



# 2020 PROSPECTUS

**SYDNEY • MELBOURNE • BRISBANE**

COURT OF MASTER SOMMELIERS OCEANIA  
[www.courtofmastersommeliers.org](http://www.courtofmastersommeliers.org)



THE WORLD'S MOST  
PRESTIGIOUS  
ACCREDITATION  
PROGRAM  
FOR SOMMELIERS  
AND BEVERAGE  
PROFESSIONALS.





# A MESSAGE FROM OUR FOUNDER

## *Welcome*

The Court of Master Sommeliers is the world's most rigorous and prestigious accreditation program for sommeliers and hospitality professionals.

Since our very first programs were held in Australia in 2008, enrolment numbers have continued to grow year on year. Accreditation from the Court of Master Sommeliers is globally recognised, and we're proud to welcome students to our courses from throughout Australia, New Zealand and the Asia Pacific region.

In 2020, the Introductory Sommelier Certificate and Certified Sommelier examinations will be held in Sydney, Melbourne and Brisbane. We're particularly thrilled about our expansion into Queensland, and our return to this State after a ten-year hiatus recognises the growing demand for high quality sommelier and hospitality educational programs within the region.

After reaching capacity within hours in 2019, the Advanced Sommelier Certificate will be offered in Sydney this year via invitation only to a select group of just 30 applicants.

For students who are considering taking the next step in their career by attaining professional accreditation or perhaps proceeding onto a higher level of accreditation from the Court of Master Sommeliers, I congratulate you on your commitment to your profession and wish you all the very best with your studies.

**BRIAN K. JULYAN MS**  
**FOUNDER AND PRESIDENT**  
**COURT OF MASTER SOMMELIERS EUROPE**

# ABOUT US



The Court of Master Sommeliers was established to promote excellence in hotel and restaurant beverage services. The first Master Sommeliers examination was held in the United Kingdom in 1969 and by 1977 the Court of Master Sommeliers was established as the premier examining body for sommeliers worldwide.

The intensive education and examination program guides aspiring Master Sommeliers through four increasingly rigorous levels of coursework and examinations, culminating in the highly prestigious Master Sommelier Diploma Examination.

In Australia, the first Introductory Sommelier Certificate was held in Sydney in 2008. Since then in Australia over 1100 students have participated in our programs from throughout Australia, New Zealand and the Asia Pacific region. In 2019, the Court of Master Sommeliers Australia amalgamated with the Court of Master Sommeliers New Zealand to become the Court of Master Sommeliers Oceania.

In Australia, our alumni includes graduates from Introductory, Certified and Advanced levels, as well as 8 who have attained the highly coveted title of Master Sommelier. Currently, there are just 269 Master Sommeliers worldwide and Australia is recognised as a centre of excellence for sommeliers and hospitality professionals.



“There is a tremendous sense of community and support amongst the alumni of the Court of Master Sommeliers. I would highly recommend the Introductory Sommelier Certificate to anyone working in the hospitality industry who is keen to further their career and gain professional accreditation which is globally recognised.”

*Felix Auzou - Certified Sommelier  
2019 RIEDEL Sydney Certified Sommelier Dux*

# OUR NETWORK



The Court of Master Sommeliers Worldwide

The Court of Master Sommeliers conducts courses regularly throughout Europe, Asia, the Americas, South Africa, Australia and New Zealand. In the Oceania region, courses will be offered in Sydney, Melbourne and Brisbane in 2020.



"I've learned so much during the months of preparation for the Introductory Sommelier Certificate and my knowledge is much broader than before I completed the program. I would absolutely recommend this course to anyone starting a career in the wine or hospitality industries in order to develop and improve their skills and knowledge."

*Salvatore Persico - Certified Sommelier  
2018 RIEDEL Sydney Certified Sommelier Dux*

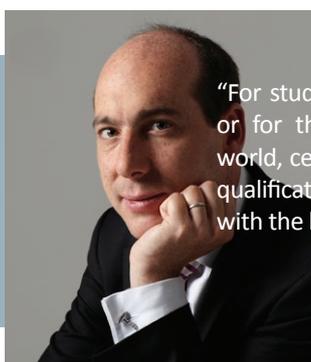
# THE 4 LEVELS OF ACCREDITATION



The Court of Master Sommeliers offers four levels of accreditation for sommeliers and beverage professionals, beginning with the Introductory Sommelier Certificate course and examination. Students must pass each level of accreditation before proceeding onto higher levels, culminating in the highly prestigious Master Sommelier Diploma.



The Introductory Sommelier Certificate and Certified Sommelier may be applied for at the same course location and intake, whilst a 12-month break is required between passing Certified and applying for Advanced. A 2-year break is required between passing Advanced and applying for the Master Sommelier Diploma.



“For students who wish to progress their hospitality career within the Oceania region; or for those who are considering exploring employment opportunities around the world, certification through the Court of Master Sommeliers offers a globally recognised qualification and demonstrates a level of practical and theoretical knowledge consistent with the high levels which are expected from the Court of Master Sommeliers.”

*Franck Moreau MS  
Master Sommelier*

# INTRODUCTORY SOMMELIER CERTIFICATE



There are four levels of professional accreditation offered by the Court of Master Sommeliers and the 3-day intensive Introductory Sommelier Certificate is the level at which all students must start. Unlike other sommelier courses, the Introductory Sommelier Certificate requires **significant self-led study and preparation** prior to attending.

The course is geared towards individuals who are currently working within the hospitality industry, and who have at least one year's practical hospitality experience combined with a good theoretical knowledge of wines. It is not intended for absolute beginners, nor for individuals employed outside of the hospitality industry.

## WHO SHOULD ENROL?

Applications for the Introductory Sommelier Certificate are open to all persons aged 18+ who are working and residing in the Asia Pacific region, have at least one year's practical hospitality experience and can demonstrate a good theoretical knowledge of wines. Applicants must hold a valid Responsible Service of Alcohol (RSA) which is valid for the State in which the course and examination will be held. Please contact the relevant State body for further information.

## RESOURCES

Students who enrol for the Introductory Sommelier Certificate gain access to the course web portal and textbook: "Sales and Service for the Wine Professional" (4th Edition) by Brian K. Julyan MS. Students are encouraged to download the course syllabus and service standards from our website and use these to guide their studies. Prospective applicants are reminded that preparation is required for both the practical and theoretical components to the examination.

## COURSE AND EXAMINATION FORMAT

The Introductory Sommelier Certificate is a fast paced and intensive three-day program. The first two days of the Introductory program are allocated to course work, with the examination held on the third day. The lectures are presented by Master Sommeliers using PowerPoint presentations, wine tastings and a practical service demonstration. The examination is held on the third day and is comprised of a multiple-choice theoretical paper plus a short elementary practical service test. The pass mark for each part of this examination is 60%.



# INTRODUCTORY SOMMELIER CERTIFICATE

## COURSE CONTENT

1. Elementary practices in the vineyard and winemaking procedures.
2. The grape varieties, origins, specific winemaking procedures and classifications for all the major wines of the world.
3. The production, raw materials and flavours of spirits and liqueurs.
4. The technical skills of wine service.
5. The importance of social skills.
6. Wine matching fundamentals.
7. An introduction to the skills of wine tasting.

## COURSE OUTCOMES

Candidates who satisfactorily gain this certificate will be able to:

1. Explain the factors which contribute towards the quality of wines.
2. Describe the characteristics of the wines from the main wine producing countries of the world.
3. Demonstrate an understanding of the wine classification and control systems in current use.
4. Interpret wine label terms.
5. State the basic ingredients and flavours of apéritifs, spirits and liqueurs.
6. Demonstrate an awareness of beers, saké and other beverages.
7. Demonstrate the correct service of wine and other beverages.
8. Demonstrate a basic competence in selling and matching wines with foods.
9. Identify the requirements of the Advanced Sommelier Certificate.



# CERTIFIED SOMMELIER EXAMINATION

The Certified Sommelier qualification is the primary certification for wine and beverage professionals in the hospitality industry and is intended to provide a meaningful qualification for the working sommelier. The examination will recognise beverage professionals whose knowledge, skills and demeanour are worthy of the title - Certified Sommelier.

## WHO SHOULD ENROL?

Applications for the Certified Sommelier examination are open to all persons aged 18+ who are working and residing in the Asia Pacific region and have attained the Introductory Sommelier Certificate OR who are enrolling for Introductory and pre-registering for Certified at the same course location. Applicants must hold a valid Responsible Service of Alcohol (RSA) which is valid for the State in which the examination will be held. Please contact the relevant State body for further information.

## RESOURCES

Students who enrol for the Certified Sommelier examination gain access to the course web portal, which should be used in conjunction with the Introductory textbook, service standards, theory syllabus and tasting grids which can be downloaded from our website.

## EXAMINATION FORMAT

The Certified Sommelier examination is comprised of three parts:

1. A short-written theory paper of 40 multiple choice and short answer questions.
2. A tasting test consisting of two wines tasted blind and answered on a tasting grid.
3. A practical service test.

The pass mark is 60% in each section. All three sections must be passed together. The theory paper is at a higher level than the Introductory Sommelier Certificate examination.



## APPLYING FOR BOTH INTRODUCTORY AND CERTIFIED

Applicants are welcome to apply for both Introductory and Certified at the same course location. The Introductory Sommelier Certificate examination is held on the morning of the third day of the Introductory program. Examination results are tallied, after which the top-ranking Introductory students are invited to proceed onto the Certified Sommelier examination which is held later that day.

Applicants who wish to apply for both Introductory and Certified are required to pay for both levels in advance. Ensuring you have pre-registered for Certified in advance will secure your place for Certified, if you are amongst the top-ranking candidates for Introductory. Successfully pre-registering for Certified does not guarantee a place.

Candidates will be notified on the day if they have qualified for Certified. Students who pre-register for Certified but fail to qualify are eligible for a full refund on fees for this level.

# ADVANCED SOMMELIER CERTIFICATE

A photograph showing a person's hands holding a wine glass filled with white wine. The person is wearing a dark suit jacket and a white shirt. In the background, there are other wine glasses on a table, some containing red wine, and a blurred figure of another person. The lighting is warm and focused on the wine glass.

The Advanced Sommelier Certificate course and examination is intended for persons with extensive wine service experience and who wish to develop their knowledge and service skills to a higher level. Prospective candidates should be aware that the level is significantly higher than the Certified Sommelier examination and that it is, therefore, necessary to carry out considerable study in preparation for this course.

## WHO SHOULD ENROL?

Applications for the Advanced Sommelier Certificate are offered via invitation only. Applicants who are aged 18+, are working and residing within the Asia Pacific region and have attained the Introductory Sommelier Certificate and Certified Sommelier are welcome to register their interest. Applicants must hold a valid Responsible Service of Alcohol (RSA) which is valid for the State in which the course and examination will be held. Please contact the relevant State body for further information.

## RESOURCES

Students who successfully secure a place for the Advanced Sommelier Certificate gain access to the course web portal, which should be used in conjunction with the theory syllabus, service standards, grape markers and Certified tasting grids which are downloadable via our website.

## COURSE FORMAT

The Advanced program is conducted over 5 days, with the first 2.5 days devoted to course work and the remaining 2.5 days allocated to examinations. The lectures are presented by Master Sommeliers using PowerPoint presentations combined with wine tastings, plus a practical service demonstration.

# ADVANCED SOMMELIER CERTIFICATE



## EXAMINATION FORMAT

The Advanced Sommelier Certificate examinations are held on the final 2.5 days of the Advanced program. The examination is comprised of three parts which must be passed together:

1. One-hour Theory paper of 24 multiple choice questions and 60 short answer questions - totalling 150 marks.
2. Practical tasting of 6 wines tasted blind in 25 minutes.
3. 45-minute Practical Service test.

## COURSE OUTCOMES

Candidates who satisfactorily gain this certificate will be able to:

1. Discuss, recommend and serve aperitifs, spirits and liqueurs, displaying a sound knowledge of the products.
2. Select, prepare and position glassware necessary for the service of drinks in the restaurant, event space, lounge, bar or private suite.
3. Present, offer, prepare (decanting where necessary) and serve wines, demonstrating a high degree of efficiency and proficiency.
4. Discuss menu content and wine lists, recommending wines to accompany food, displaying a sound knowledge of the products, their vintages and characteristics.
5. Handle queries and complaints with skill and diplomacy.
6. Demonstrate a sound knowledge of beverage management including an ability to train beverage servers.
7. Demonstrate an ability to sell.
8. Orally describe the characteristics of wines.
9. Analyse classic styles of wine, identifying where appropriate, grape varieties, country and district of origin, vintage and quality level.

# MASTER SOMMELIER DIPLOMA



Students who pass the Advanced Sommelier Certificate are eligible to apply for the Master Sommelier Diploma after a 2-year period has passed.

Since 1969, when the first examination was held in Vintners' Hall London, just 269 applicants have earned the title Master Sommelier. There are now Master Sommeliers from the UK, USA, Germany, France, Portugal, South America, Austria, China, Poland, Bulgaria, Japan, Turkey, Australia and New Zealand.

The Master Sommelier badge indicates to your customers that you have reached the highest level of proficiency and knowledge in your profession. When selecting wines and other drinks the customer will know they can follow your advice with confidence. The letters MS after your name will reassure an employer that you are a professional beverage manager and can control an efficient and profitable beverage service.

The examination is similar in format and content to that of the Advanced Sommelier Certificate examinations, comprising examinations in theoretical knowledge, practical tasting and practical service, except knowledge which is tested by oral questioning. The pass mark for each of the three sections is 75%.

Throughout the examination, the candidate must exhibit an exemplary standard of both technical and social skills, demonstrating the courtesy and charm of a Master Sommelier plus an ability to sell.

Members of the examining panel are nominated by the Court of Master Sommeliers. Examinations are held annually in London and the USA.

Upon completion of each three disciplines – theory, tasting and practical; with passes deemed satisfactory to the Examining panel, the candidate may be asked to become a member of the Court of Master Sommeliers. Upon acceptance, they will be allowed to add the letters MS (Master Sommelier) to his/her name for use in professional dealings.

For further information regarding the MS Diploma and application process please visit our [website](#).



# 2020 DATES, LOCATIONS & FEES

## SYDNEY

### Introductory Sommelier Certificate

Sunday 5 - Tuesday 7 April 2020

[Register Now](#)

### Certified Sommelier Examination

Tuesday 7 April 2020

[Register Now](#)

### Advanced Sommelier Certificate\*

Sunday 16 - Thursday 20 August 2020

*\*Invitation Only*

[Register Your Interest](#)

## MELBOURNE

### Introductory Sommelier Certificate

Sunday 28 - Tuesday 30 June 2020

[Register Now](#)

### Certified Sommelier Examination

Tuesday 30 June 2020

[Register Now](#)

## BRISBANE

### Introductory Sommelier Certificate

Sunday 25 - Tuesday 27 October 2020

[Register Now](#)

### Certified Sommelier Examination

Tuesday 27 October 2020

[Register Now](#)

### 2020 FEES\*

Introductory Sommelier Certificate \$974.25 (includes \$24.95 BF)

Certified Sommelier Examination \$564.25 (includes \$14.25 BF)

Advanced Sommelier Certificate \$2030 (includes \$50 BF)

*\* All fees quoted in Australian Dollars (AUD)*



# CANCELLATION POLICY

## INTRODUCTORY SOMMELIER CERTIFICATE

1. If you enrol for the Introductory Sommelier Certificate and then decide to withdraw up to 60 days before the course begins, you will forfeit 50% of course fees, no exception.
2. If you enrol for the Introductory Sommelier Certificate and then decide to withdraw less than 60 days before the course begins, you will forfeit 100% of course fees, no exception.
3. Enrolments are strictly non-transferrable. Enrolments cannot be transferred to a different course location or credited towards a future course, nor can you transfer your enrolment to a friend or colleague if you decide to withdraw.
4. If you fail to turn up for the Introductory Sommelier Certificate examination, you will automatically forfeit 100% of fees paid.

## CERTIFIED SOMMELIER EXAMINATION

1. If you enrol for the Certified Sommelier examination and then decide to withdraw up to 60 days before the examination day, you will automatically forfeit 50% of course fees, no exception.
2. If you enrol for the Certified Sommelier examination and then decide to withdraw less than 60 days before the examination day, you will automatically forfeit 100% of examination fees, no exception.
3. Enrolments are strictly non-transferrable. Enrolments cannot be transferred to a different exam location or credited towards a future intake, nor can you transfer your enrolment to a friend or colleague if you decide to withdraw.
4. If you fail to turn up for the Certified Sommelier examination, you will automatically forfeit 100% of fees paid.

## ADVANCED SOMMELIER CERTIFICATE

1. If you enrol for the Advanced Sommelier Certificate and then decide to withdraw up to 90 days before the course begins, you will automatically forfeit 50% of course fees, no exception.
2. If you enrol for the Advanced Sommelier Certificate and then decide to withdraw less than 90 days before the course begins, you will automatically forfeit 100% of course fees, no exception.
3. Enrolments are strictly non-transferrable. Enrolments cannot be transferred to a different course location or credited towards a future course, nor can you transfer your enrolment to a friend or colleague if you decide to withdraw.
4. If you fail to turn up for any part of the Advanced Sommelier Certificate examination, you will automatically forfeit 100% of fees paid.



# FREQUENTLY ASKED QUESTIONS

## INTRODUCTORY SOMMELIER CERTIFICATE

**Q: Is the Introductory Sommelier Certificate suitable for absolute beginners?**

A: No, this course is for sommeliers and hospitality professionals who have at least one year's practical hospitality experience and a good theoretical knowledge of wines.

**Q: I don't work in the hospitality industry, but I'm interested in wines. Can I still enrol for Introductory level?**

A: If you are not currently employed within the hospitality industry but would like to enrol, please [contact us](#) to discuss your circumstances.

**Q: Can I skip a level of CMS certification?**

A: No. Each level must be passed before proceeding onto higher levels of certification, irrespective of prior learning or experience.

**Q: Do I need to study before I come to the Introductory course?**

A: Yes. Unlike other sommelier courses, every program facilitated by the Court of Master Sommeliers requires significant study and preparation before you attend. Our ethos is based on self-led learning, which means you need to undertake your own personal learning journey before attending using the resources provided.

**Q: How much study do I need to do before I come to the course?**

A: For Introductory and Certified levels, we recommend a minimum of six weeks of intensive study and preparation using the web portal and textbook. For Certified, students need to commit to at least six weeks of tasting practice using the Certified Tasting Grids in addition to practical and theoretical study. For Advanced, we recommend an absolute minimum of three months of intensive study.

## 2020 COURSE LOCATIONS

**Q: Will there be any courses in New Zealand in 2021?**

A: No. To register your interest for NZ in 2021, please [contact us](#).

**Q: Will there be any other programs in Australia in 2020?**

A: No. To register your interest for other course locations in 2021, please [contact us](#).

## DRESS CODE

**Q: What is the Dress Code?**

A: The dress code for the course days and award ceremony is business attire. Working dress is required for the examination days.



## CANCELLATION POLICY

**Q: What is your cancellation policy?**

A: Please see page 15 to view our cancellation policy, which is accepted as a condition of enrolment.

**Q: If I enrol but can no longer attend, can I transfer to another course location or another year?**

A: No. Enrolments are strictly non-transferrable.

## ENROLMENT PROCESS

**Q: What happens after I register online?**

A: Once you have completed your registration for Introductory and/or Certified online, you will receive an automated confirmation and your online application will then be reviewed. Once approved, you will receive a formal enrolment confirmation within 2 business days to the email address provided on your application form. This email will contain login details to the CMS web portal, as well as information on when your textbook will be dispatched and further information on your enrolment.

## ADVANCED SOMMELIER CERTIFICATE 2020

**Q: I have passed both Introductory and Certified. How can I enrol for Advanced?**

A: Places for the Sydney Advanced 2020 intake are offered via invitation only. Please [contact us](#) for further information.

## CONTACT AND FURTHER INFORMATION

**Q: How Can I Get in Touch?**

A: The best way to get in touch is to contact us via [email](#). We also post course and workshop on our Instagram account: [www.instagram.com/mastersommeceania](https://www.instagram.com/mastersommeceania).

**Q: How can I learn more about The Court of Master Sommeliers?**

A: We recommend you visit our [website](#), which contains detailed information on the four levels of certification, as well as valuable resources to assist with your preparations.



“Completing the four-step accreditation program from the Court of Master Sommeliers provides a rigorous grounding in the practical, theoretical and tasting functions which are required of a senior sommelier role. I am enormously proud to have achieved the Master Sommelier Diploma in 2018 and look forward to supporting the next generation of hospitality professionals as they work towards achieving their certification from the Court of Master Sommeliers.”

*Dorian Guillon MS  
Master Sommelier*

“Achieving the Master Sommelier Diploma in 2019 has been a tremendous learning experience from which I’ve grown both personally and professionally. I would highly recommend the program to any motivated sommelier or beverage professional who is ready to take the next step in their career.”

*Carlos Simoes MS*  
Master Sommelier



# TERMS AND CONDITIONS

1. The Court of Master Sommeliers was established in 1977 to promote excellence in hotel and restaurant beverage services. The intensive education and examination program guides aspiring Master Sommeliers through four increasingly rigorous levels of coursework and examinations, culminating in the Master Sommelier Diploma Examination.
2. Applicants must be aged 18 or above to apply for certification from the Court of Master Sommeliers Oceania (hereafter referred to as CMS Oceania).
3. All information pertaining to CMS Oceania's programs can be found on the Court of Master Sommeliers Europe website ([www.courtofmastersommeliers.org](http://www.courtofmastersommeliers.org)). Students must pass each level of certification from the Court of Master Sommeliers before proceeding onto higher levels of certification. The Introductory Sommelier Certificate is the first level at which all applicants must start, irrespective of prior learning or experience.
4. CMS Oceania reserves the right to request verification of age, identity, residential address, and qualifications of applicants and any other information relevant to entry into their participation in a CMS Oceania program. Entry to the Certified Sommelier examination is limited to persons who have passed the Introductory Sommelier Certificate. Entrance to the Advanced course and examination is limited to those persons who have successfully passed the Certified Sommelier examination. Applicants for the Master Sommelier Diploma must have successfully passed the CMS Advanced Sommelier Certificate.
5. CMS Oceania will accept for enrolment, eligible applicants for each course or examination offered. In its sole discretion, CMS Oceania may increase or reduce the minimum number of applicants accepted for any course or exam offered or refuse applicants and refund applicants pursuant to clause 9. of these terms and conditions.
6. CMS Oceania will select for enrolment, eligible applicants for each of the Certified examinations offered. Eligibility for enrolment into a Certified examination is at the sole discretion of CMS Oceania, but CMS Oceania will consider applicants that have previously successfully completed an Introductory examination and/or the top qualifying applicants from the Introductory examination conducted immediately prior to the examination. At its sole discretion, CMS Oceania may increase or decrease the maximum number of applicants accepted for any Certified examination offered or refuse applicants and refund applicants pursuant to clause 7. of these terms and conditions. CMS will not be responsible for late, lost or misdirected applications, enrolment confirmations or other communications.
7. CMS Oceania reserves the right at their absolute discretion to reject applications for enrolment if the applicants do not meet the eligibility criteria or for any other reason as determined by CMS Oceania in its sole discretion including but not limited to submission of untruthful content during the application process.
8. Applicants may enrol in offered education programs worldwide subject to places being available at the time of enquiry. An enquiry may constitute an intent to participate but the CMS Oceania has the discretion to confirm the places, only to persons who have paid the full fees.
9. CMS Oceania reserves the right to cancel any of the courses or exams if insufficient applications for enrolment are received. If CMS Oceania must cancel any of the courses or examinations, it will give applicants a minimum of 21 days' notice prior to the scheduled commencement of the course or examination in which the applicant is enrolled and applicants will receive a full refund pursuant to clause 10. of these terms and conditions. CMS Oceania accepts no liability for travel expenses incurred in attending any of our programs.
10. The CMS Oceania cancellation policy is accepted as a condition of enrolment.
11. If an applicant for the Introductory Sommelier Certificate course and examination or Certified Sommelier examination cancels enrolment up to 60 days prior to the day of the course (Introductory) or examination (Certified), the applicant will forfeit 50% of fees paid. Any cancellations received within 60 days of the course or examination in which an applicant is enrolled will forfeit 100% of course or examination fees. If CMS Oceania cancels a scheduled course or examination or declines an application into any one or all examinations for which an applicant has applied for enrolment, applicants will receive a full refund. Any refunds made pursuant to this clause will be credited to the applicant. Enrolments cannot be transferred or credited to enrolment later. If an applicant fails to attend the examination for any level of CMS certification, fees will be forfeited in full and cannot be credited towards enrolment for a future course or examination. Enrolments are strictly non-transferrable and cannot be transferred to a friend, colleague or employee.
12. Preference for admission into the CMS Oceania Advanced Sommelier Certificate is given to students who are working and residing in the Asia Pacific region. Applications for the Advanced Sommelier Certificate are via invitation only.
13. If an applicant for Advanced cancels enrolment up to 90 days prior to the commencement of the course, the applicant will forfeit 50% of Advanced course and examination fees. Any cancellations received within 90 days of the scheduled start date of the course in which an application is enrolled will forfeit 100% of their course and examination fees without exception.
14. Enrolments for all CMS Oceania programs cannot be transferred to a different location, City/State or later date under any circumstances, no exception.
15. If an applicant fails to attend the examination for any level of CMS certification, fees will be forfeited in full.

# TERMS AND CONDITIONS

16. Accepted applicants will be assessed and examined throughout the course by the nominated CMS Oceania assessors and the CMS Oceania assessors will ultimately determine whether an applicant has successfully completed the exam in which the applicant is enrolled. In assessing and exercising their judgment, the CMS Oceania judges have absolute discretion and any decision of the CMS Oceania judges is final and non-negotiable. However, in exercising their discretion the CMS Oceania judges will be guided by the assessment criteria set out on the CMS Oceania website [www.courtformastersommeliers.org](http://www.courtformastersommeliers.org).
17. Applications to the Advanced Sommelier Certificate will be offered by invitation only. The CMS Oceania Assessment Panel has absolute discretion and any decision regarding offers of enrolment are final and non-negotiable.
18. To the maximum extent permitted by law, applicants waive any rights, claims, actions or suits which they may have now or in the future against CMS and CMS Oceania (together the "Released Parties"), and releases each of the Released Parties from all liability no matter how it arises (whether under tort (including negligence), statute, contract, equity or otherwise) in respect of any personal injury, loss, damage or liability sustained by any other person arising out of or in connection with attending any CMS program.
19. To the maximum extent permitted by law, applicants indemnify and will keep indemnified each of the Released Parties in respect of any legal liability that the Released Parties may have to any third party (whether under tort (including negligence), statute, contract, equity or otherwise) which arises in connection with attending any CMS program.
20. Applicants will be refused service of alcohol or provision of alcoholic beverages during any CMS Oceania examination if it would breach any relevant laws, codes or policies of the relevant liquor licensee, including those relating to the responsible service of alcohol. The CMS Oceania supports the responsible service of alcohol.
21. Applicants consent to CMS Oceania or any sponsor of the CMS Oceania program using their name, likeness and/or photo for an unlimited period without remuneration for promoting the CMS Oceania program or any sponsor of the CMS Oceania program.
22. Details from entries will be collected and used for administering the CMS Oceania exams which may include disclosure to third parties, including any sponsors of the CMS program. By applying to enrol in a CMS Oceania exam, applicants consent to the use of their information as described in these terms and conditions and agree that the CMS Oceania and any third party may use it in any future promotional, marketing and publicity purposes without any future reference or payment to the applicant. Applicants may change and/or update their personal information at any time.
23. The Court of Master Sommeliers Oceania will not enter into any dispute between employee and current or former employer, pertaining to payment of any course or examination when it relates to the current or former employer's internal policies or procedures or contractual agreements. The Court of Master Sommeliers Oceania accepts no liability pertaining to any perceived breach of contract regarding payment of course or examination fees.
24. Individuals who successfully complete all parts of the Master Sommelier Diploma will be expected to uphold the accepted ethics and standards of the Court of Master Sommeliers. Recipients of the diploma will be required to sign an agreement binding them to the code of ethics and conduct of Master Sommeliers.
25. Candidates shall pay a membership fee as stated on the entry form. Full membership of the Court is open by invitation only to those who have passed the Master Sommelier Diploma, subject to approval by the board of the CMS Oceania.
26. The use of mobile phones or electronic devices to take video footage, photos or post updates to social media is not permitted at any time during any CMS Oceania course or examination.
27. Students enrolled in any CMS Oceania course or examination are not permitted to share via social media any quiz, web portal login details or supporting materials which have been provided by the CMS Oceania.
29. All timings provided on enrolment confirmation are indicative only and subject to change.



# COURT OF MASTER SOMMELIERS OCEANIA

[www.courtofmastersommeliers.org](http://www.courtofmastersommeliers.org)

[info@courtofmastersommeliers.org](mailto:info@courtofmastersommeliers.org)

[instagram.com/mastersommoceania](https://www.instagram.com/mastersommoceania)

