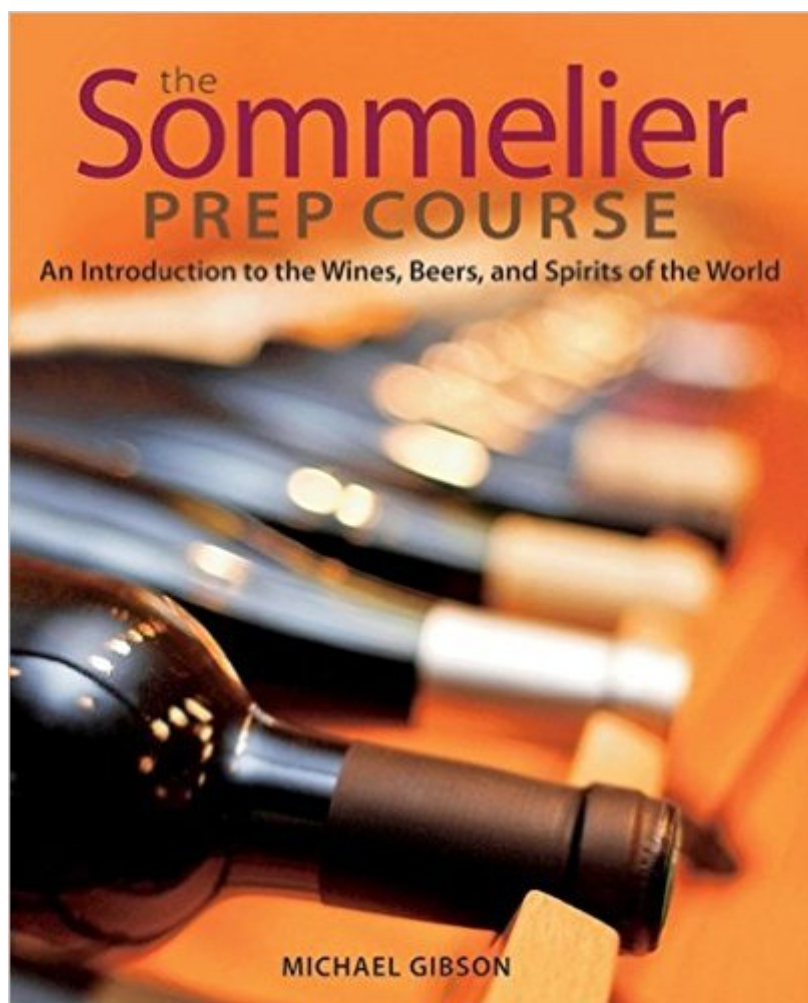


The book was found

The Sommelier Prep Course: An Introduction To The Wines, Beers, And Spirits Of The World



Synopsis

A comprehensive, must-have guide to beverage service including wine, beer, and spirits. The Sommelier Prep Course is the ultimate resource for any aspiring sommelier, bartender, or serious wine lover. It includes sections on viniculture and viticulture, Old World and New World wines, beer and other fermented beverages, and all varieties of spirits. Review questions, key terms, a pronunciation guide, maps, and even sample wine labels provide invaluable test prep information for acing the major sommelier certification exams. For each type of beverage, author Michael Gibson covers the essential history, manufacturing information, varieties available, and tasting and pairing information. He also includes sections on service, storage, and wine list preparation for a full understanding of every aspect of beverage service.

- An ideal test prep resource for anyone studying for certification by The Court of Master Sommeliers, The Society of Wine Educators, or The International Sommelier Guild
- An excellent introduction to wine and beverages for bartenders, beverage enthusiasts, and students
- Based on education materials developed by the author for his culinary and hospitality students at the Le Cordon Bleu College of Culinary Arts in Scottsdale

With concise, accessible information from an expert sommelier, this is the most complete guide available to all the wines, beers, and spirits of the world.

Book Information

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Customer Reviews

I'll make this short and sweet - although I've "been into" wines for years, I decided that it was time to become certified. This book is an excellent start and very well written. It's written at a level that

anyone with an interest could understand without going into the sometimes dizzying details that can be found in other serious wine books. This is a true textbook; its layout, structure, and quizzes at the end of each chapter are helpful and educational. I would recommend this for anyone - whether a novice who's just beginning to learn about wines, someone who is starting to work in the wine industry (restaurant, winery, etc.), or even someone who's far more experienced but who may be looking to go to the next level in wines and need a regular, go-to book for reference.

I believe this book is an excellent starting point for someone serious in educating themselves about wine. The first couple chapters that give a general overview of wine are not very useful even to a complete beginner. The author becomes engaging and extremely informative in the chapters covering wine tasting including step by step analysis to estimate such things as age and varietal. His sections on countries include a general overview of key facts as well as regional and varietal analyses. I would recommend this book.

I recommend this book to anyone interested in wine, but would require it to those who are studying to become sommeliers. It really helped with my tests to complete the courses for several organizations that train future oenophiles .

Not much to debit here. This is a solid and inclusive review of basic wine, beer and spirits information. Could easily be a course book for an intermediate level class. Gibson's book is well written and presented. If you'd like to know more than the basics this is well worth the investment. It may not be quite enough to get you that coveted job as a sommelier, but it certainly provides a great foundation to build on. Recommended.

Excellent book. Very informative and practical. I was able to use the information in my wine tastings and they were very helpful. Also the food and wine section is very good and helped with my cooking match ups. Overall a very nice and enjoyable reading.

Don't think the Intro Somm test is as easy as the review questions at the end of each of these chapters. It's not. The questions in the book are helpful but make sure you don't rely on them to be a gauge of the test. Great info in the book though. I enjoyed it for sure.

Lots of great information. I really liked the chapters on the history of wine. Even with all the details

this book has, it still was fun to read. I loved all the side stories that really bring wine to life. I have stopped reading many other wine book just because they are so dry. This book I actually finished. I also like that the author included information on beer and liquor as well.

Great wine book filled with a countless amount of information. A great purchase for my sommelier studies to prepare for my exams. Also great for the average wine novice who is looking to learn more information about the wine world.

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