Professional and Certificate Programs in

Wine, Beer & Spirits

For industry professionals and enthusiasts

bu.edu/wine
Certificates in Wine Studies

The Certificates in Wine Studies consist of four levels of coursework, with classes offered on a convenient evening schedule. Certification is offered at all four levels, but achieving certification at Levels 2, 3, and 4 will enhance one's overall knowledge of wine.

**LEVEL 1: FUNDAMENTALS OF WINE—AN INTRODUCTION**  
Prerequisite: none

Suitable for students without previous knowledge of wine, this introductory survey explores the world of wine through lectures, tastings, and assigned readings.

By the end of Level 1, students will be able to:
- Exhibit fundamental knowledge of the principal categories of wine, including major grape varieties, wine styles, and regions
- Correctly taste and classify wine attributes
- Understand general principles of food and wine pairing
- Comprehend the process of grape growing and wine making

Ten classes including exam.

**LEVEL 2: A COMPREHENSIVE SURVEY OF WINE**  
Prerequisite: none, but Level 1 recommended

This intensive survey is designed for the avid consumer and serious student of wine. Offering detailed knowledge of wine through tastings, lectures, and assigned readings, the course is also useful for those who wish to enter the wine trade, or those already in the industry who want to hone their knowledge.

By the end of Level 2, students will be able to:
- Exhibit detailed knowledge of wine regions, grape varieties, and styles
- Demonstrate refined tasting ability
- Understand inherent characteristics of wine

Fifteen classes including exams.

**LEVEL 3: MASTERING WINE—SKILL DEVELOPMENT**  
Prerequisite: a certificate in Level 2

This interactive and dynamic course is the first step in the mastery of the world wine industry. Intensive independent research, group presentations, and wine tastings enable students to gain advanced knowledge of wine production, distribution, and consumption.

By the end of Level 3, students will be able to:
- Identify wines accurately in blind tastings, including grape varieties and regions
- Appreciate the structure of the wine business at the local, national, and international levels
- Fully understand wine grape growing, vinification, maturation, bottling, and quality control
- Comprehend the theoretical interaction and synergy between wine and food pairing

Fifteen classes including exams.

**LEVEL 4: THE WINE TRADE: GLOBAL, NATIONAL, AND LOCAL PERSPECTIVES**  
Prerequisite: a certificate in Level 3

Students will complete mastery of the world wine industry through in-depth discussions and forums, research of current issues in the wine industry, interaction with experts in the field, and by tasting wines of exceptional quality.

By the end of Level 4, students will be able to:
- Use their wine-tasting skills to deconstruct and understand wine quality and origins
- Refine their wine vocabulary and comprehensive observations
- Effectively communicate about wine
- Speak and write confidently about current issues in the wine industry

Fifteen classes including exams.
Studies in Wine Making, with William Nesto, MW
In this hands-on program, students will collaborate in teams to research, design, and produce their own red wine, in conjunction with Boston Winery. The hands-on experience will include lectures on harvest parameters, crushing and maceration, fermentation, maturation, bottling, and storage. Students will document and report their progress as they navigate the exciting and unpredictable art of vinification. Participants will also be able to take home the wines they have created and produced. Applicants must complete a brief application, available at bu.edu/foodandwine or by calling 617-353-9852.

Study of Beer and Spirits Essentials, with Sandy Block, MW
This class will cover the history, production techniques, and classifications of all the major beer and spirits categories. Together with Master of Wine Sandy Block, you will taste—and thoroughly familiarize yourself—with the differences among beers and spirits; learn about the ingredients that create these classic beverages; and discuss trends in the beer and spirits industries in the United States and worldwide. This survey class is ideal for those who have an interest in beer and spirits, but would like to have a greater in-depth understanding of the richness and diversity of these beverages.

Wine Studies Faculty

Sandy Block, MW
Sandy Block attained certification as a Master of Wine from the London-based Institute of Masters of Wine in 1992. He is vice president of beverage operations at Legal Sea Foods and frequently lectures at local and national wine festivals. Sandy is also wine editor of the Improper Bostonian, a monthly columnist for the Massachusetts’ Beverage Business, and a contributor to the Quarterly Review of Wines, Boston Magazine, and many other publications.

Beth Ann Dahan, CSW
A Certified Specialist in Wine (CSW), Beth Ann Dahan holds diplomas from the Elizabeth Bishop Wine Resource Center and Le Cordon Bleu in London. She previously owned a café and catering business in the Boston area, and is the current owner of a vineyard in the Central Otago region of New Zealand.

William Nesto, MW
In 1993, Bill Nesto attained certification as a Master of Wine from the London-based Institute of Masters of Wine. Formerly a sommelier and a director of a wine tourism company, he is a contributing editor to Santé: The Magazine for Restaurant Professionals, and a regular contributor to Massachusetts’ Beverage Business. With Francis Di Savino, he is co-author of The World of Sicilian Wine. Bill also lectures and judges wine competitions in the United States and abroad.

Stacy Woods, CWE
A Certified Wine Educator (CWE) and a candidate for the Master of Wine designation, Stacy Woods has multifaceted experience in the wine industry. She has worked at every tier in the wine trade, and was most recently the wine and spirits division manager for Atlas Distributing.
Additional Programs
Boston University offers additional certificate programs, including:

Certificate Program in the Culinary Arts
Founded in 1989 by Julia Child and Jacques Pépin—who continues to teach in the program each semester—the Certificate Program in the Culinary Arts at Boston University’s Metropolitan College is a unique course of study that introduces participants to the essential techniques, knowledge, and hands-on experience necessary to excel in the food industry.

Limited to just 12 students, the intensive, semester-long program provides a strong foundation in classic French and modern cooking techniques, along with exposure to international cuisines. Under the tutelage of professional working chefs and food industry experts, students engage in lectures and demonstrations, and acquire hands-on experience in BU’s state-of-the-art laboratory kitchen—one of the finest in the country.

Cheese Certificate Program
Led by Ihsan Gurdal of Formaggio Kitchen, this in-depth exploration of cheese varieties and production will look at an international array of cheeses—from their beginnings on the farm to the finished product at the table—and will include wine pairings. The final class will be a tour of a dairy farm. Successful completion of the course and final exam leads to a certificate.

The Basics of Starting a Food Business
Whether you want to start a café, pizzeria, pub, restaurant, retail store, or personal chef business, you will need a plan and expert advice. John Vyhnane—restaurant consultant, small business owner, culinary instructor, and chef—will guide you through the process of starting your own food business. Food industry professionals will also join the class to share their hands-on knowledge and insights.

About the Elizabeth Bishop Wine Resource Center
The Elizabeth Bishop Wine Resource Center at Boston University is named after Liz Bishop, a native of Brookline, Massachusetts. Starting in 1968, Bishop worked on Julia Child’s first television show, The French Chef, followed by Julia Child & Company, and Julia Child & More Company. As executive associate, sommelier, and devoted friend, she continued to assist Julia with cooking demonstrations, TV appearances, and book tours—and even worked with her to found the American Institute of Wine and Food.

An active member of the International Wine & Food Society, Bishop developed her extraordinary wine palate and expertise by working in sales at Boston wine shops. After her passing, the Bishop family made generous donations to Boston University’s wine programs in her memory, in order to further educate people about wine.

Since 1996, the Elizabeth Bishop Wine Resource Center’s mission has been to provide high-quality wine education and to establish the study and promotion of wine as part of an enjoyable and healthy lifestyle.
Programs in Wine, Beer & Spirits

For over two decades, Boston University has offered seminars, classes, and certificate programs that promote the understanding of wine, beer, and spirits.

Helmed by highly qualified, experienced beverage industry professionals, including two Masters of Wine, Boston University’s Wine, Beer & Spirits programs are ideal for:

- Beverage/restaurant industry professionals
- People whose goal is to enter the wine trade
- Students who want to explore wine in the broader cultural context of food and cuisine
- Consumers who wish to enjoy wine to a greater degree
- Aspiring wine collectors

Along with the four-level Wine Studies program, which offers a certificate upon successful completion of each level, Boston University offers two additional beverage programs: Studies in Wine Making and the Study of Beer and Spirits Essentials.

Study at a World-Class Institution
Boston University is the fourth-largest private university in the United States, and one of the nation’s leading research institutions. Located in the heart of Boston—a city renowned for its cultural richness and exciting range of cuisines—Boston University offers the academic resources and lively community of a major university. Beverage Studies students benefit from access to 24 University libraries—including the Elizabeth Bishop Wine Studies library and an extensive collection of food-related books.

Learn from Expert Instructors
With decades of experience, our faculty offers insight into multiple areas of the beverage and restaurant industries, as well as wine and food journalism. In addition, instructors Bill Nesto and Sandy Block each hold the designation of Master of Wine—a wine-trade certification considered to be the world’s most prestigious and difficult to attain.

Network with Industry Professionals
The Massachusetts beverage and restaurant trades recognize the merits of Boston University’s Wine Studies program, and those in the industry frequently hire our graduates. In addition, industry professionals often participate in advanced classes, sharing their unique perspective and providing networking opportunities.

Master of Liberal Arts in Gastronomy
Boston University’s Metropolitan College offers a Master of Liberal Arts program in Gastronomy, which combines academic food scholarship with unique, hands-on food and wine courses. Students enrolled in the degree program earn elective credits upon completion of each level of the Wine Studies Program.

Non-degree students can earn a certificate for each level of the Wine Studies Program completed. Students who apply and are accepted to the MLA program may receive elective credits for each certificate.
Advisory Board
Members of the Elizabeth Bishop Advisory Board actively contribute to the fields of wine, beer, and spirits.

**Rebecca Alssid**, Director of Food and Wine Experiential Programs, Boston University  
**Michael Apstein, MD**, Beth Israel Deaconess Medical Center; freelance wine journalist and critic  
**Jim Apteker**, Owner, Longwood Events Corporation  
**Marshall Berenson**, Wine connoisseur  
**Roger Berkowitz**  
**Sarah Bishop**, Co-founder, Elizabeth Bishop Wine Resource Center  
**Sandy Block, MW**, Instructor, wine studies, Boston University; vice president, beverage operations, Legal Sea Foods  
**Nick Bourke**, Vice president and corporate wine director, Martignetti Companies  
**Jeff Brooks**, New England manager, Kobrand Corporation  
**Helen Gallo Bryan**, Vice president, Winebow Imports/Leonardo LoCascio Selections  
**George Buehler**, Wine connoisseur  
**Jean-Louis Carbonnier**, President, Carbonnier Communications  
**Jim Carmody**, General manager, Seaport Hotel and World Trade Center  
**Earl Cate**, Wine connoisseur  
**Peter Christy**, President, Massachusetts Restaurant Association  
**Clive Coates, MW**, Author and wine educator  
**Patrick Dubsky**, Owner and wine retail merchant, Winestone  
**Fred Ek**, Importer, ExCellars  
**Richard Elia**, Publisher, *Quarterly Review of Wines*  
**R. Curtis Ellison, MD**, Epidemiologist and wine researcher, Boston University School of Medicine  
**Sally Jackson**, Owner, Jackson & Co. Public Relations  
**Tom Kershaw**, Restaurant proprietor  
**Steve Lizio**, Wine connoisseur  
**Dan Michaud**, Director, special events and training, Ruby Wines, Inc.  
**Burton J. Miller**, Owner, BLM Wine + Spirits  
**Keith Mills**, Owner/wine retail merchant, Esprit du Vin  
**Alex Murray**, Assistant director, beverage strategy, Legal Sea Foods  
**Michael Neagle**, American Institute of Wine and Food  
**William Nesto, MW**, Instructor, wine studies, Boston University  
**Ellen Bishop O’Brien**, Co-founder, Elizabeth Bishop Wine Resource Center  
**Roger Ormon**, Wine merchant and educator  
**Jacques Pépin**, Author and food educator, Boston University  
**Jancis Robinson, MW**, Wine critic, author, and journalist, *Financial Times*  
**Jeanie Rogers**, Owner, Adonna Imports  
**Brad Rubin**, Ruby Wines, Inc.

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**Bill Russell**, Vintner, Westport Rivers Vineyard & Winery  
**Carol Russell**, Co-founder, Westport Rivers Vineyard & Winery  
**Rob Russell**, Vineyard manager, Westport Rivers Vineyard & Winery  
**Robert Russell**, Co-founder, Westport Rivers Vineyard & Winery  
**Lisa Miller Ryan**, President, BLM Wine + Spirits  
**Jeff Saunders**, Saunders Hotel Group  
**Tom Schmeisser**, Wine professional  
**Cat Silirie**, Wine director, No. 9 Group  
**Peter Stone**, Executive editor and creative director, *Massachusetts’ Beverage Business*  
**Sonia Turek**, Wine columnist  
**Adam Wise**, Associate vice president, development and alumni relations, Boston University  
**Tanya Zlateva**, Dean ad interim, Boston University Metropolitan College

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**Boston University's Metropolitan College**

Boston University is one of the premier research institutions in the nation. As one of BU’s 16 degree-granting schools and colleges, Metropolitan College offers more than sixty degree and certificate programs in convenient evening, online, and blended formats—including the Master of Liberal Arts in Gastronomy; the Graduate Certificate in Food Studies; professional-level Wine Studies and Culinary Arts certificates; and a variety of food and wine programs, cultural tours, and seminars for the casual epicure and aspiring industry professional.

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**Contact Us**

If you have any questions about programs in Wine, Beer & Spirits or other food and wine programs, seminars, and events at Boston University, please contact us:

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