



Paths to becoming a Water Sommelier

INHOUSE
TRAINING



CLASSICAL
TRAINING:
9 DAYS

Seminar Fee

Seminar fee:

€ 2,350.00 plus VAT

This fee includes the following: all course units including all course documents and materials, all samples for tasting and sensory analysis, expenses for field trips, all exam fees, provisions for lunches und coffee breaks, beverages offered during the seminar, evening reception for participants to become acquainted, evening awards ceremony, where participants to receive their certificates, diploma and "water sommelier" stickpin.

Consultation and registration

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Watersommelier

Mineral and Spring Waters –
A Rich Heritage



The Water Sommelier

The Sommelier ...

was originally the court taster and was tasked to check the overall quality of food and drink. Even today, this is still the core task of every sommelier.

The Water Sommelier ...

is an expert with proven theoretical and practical competence for the cultural heritage that is mineral and spring water, with knowledge of other waters as well.

In the **restaurant** the Water Sommelier conveys the sensory characteristics of individual, mineral-containing waters and advises diners on food, wine and coffee pairings. This professional is also responsible for presenting the waters to the guests in an appetizing manner and for creating the water menu.

In the **beverage trade**, the Water Sommelier clarifies the positive health effects of individual waters and helps the customer understand and make informed decisions about the unique character of each type of water. In addition, the Water Sommelier is responsible for preparing and giving presentations and managing sales campaigns in the beverage trade.

At the source, the Water Sommelier is occupied mainly in **marketing and sales**. Customers from gastronomy and the beverage trade are advised regarding specifications and unique selling points of the brand. Through targeted water marketing, the reputation and value of the enterprise is enhanced.

Water Sommelier training

Since 2011, the internationally renowned Doemens Academy has offered the world's most comprehensive Water Sommelier training program.

The course runs nine days in total (Monday through Thursday of the following week). Due to growing demand internationally, the Water Sommelier course is also offered in English at least once a year. So far, participants from 30 nations have been trained as Water Sommeliers.

All courses take place in Munich-Gräfelfing.



If an enterprise wishes to train a group of employees to become certified water sommeliers, it is advisable to select the in-house training option. This can be arranged in either the German or English version - at any location on the globe. Of course, companies can also book a tailor-made water seminar, which can be custom-designed as to content, depth and duration.

Participants must demonstrate their acquired knowledge in one written and several practical examinations that address all facets of our water sommelier training experience.

The successful graduate will receive a Doemens certificate entitled „Water Sommelière“ / „Water Sommelier“ and a pin as visible evidence of this recognized achievement.

Course Contents

In 80 practical and theoretical training units, the participant gains in-depth knowledge of water's diversity. The training focuses on extensive tastings in order to practice attaching sensory descriptions to various waters using all senses (sight, smell, taste, haptics). The participants benefit from the extensive experience of Doemens' own lecturers in the field of sensory assessment of beverages.

Since learning the sensory water description requires collective practice and discussion in a group setting, the Water Sommelier Course is offered live only and not as an online course. The numerous tastings are framed within a comprehensive theoretical approach which addresses the different types of water, their food law classification, and the significance and function of the numerous minerals dissolved into the various waters.

The program is supplemented by excursions to mineral water springs and includes small group work on marketing mineral, spring and curative waters in restaurants and in the beverage trade.

Theoretical framework includes:

- Current state of water availability and development internationally
- Hydrogeology, well construction and terroir
- The significance of drinking water
- Legal fundamentals and labeling law
- Minerals and nutrition
- Water quality control
- Mineral, spring and curative water marketing in gastronomy and trade
- Water treatment and conditioning
- Water packaging
- Positioning mineral and spring water
- Drinking glasses – selection & care
- Impurities in water
- Varying perspectives on water

Practical studies include:

- Numerous tastings of different water types (recognition and description of mineral content)
- Positive description of mineral and spring water from a marketing point of view
- Water pairings (with wine, food, coffee)
- Mixed drinks and tea preparation
- The role of the drinking glass in sensory assessment
- Mineral water darts – the sensory assessment game
- Excursions to two mineral water bottlers