

Seminar Schedule “Water Sommelier”



Dates: November 18th through November 29th 2024

Course Director: Dr. Peter Schropp

He studied food chemistry at the Technical University in Munich and oversees the mineral water, soft drink, fruit juice and sensory department at Doemens. He is the initiator and director of the national and international Water Sommelier training program. Peter Schropp is also a juror and consultant for international mineral water awards. He is Managing Director of the Water Sommelier Union, the international association of all certified Water Sommeliers.

Monday, November 18th 2024

8:30 a.m. - 9:15 a.m.	Greetings, icebreaker and seminar overview
9:15 a.m. - 10:45 a.m.	Water – A global perspective: Current situation <ul style="list-style-type: none"> • Availability of water • Global water supply consumption • Virtual water and water footprint
10:45 a.m. - 11:15 a.m.	Hydration break
11:15 a.m. - 1:00 p.m.	The basic prerequisites of sensory analysis <ul style="list-style-type: none"> • Positive sensory descriptions of mineral water (Sensory Training) • Requirements for the members of a sensory panel • Psychological aspects of sensory analysis (Sensory training) • Requirements for glasses and samples • Approach and order of the samples
1:00 p.m. - 1:45 p.m.	Lunch break
1:45 p.m. - 3:00 p.m.	Sensory training: “taste” <ul style="list-style-type: none"> • The physiology of the sense of taste • Recognition of four basic tastes in an aqueous solution (Sensory Training)
3:00 p.m. - 3:15 p.m.	Hydration break
3:15 p.m. - 4:45 p.m.	The significance of fluid intake <ul style="list-style-type: none"> • What is water? • Why is good water so important for humans? • The physiological significance of fluid intake • Water balance in the human body • The proper amount of fluid intake • Fluid intake in special situations
4:45 p.m. - 5:15 p.m.	Small group work assignment: “mineral water marketing in gastronomy” <ul style="list-style-type: none"> • Creating a mineral water menu
From 6:00 p.m.	Evening reception hosted by Doemens for getting to know one another

Tuesday, November 19th 2024

8:30 a.m. - 8:45 a.m.	Introducing the water of the day
8:45 a.m. - 11:00 a.m.	Sensory training: “taste” <ul style="list-style-type: none"> • Recognition of concentration differences in water (Sensory Training) • Sensorial relevant minerals in water • Description of different minerals in water (Sensory Training) • The different taste of minerals in mineral water, spring water and curative water (Sensory Training)
11:00 a.m. - 11:30 a.m.	Hydration break
11:30 a.m. - 1:00 p.m.	Legal basis and labeling requirements <ul style="list-style-type: none"> • The culture history of water from ancient balneology to modern times • Laws governing water
1:00 p.m. - 1:45 p.m.	Lunch break
1:45 p.m. - 3:15 p.m.	Legal basis and labeling regulations <ul style="list-style-type: none"> • Regulations pertaining to food, used to define and classify the various types of water: “natural mineral water”, “natural curative water”, “spring water”, “table water”, “purified water” “drinking water”
3:15 p.m. - 3:30 p.m.	Hydration break
3:30 p.m. - 5:00 p.m.	Legal basis and labeling regulations <ul style="list-style-type: none"> • Health-oriented recommendations concerning water

Wednesday, November 20th 2024

8:30 a.m. - 8:45 a.m.	Introducing the water of the day
8:45 a.m. - 10:30 a.m.	Sensory training: "taste" <ul style="list-style-type: none">• Ranking of mineral water, spring water and curative water according to the saltiness (Sensory Training)• Sensory of water low in minerals (Sensory Training)
10:30 a.m. - 11:00 a.m.	Hydration break
11:00 a.m. - 12:30 p.m.	Hydrogeology, water well construction, water and terroir <ul style="list-style-type: none">• A short lesson on mineralogy• Looking for and finding a water source• The sources of our mineral and spring water• Definition and types of springs• Tapping, constructing and testing a well• The term "terroir" in the context of mineral water• Geological description of a selected mineral water spring• A sensory comparison of water (Sensory Training)
12:30 p.m. - 1:00 p.m.	Sensory training: „taste“ <ul style="list-style-type: none">• Ranking test of magnesium in water
1:00 p.m. - 1:45 p.m.	Lunch break
1:45 p.m. - 3:30 p.m.	Minerals and nutritional physiology <ul style="list-style-type: none">• Bioavailability of minerals• The nutritional benefits and uptake of minerals and trace elements
3:30 p.m. - 3:45 p.m.	Hydration break
3:45 p.m. - 5:30 p.m.	Minerals and nutritional physiology <ul style="list-style-type: none">• Water for preparation of foods for infants• The value of water low in minerals for health• Fasting and types of alkaline water• Water for athletes

Thursday, November 21st 2024

8:00 a.m.	Trip to Chiemgau by bus <p>We will visit two well-known Bavarian natural mineral water bottlers (one in the morning, the second in the afternoon). We will have lunch at monastery restaurant Maria Eck with panoramic view of Chiemgau mountains and Chiemsee lake.</p>
5:30 p.m.	Return to Gräfelfing

Friday, November 22nd 2024

8:30 a.m. - 8:45 a.m.	Introducing the water of the day
8:45 a.m. - 10:30 a.m.	Sensory training: "haptic sensations" <ul style="list-style-type: none">• The physiology of haptic sensations• Recognizing haptic sensations in water (Sensory Training)• Influence of CO₂ on sensory perception of minerals (Sensory Training)• Classification of different types of water according to their carbon dioxide content (Sensory Training)
10:30 a.m. - 11:15 a.m.	Bavarian veal sausage breakfast (alternatively a vegetarian dish)
11:15 a.m. - 12:15 p.m.	Carbon dioxide <ul style="list-style-type: none">• Carbon dioxide – significance, origin and differences• Carbon dioxide content and requirements for its declaration• The different ways carbon dioxide is bound in water
12:15 p.m. - 12:45 p.m.	Sensory training: „haptic sensations“ <ul style="list-style-type: none">• Ranking test of calcium in water
12:45 p.m. - 1:15 p.m.	Hydration break
1:15 p.m. - 3:30 p.m.	Sensory training: "smell" <ul style="list-style-type: none">• The physiology of the sense of smell• Skramlik-Test for the differentiation between taste and smell (Sensory Training)• Importance, causes and problem areas of off-flavour substances in water• Recognizing off-flavors, which may arise in water (Sensory Training)

Monday, November 25th 2024

8:30 a.m. - 9:30 a.m.	Exam, part 1: "theory"
9:30 a.m. - 11:00 a.m.	Sensory training: "the great diversity inherent in mineral and spring water" <ul style="list-style-type: none">• Tasting a spectrum of certain types of mineral and spring water• Describing the various characteristics of water, possible descriptors for sensory evaluation• Profile analysis of different mineral waters – spiderweb diagram (Sensory Training)
11:00 a.m. - 11:30 a.m.	Hydration break
11:30 a.m. - 1:00 p.m.	New perceptions of water <ul style="list-style-type: none">• The "Water Memory"• Water Crystals (Masaru Emoto)• EZ-Water (Prof. Pollack) Hexagonal water• Homeopathy• Grander water
1:00 p.m. - 1:45 p.m.	Lunch break
1:45 p.m. - 3:30 p.m.	Problems with water <ul style="list-style-type: none">• The hazards of microbiological contamination in springs, filled bottles and filling plants• The chemistry of water: undesirable substances in water• Future threats to drinking water and mineral water
3:30 p.m. - 3:45 p.m.	Hydration break
3:45 p.m. - 5:15 p.m.	Mineral water quality and testing <ul style="list-style-type: none">• An inside look at the tests and accolades, which are particularly meaningful for marketing (e.g. DLG-award, Monde Selection, Superior Taste Award iTQi, water characterization according to the Water sommelier Union standard, etc.)

Tuesday, November 26th 2024

8:30 a.m. - 9:30 a.m.	Exam, part 2: „sensory“
9:30 a.m. - 10:30 a.m.	Sensory training: "the great diversity inherent in mineral water" <ul style="list-style-type: none">• Description of mineral water according to the "Water Codex" (Sensory Training)• Description of mineral water according to the Doemens scheme (Sensory Training)
10:30 a.m. - 11:00 a.m.	Hydration break
11:00 a.m. - 12:00 p.m.	Packaging for water <ul style="list-style-type: none">• Evaluation of various packaging materials (glass, PET, PEF, PLA, cans, cardboard) regarding their effects on quality and environment
12:00 p.m. - 1:00 p.m.	Sensory training: "the great diversity inherent in mineral water" <ul style="list-style-type: none">• Assignment of different mineralisations in water (Sensory Training)• Positive sensory descriptions of mineral water from a marketing perspective (Sensory Training)
1:00 p.m. - 1:45 p.m.	Lunch break
1:45 p.m. - 3:15 p.m.	The new competitors of the mineral springs and their technologies <ul style="list-style-type: none">• Water treatment• Sparkling Water Makers• Bottled Watercooler• Point-of-use Watercooler• Mineralizer
3:15 p.m. - 3:30 p.m.	Hydration break
3:30 p.m. - 5:00 p.m.	Glassware and its care and maintenance <ul style="list-style-type: none">• Glassware for water in gastronomy• The influence of glassware on the sensory perception of water (Sensory Training)• Caring for and maintaining the glass quality

Wednesday, November 27th 2024

8:30 a.m. - 8:45 a.m.	Introducing the water of the day
8:45 a.m. - 10:30 a.m.	Mineral water and gastronomy <ul style="list-style-type: none">• Opportunities for creating a distinctive image with mineral water in gastronomy• Regulations concerning water in gastronomy• Opportunities for positioning various types of mineral water in distinct gastronomic settings• Combination of water with various beverages (tea, coffee, whiskey)• Influence of water on the preparation of mix-drinks• Mineral water at the bar (Sensory Training)
10:30 a.m. - 11:00 a.m.	Hydration break
11:00 a.m. - 1:00 p.m.	Mineral water and gastronomy <ul style="list-style-type: none">• Influence of water on cooking, baking and roasting• Foodpairing Cheese and Mineral Water (Sensory Training)• Mineral water service for restaurants patrons
1:00 p.m. - 1:45 p.m.	Lunch break
1:45 p.m. - 5:00 p.m.	Water and wine <ul style="list-style-type: none">• Mineral water and its sensory effect on wine• The effect of carbon dioxide in water on various types of wine• Water as the perfect accompaniment to wine: What types of water are best suited to accompany which kinds of wine?• Tasting conducted with various kinds of water and red and white wine (Sensory Training)

Thursday, November 28th 2024

8:30 a.m. - 10:00 a.m.	Exam, part 2: "sensory"
10:00 a.m. - 10:30 a.m.	Hydration break
10:30 a.m. - 11:45 a.m.	Mineral water and gastronomy <ul style="list-style-type: none">• Influence of water on the preparation of hot beverages (tea and coffee)• Comparative sensory of tea, prepared with different kinds of water (Sensory Training)
11:45 a.m. - 1:00 p.m.	Mineral water in the retail beverage store <ul style="list-style-type: none">• Presentation of examples of successful PoS-marketing in the retail beverage store• Examples, ideas and suggestions for promotion and product presentation• Opportunities for communication in the retail beverage store
1:00 p.m. - 1:45 p.m.	Lunch break
1:45 p.m. - 3:00 p.m.	Water positioning <ul style="list-style-type: none">• Possibilities of positioning mineral and spring water• Portrayal of hydrogeological, nutritional, health, qualitative, sensorial, regional and social claims
3:00 p.m. - 3:15 p.m.	Hydration break
3:15 p.m. - 5:00 p.m.	Mineral water marketing in gastronomy: presentation of small group work and discussion <ul style="list-style-type: none">• Creating a mineral water menu

Friday, November 29th 2024

08:30 a.m. - 11:30 a.m.	Exam, part 3: "Mineral water marketing in the retail beverage store" and part 4: "gastronomy"
11:30 a.m. - 12:15 p.m.	Lunch break
12:15 p.m. - 1:30 p.m.	Water Sommelier Union <ul style="list-style-type: none">• Presentation of the "Water Sommelier Union", the international association of all certified Water Sommeliers
1:30 p.m. - 2:30 p.m.	Water darts <ul style="list-style-type: none">• Playful discovery of different sensory impression of mineral water, spring water and curative water (Sensory Training)
2:30 p.m. - 3:00 p.m.	Awarding of the Water Sommelier certificates and pins

Registration:

by mail:
Doemens Academy GmbH
Lohenstraße 3 / 82166 Gräfelfing
or online:
www.doemens.org
or by e-mail:
seminar@doemens.org
or by fax:
+49 89 / 858 05-26

Dates: November 18th through November 29th 2024

Organizer: Doemens Academy GmbH / Lohenstrasse 3 / 82166 Gräfelfing
Tel.: +49 89/ 858 05-0 / Fax: +49 89/ 858 05-26 / seminar@doemens.org / www.doemens.org

Seminar fee: € 2,900.- plus VAT. This fee includes the following: all course units including all course documents and materials (in printed and digital form), 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, diploma and "Water Sommelier" stickpins.

Cost for travel and accommodation are not included. Registrants, whose cancellation is received less than four weeks prior to the beginning of the course, must pay the seminar fee in full. Substitutions for registered participants are welcome.