

TRAIN TO BECOME A



Mineral and Spring Waters – A Rich Heritage

Doemens Academy courses

The Water Sommelier

The Sommelier ...

was originally the court taster and was tasked to check the overall quality of food and drink. Even today, this is still the core task of every sommelier.

The Water Sommelier ...

is an expert with proven theoretical and practical competence for the cultural heritage that is mineral and spring water, with knowledge of other waters as well.

In the **restaurant** the Water Sommelier conveys the sensory characteristics of individual, mineral-containing waters and advises diners on food, wine and coffee pairings. This professional is also responsible for presenting the waters to the guests in a appetizing manner and for creating the water menu.

In the **beverage trade**, the Water Sommelier clarifies the positive health effects of individual waters and helps the customer understand and make informed decisions about the unique character of each type of water. In addition, the Water Sommelier is responsible for preparing and giving presentations and managing sales campaigns in the beverage trade.

At the source, the Water Sommelier is occupied mainly in **marketing and sales**. Customers from gastronomy and the beverage trade are advised regarding specifications and unique selling points of the brand. Through targeted water marketing, the reputation and value of the enterprise is enhanced.

Water Sommelier training

Since 2011, the internationally renowned Doemens Academy has offered the world's most comprehensive Water Sommelier training program.

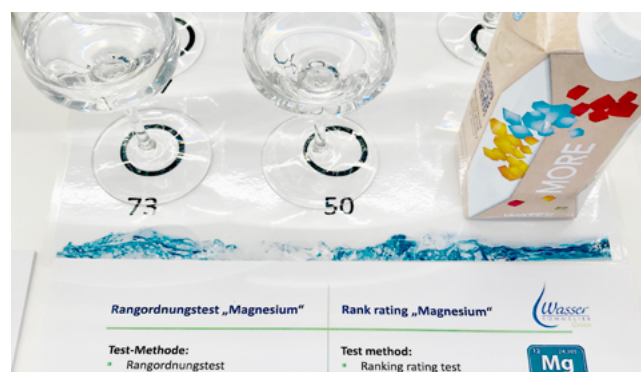
The course runs nine days in total (Monday through Thursday of the following week). Due to growing demand internationally, the Water Sommelier course is also offered in English at least once a year. So far, participants from 30 nations have been trained as Water Sommeliers.

Courses in German and in English take place in Munich-Graefelfing. In addition, courses are also offered in Mandarin at our partner, Kai Ping Culinary School, in Taiwan.

If an enterprise wishes to train a group of employees to become certified water sommeliers, it is advisable to select the in-house training option. This can be arranged in either the German or English version - at any location on the globe. Of course, companies can also book a tailor-made water seminar, which can be custom-designed as to content, depth and duration.

Participants must demonstrate their acquired knowledge in one written and several practical examinations that address all facets of our water sommelier training experience.

The successful graduate will receive a Doemens certificate entitled "Water Sommelière" / "Water Sommelier" and a pin as visible evidence of this recognized achievement.



Course Supervisor



Dr. Peter Schropp studied food chemistry at the Technical University in Munich and oversees the mineral water, fruit juice, soft drinks and sensory department at Doemens. He is the initiator and director of the national and international water sommelier training program. In particular, the systematic approach to water tasting with reference substances and reproducible standard solutions was developed by him, as was the descriptive sensory analysis of mineral water. Peter Schropp is also a juror and consultant for international mineral water awards. He has been a member of the DLG (German Agricultural Society) Commission for Mineral, Spring and Table Water since 2018. Peter is Managing Director of the Water Sommelier Union, the international association of all Water Sommeliers.



Course Contents



In 80 practical and theoretical training units, the participant gains in-depth knowledge of water's diversity. The training focuses on extensive tastings in order to practice attaching sensory descriptions to various waters using all senses (sight, smell, taste, haptics).

The participants benefit from the extensive experience of Doemens' own lecturers in the field of sensory assessment of beverages.

Since learning sensory water description requires collective practice and discussion in a group setting, the Water Sommelier Course is offered live only and not as an online course. The numerous tastings are framed within a comprehensive theoretical approach which addresses the different types of water, their food law classification, and the significance and function of the numerous minerals dissolved into the various waters.

The program is supplemented by excursions to mineral water springs and includes small group work on marketing mineral, spring and curative waters in restaurants and in the beverage trade.

Theoretical framework includes:

- Current state of water availability and development internationally
- Hydrogeology, well construction and terroir
- The significance of drinking water
- Legal fundamentals and labeling law
- Minerals and nutrition
- Significance and influence of carbonic acid
- Mineral Water awards
- Mineral, spring and curative water marketing in gastronomy and trade
- Water packaging
- Positioning mineral and spring water
- Drinking glasses – selection & care
- Impurities in water
- Varying perspectives on water

Practical studies include:

- Numerous tastings of different water types (recognition and description of mineral content)
- Positive description of mineral and spring water from a marketing point of view
- Water pairings (with wine, food, coffee)
- Mixed drinks and tea preparation
- The role of the drinking glass in sensory assessment
- Creating a Water Menu
- Mineral water darts – the sensory assessment game
- Excursions to two mineral water bottlers

Paths to becoming a Water Sommelier

INHOUSE TRAINING
ON SITE



CLASSICAL TRAINING:
9 DAYS IN ENGLISH,
GERMAN, MANDARIN



CONSULTATION AND REGISTRATION

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The Water Sommelier Union

Those who graduate from the Water Sommelier training program are eligible to join the "Wassersommelier Union e.V." (WSU), the worldwide association of Certified Water Sommeliers. The association promotes the idealistic and economic interests of Water Sommeliers and also heritage mineral and spring water. The Union advocates for its members, especially in the area of professional development.

Due to the numerous English- and Mandarin-speaking Water Sommelier courses now being offered, the association has spread beyond German-speaking countries to become active internationally. At present, members from 28 countries are represented in the WSU.



The activities of the Wassersommelier Union are manifold:

Professional Development - The WSU organizes training sessions on various topics relating to mineral and spring water enjoyment exclusively for its members. Thus far, three all-day seminars are available on the topics of "water and wine", "cocktails with mineral and spring water" and "water for the preparation of coffee and tea". In the run-up to the WSU annual meeting, Mineral Water Celebration Day has become a regular part of this event, which includes extensive tastings.

Sensory Assessment for Water - Mineral and spring water bottlers can commission WSU sensory reports for their own product. WSU's trained sensory assessment panel provides a detailed report on the sensory and nutritional characteristics of the mineral or spring water and makes wine and food pairing recommendations.

Events - WSU members attend numerous events and fairs to showcase the diversity of mineral and spring water. WSU has been a presence with its own booth where, among other things, mineral and spring water tastings were offered at end consumer fairs such as Slow Food and at trade fairs such as BrauBeviale and BioFach.

Water Sommelier Mediation - WSU members can visit www.watersommelier-union.com and adjust their profile to focus on their activities. This makes it easier for companies seeking water sommeliers to contact WSU members and book them for events.

WSU Newsletter - With the help of our regularly published newsletter, WSU members are provided with updates on association activities as well as news from the wide world of (mineral and spring) water.

CONTACT AND INFORMATION

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