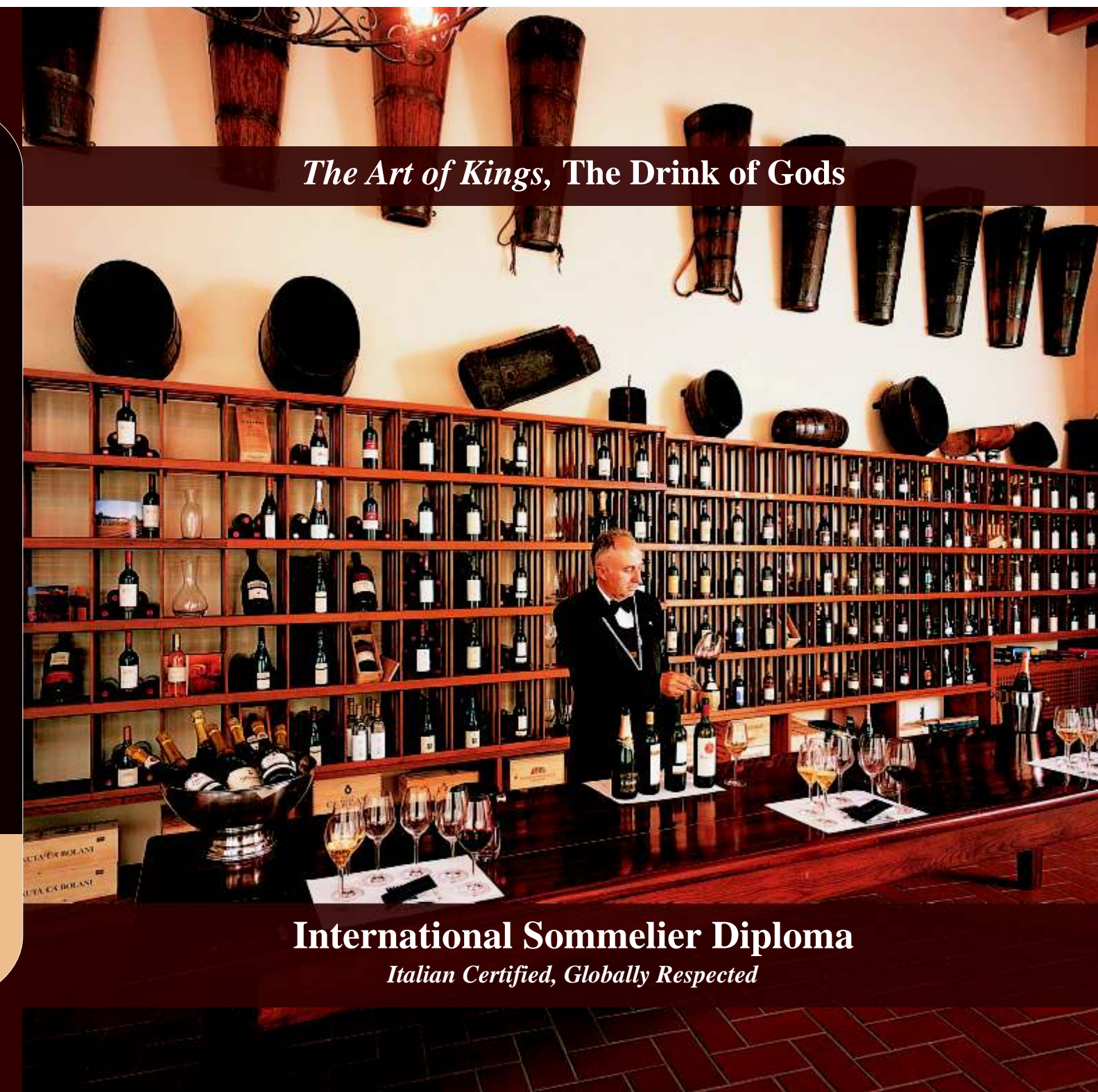
**The Gourmet**  
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**THE GOURMET**  
FOOD & WINE

#### • In collaboration with •



**ITALIAN CULINARY INSTITUTE FOR FOREIGNERS**



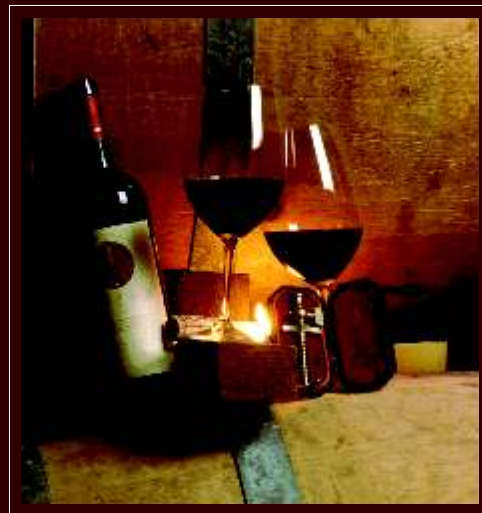
*The Art of Kings, The Drink of Gods*

**International Sommelier Diploma**

*Italian Certified, Globally Respected*

Brought to you by

*The Gourmet and the Indo Italian Chamber of Commerce & Industry.*



THE GOURMET  
FOOD & WINE

*The Gourmet* food & wine magazine's objective is to demystify global cuisines, liquids, tastes, fetish and food culture; to help understand the new wide world of cuisine without speaking down to readers. This publication *The Gourmet* is a catalyst; reliable, informative and very adventurous. Since the magazine is distributed across India, all events also have the same national dimension. This is a well-defined magazine for the global Indian. Whether it's a customized event to introduce international wine, cheese and food producers to Indian trade and consumers or assisting a product remain uppermost in the consumer's mind; we have designed a number of exciting events and activities involving fine dining, mall, special outreach programs, etc. We're part of the 360 degree media company . T P Media India.



the **INDO-ITALIAN** Chamber  
of **COMMERCE** and **INDUSTRY**

A non-profit organisation, the Chamber is recognised by the Italian Government, and is a member of Assocamerestero, the parent body of Italian chambers of commerce abroad. Thanks to its many initiatives, the Chamber has developed strong ties in India and in Italy with business institutions, trade associations, public and government organisations, prominent personalities from the industrial world and with the local media. The Chamber has over 1000 members from all sectors of industry, and a pan India presence, with its head office in Mumbai and regional offices in New Delhi, Calcutta, Bangalore and Chennai, as also a representative office in Goa. In India, It represents several major Italian institutions, such as ENIT - the Italian Tourist Board, Fiera Milano, beside other international organisations.

## International Sommelier Diploma

*Italian Certified, Globally Respected*

The Italian Culinary Institute for Foreigners (ICIF) and Federation of Italian Sommeliers & Restaurateurs (FISAR) invite you to a whole new experience in wine appreciation – India's first-ever two-week Sommelier certification course, to be held in India and Italy. So shut down that laptop, take off your chef's apron and prepare yourself to reach new heights in your knowledge and appreciation of wine.

Your mentors are two of Europe's most prestigious culinary organisations, each dedicated in its own way to the advancement of culinary arts and culture. They represent the cutting-edge of Italy's commitment to preserving and promoting her gastronomic wonders.

FISAR was established more than 35 years ago in Pisa. This organisation's main objective is to spread and develop enologic culture through the promotion of professional qualification activities of Sommelier in the environment of traditional gastronomy.

ICIF was born fifteen years ago in Turin, and is headquartered at the prestigious Castle Costigliole d'Asti, a town surrounded by the beautiful hills of Monferrato, on the threshold of the Langhe region, the land famous for the production of Barbera, Barolo and Moscato wines. Its classrooms are equipped with the most sophisticated modern teaching aids, wine cellar and an ultramodern state-of-the-art tasting facility. The institute offers Short, Refresher and Masters courses for foreign professionals (chefs, sommeliers and restaurateurs), coming from over 20 countries, including Australia, China, India, Korea, Germany, Japan, Russia, the United States, Sweden, Taiwan, and, of course, Italy.

The course is designed to enhance your knowledge and experience with the world of wines, whether you're a CEO or a chef looking to broaden your culinary horizons. On completion, you will be a Certified Sommelier – a master in the art of tasting and assessing 'the drink of the Gods'. This Certification is recognised world wide and is of the highest standards.



**Mandaar Ajit Sukhtankar, Chef de Cuisine - Italian, for The Park group of Hotels.**

"ICIF facilities are truly world class – equipment in the labs, teaching aids, kitchens, course material, ingredients and calibre of the faculty. There is genuine and deep thought behind the conception and execution of an institute of this magnitude."