ACADEMY

Southern Nevada's Leader in Beverage Education

2023 CURRICULUM

A Center of Innovation & Education

The Academy at Southern Glazer's of Nevada "raises the bar" in beverage education. Established in 2000, the Academy has graduated thousands of food and beverage professionals who have gone on to work in influential positions at resorts and restaurants in Las Vegas and beyond. Discover what's new and how the Academy can advance your hospitality career.

8400 S. Jones Blvd Las Vegas, NV 89139

Academy Instructors

Joe Phillips

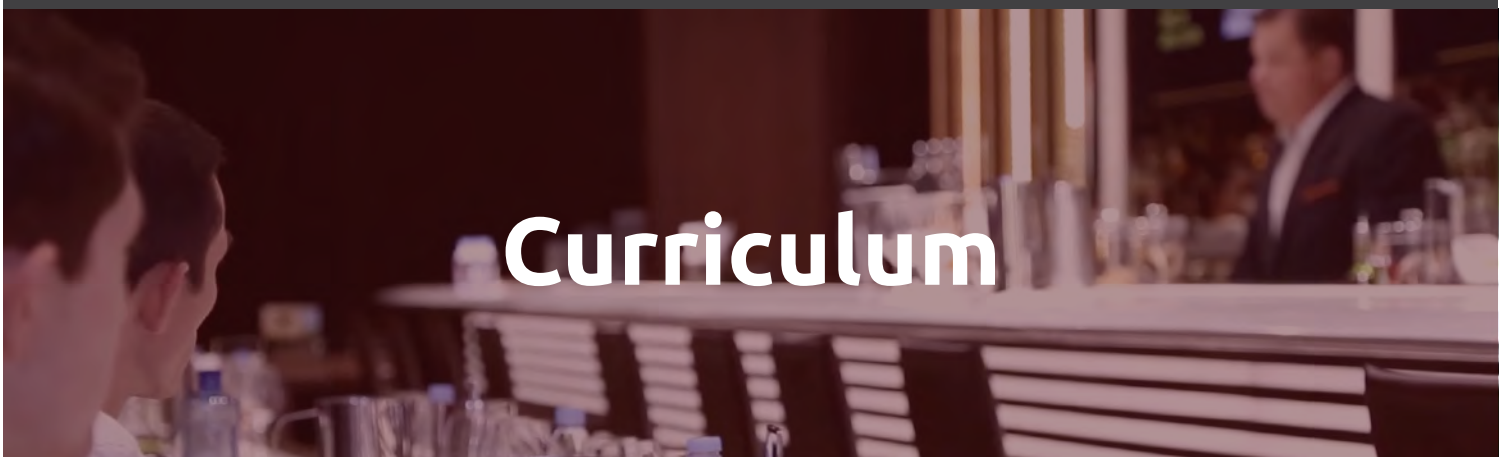
Master Sommelier Joe Phillips was part of the opening team for the Bellagio Resort in Las Vegas, and became a Master Sommelier during his career there. He is an active examiner and educator for the Court of Master Sommeliers and a Certified Educator for the Wine & Spirits Education Trust (WSET). He previously managed award-winning wine programs for Aqua, Sensi, and Michael Mina. Joe left the Bellagio to become the Director of Wine for the MGM Grand Resort in Las Vegas. Currently, Joe is a Director of Product Education for Southern Glazer's Wine, Spirits, and Beer of Nevada and makes frequent guest appearances at many venues in Las Vegas, Reno, and UNLV's William F. Harrah College of Hospitality. Voted Best Sommelier of Las Vegas in 2012 by Las Vegas Weekly.

Livio Lauro

Livio Lauro started his beverage career more than 25 years ago in Southern Italy at the famous Club Valentino, and later at the cocktail-centric Dolce Vita; both located on the beautiful island of Ischia in the heart of the Mediterranean. The recipient of several prestigious awards in international cocktail competitions, Livio was recognized in 2002 for passing the final Capo Barman AIBES exam, the most prestigious testing series sanctioned by the Italian Bartenders Association. Livio is widely recognized as one of the most instrumental figures in the resurgence of the United States Bartenders' Guild (USBG) and is the founding President of the Guild's Master Accreditation program which is the premier national testing body for bartenders in the United States. Livio is also the author of the Liquid Legacy Book and the co-author of The Twelve Cocktails And The Beverage Engineer.

Eric Mummert

Eric Mummert joins the Academy in 2023 as an instructor specializing in wine. Eric is holds certifications from the Wine Scholar Guild, Society of Wine Educators, and Court of Master Sommeliers.



Curriculum

ACADEMY *Courses*

12-Week
Academy of Spirits, Mixology and Fine Service

5-Day
Academy of Spirits, Mixology and Fine Service

MASTERCLASS *Sessions*

Exploring the Wine Regions of Europe

Exploring the Wine Regions of the New World

Principles of Blind Tasting, Wine Service, and Wine List Construction

Introduction to Sake and the Spirits of Asia

Seasonal *CLASSES*

Spirits 101
An Intro to Spirits

Wine 101
An Intro to Wine

Beer 101
An Intro to Beer

Wine, Spirits and Beer Trends of Nevada

Register Now!

For details and to apply, email
academy@sgws.com

12 Week Academy of Spirits, Mixology and Fine Service

Offered once a year, this 12-part comprehensive course covers the history, culture, and techniques of spirits and cocktails. This course combines all of the SG Academy course offerings and is designed to prepare students for leading international certifications in wine and spirits.

Textbook Included: The Beverage Engineer 2023 (Paperback)

INSTRUCTOR: Livio Lauro
DATE: February 8 - April 26, 2023
TIME: 11AM - 2PM on designated days

Course Syllabus

Session 1: 2/08 11AM - 2PM: Intro, Course syllabus, Three-Tier system, Overview of the spirits industry, Evaluation test

Session 2: 2/08 11AM - 2PM: Mead, Beer, Sake, Sparkling Wine

Session 3: 2/15 - 11AM - 2PM: Vodka, Aquavit, Soju, Gin & Jenever

Session 4: 2/22 11AM - 2PM: Rum, Cachaça, Tequila, Mezcal, Sotol-Bacanora-Raicilla

Session 5: 2/29 11AM - 2PM: Irish Whiskey, Scotch Whisky, Japanese Whisky; Midterm test

Session 6: 3/1 11AM - 2PM: North American Whiskies: Canadian, Bourbon, Rye, Tennessee, American Single Malt

Session 7: 3/15 11AM - 2PM: Cognac, Armagnac, World Brandies, & Fruit Eau de Vie

Session 8: 3/22 11AM - 2PM: Aperitifs, Cordials, & Liqueurs

Session 9: 3/29 11AM - 2PM: Written Test, History of the cocktail, Bartender's Professional Image, Mixology Techniques, Garnishes

Session 10: 4/5 11AM - 2PM: Classic Cocktails, Contemporary & Savory, Barrel-aged, Draft Cocktails

Session 11: 4/12 11AM - 2PM: Drink Menu Engineering, Bar Set Up, Spirits Food Pairing

Session 12: 4/19 11AM - 2PM: Final Test, Practical Cocktail Competition

Session 13: 4/26 11AM to 2:00PM: Graduation date (Subject to change)

Who is this course for?

These courses are highly respected in our food and beverage community, and are designed to help hospitality industry professionals prepare for wine and spirits certification courses and exams. Applicable certification prep includes:

Wine & Spirit Education Trust:
Level 1
Level 2

Certified Specialist of Wine

The Court of Master Sommeliers:
Intro to Sommeliers Course & Examination
Certified Sommeliers Examination

For details and to apply, email
academy@sgws.com

5 Day Academy of Spirits, Mixology and Fine Service

Offered once a year, this 1-week, 5-day accelerated course covers the history, culture, and techniques of spirits and cocktails in our 12-week program. This course combines all of the SG Academy course offerings and is designed to prepare students for leading international certifications in wine and spirits.

Textbook Included: The Beverage Engineer 2023 (Paperback)

INSTRUCTOR: **Livio Lauro**
DATE: **October 9 - 13, 2023**
TIME: **9AM - 4PM on designated days**

Course Syllabus

Day 1: 10/9 9AM to 4PM: Intro, Course syllabus, Three-Tier system, Overview of the spirits industry, Evaluation test, Fermented Beverages, Vodka, Aquavit, Soju, Gin & Jenever

Day 2: 10/10 9AM to 4PM: Rum, Cachaça, Tequila, Mezcal, Sotol-Bacanora-Raicilla, Irish Whiskey, Scotch Whisky, Japanese Whisky; Midterm test, North American Whiskies

Day 3: 10/11 9AM to 4PM: Cognac, Armagnac, World Brandies, & Fruit Eau de Vie, Aperitifs, Cordials, & Liqueurs

Day 4: 10/12 9AM to 4PM: Written Test, History of the cocktail, Bartender's Professional Image, Mixology Techniques, Garnishes, Classic Cocktails, Contemporary & Savory, Barrel-aged, Draft Cocktails, Drink Menu Engineering, Bar Set Up, Spirits Food Pairing, Final Test, Practical Cocktail Competition

Day 5: 10/13 9AM to 4PM: Graduation date (Subject to change)

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MASTERCLASS

Exploring the Wine Regions Of Europe

During these five sessions we will be exploring some of the key wine regions of Europe. We will discover the impact that geography, climate, wine laws, winemaking, and historical traditions have on the style and flavors in the finished wines.

Required Text: 2022 Certified Specialist of Wine Study Guide (Paperback)

INSTRUCTOR: **Joe Phillips**
DATE: **February 2 - March 2, 2023**
TIME: **10AM - 12:30PM each Thursday**

Course Syllabus

Session 1: 2/2 10AM to 12:30PM: Course Overview, Introduction to Winemaking/Viticulture, Basic Tasting Technique

Session 2: 2/9 10AM to 12:30PM: Key Wine Regions of France

Session 3: 2/16 10AM to 12:30PM: Key Wine Regions of Italy & Germany

Session 4: 2/23 10AM to 12:30PM: Key Wine Regions of Austria, Spain and Portugal

Session 5: 3/2 10AM to 12:30PM: Tasting of Sweet/Fortified wines, Final Exam

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Level 2

Certified Specialist of Wine

The Court of Master Sommeliers:
Intro to Sommeliers Course & Examination
Certified Sommeliers Examination

WINE

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MASTERCLASS

Wine Regions Of the New World

During these five sessions we will be exploring some of the key wine regions of New World. We will discover the impact that geography, climate, and winemaking have on the style and flavors in the finished wines.

Required Text: 2022 Certified Specialist of Wine Study Guide (Paperback)

INSTRUCTOR: **Joe Phillips**
DATE: **March 23 - April 20, 2023**
TIME: **9:30AM - 12:00PM First session**
10AM - 12:30PM each Thursday after

Course Syllabus

Session 1: 3/23 9:30AM to 12:00PM: Course Overview, Introduction to Winemaking/Viticulture, Basic Tasting Technique

Session 2: 3/30 10AM to 12:30PM: Key Wine Regions of North America

Session 3: 4/6 10AM to 12:30PM: Key Wine Regions of South America & South Africa

Session 4: 4/13 10AM to 12:30PM: Key Wine Regions of Oceania

Session 5: 4/20 10AM to 12:30PM: Tasting of Sweet/Fortified wines, Final Exam

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MASTERCLASS

Principles of Blind Tasting, Wine Service, and Wine List Construction

In this course we will demonstrate techniques to analyze the structure and flavor of a wine to deduce what grapes, climate, region, and winemaking techniques may have contributed to its creation. We will demonstrate proper wine service and discuss common ways to organize a wine list and use effective pricing formulas to create a profitable wine program.

Recommended Text: 2022 Certified Specialist of Wine Study Guide

INSTRUCTOR: **Joe Phillips**
DATE: **May 11 - June 8, 2023**
TIME: **10AM - 12:30PM each Thursday**

Course Syllabus

Session 1: 5/11 10AM to 12:30PM: Course Overview, Basic Principles of Blind Tasting, Principles of Service, Requirements for Final Project & Final Tasting Exam

Session 2: 5/18 10AM to 12:30PM: Tasting Technique – Focus on Key White Wine Styles/Varieties, Principles of Wine List Construction

Session 3: 5/25 10AM to 12:30PM: Tasting Technique – Focus on Key Red Wine Styles/Varieties, Basic Bottle Service & Sparkling Wine

Session 4: 6/1 10AM to 12:30PM: Comparative Tasting of Key White & Red Wines, Decanting Technique

Session 5: 6/8 10AM to 12:30PM: Tasting Exam, Wine List Projects are due

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Certified Sommeliers Examination

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MASTERCLASS

Introduction to Sake and the Spirits of Asia

During this course will cover sake production, taste examples of the most common styles, and discuss proper ways to serve it. We will provide a basic understanding of Baiju, Shochu, and Soju.

INSTRUCTOR: Joe Phillips
DATE: September 19 - October 3, 2023
TIME: 10AM - 12:30PM each Tuesday

Course Syllabus

Session 1: 9/19 10AM to 12:30PM: Course Overview, Requirements for Final Exam, Explanation & Tasting of the Common Styles of Sake

Session 2: 9/26 10AM to 12:30PM: Introduction to the Spirits of Asia, Tasting of Baiju, Shochu, and Soju. Sake-style Tasting Exercise

Session 3: 10/3 10AM to 12:30PM: Recommended Service Techniques for Sake, Final Exam

Who is this course for?

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Spirits 101

An Introduction to Spirits

This stand-alone, 4-hour session covers the basics of distilled beverages, spirits. Learn about the different varieties of spirits, their ingredients, distillation process, and proper service technique. Lunch is included.

INSTRUCTOR: Livio Lauro
DATES: March 23, June 5, September 19
TIME: 11AM - 3PM selected dates

Who is this course for?

These courses are highly respected in our food and beverage community, and are designed to help hospitality industry professionals prepare for wine and spirits certification courses and exams. Applicable certification prep includes:

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Level 2

Certified Specialist of Wine

The Court of Master Sommeliers:
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Certified Sommeliers Examination

For details and to apply, email
academy@sgws.com

Wine 101

An Introduction to Wine

This is a stand-alone, 4-hour session covering the basics of wine appreciation: description and tasting of key grape varieties, basic principles of winemaking and vineyard practices, and proper service technique. Lunch is included.

INSTRUCTOR: **Joe Phillips**
DATES: **February 7, June 22, September 14**
TIME: **10AM - 2PM selected dates**

Who is this course for?

These courses are highly respected in our food and beverage community, and are designed to help hospitality industry professionals prepare for wine and spirits certification courses and exams. Applicable certification prep includes:

Wine & Spirit Education Trust:
Level 1
Level 2

Certified Specialist of Wine

The Court of Master Sommeliers:
Intro to Sommeliers Course & Examination
Certified Sommeliers Examination

Beer 101

An Introduction to Beer

COMING SOON!

Stay tuned for upcoming details on this course.

Trends of Nevada 101

An Introduction to Wine, Spirits, and Beer Trends of Nevada

COMING SOON!

Stay tuned for upcoming details on this course.

Who is this course for?

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Level 1
Level 2

Certified Specialist of Wine

The Court of Master Sommeliers:
Intro to Sommeliers Course & Examination
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