

Certified Sommelier Exam

Recommended Study Resources

The Certified Sommelier Candidate should use the same recommended reading material as the Introductory Student with the addition of more detailed food pairing, service, beer and spirits resources.

Topic	Resource	Why This Resource Is Useful
Website	Guild of Sommeliers www.guildsomm.com	A wealth of the most up-to-date information at your fingertips. The website includes study guides and access to the greater sommelier community through forums and message boards.
Wine	The Wine Bible 2 nd Edition By: Karen McNeil	This venerable bible is an excellent source for food, wine and producer information geared to the Introductory and Certified level student.
Wine	The World Atlas of Wine 7 th Edition By: Hugh Johnson and Jancis Robinson	This <i>reference</i> is a must for understanding location, geography and topography of the major wine regions of the world.
Wine	The Oxford Companion to Wine By: Jancis Robinson	A <i>reference</i> for all aspects of wine from quick look ups to diving into complete subjects one definition at a time.
Wine	Sotheby's Wine Encyclopedia By: Tom Stevenson	A <i>reference</i> detailing regions, sub-regions and approved grape varieties of the major wine countries of the world.
Wine Magazines	*Wine & Spirits Magazine *Decanter Magazine	Current news and in-depth articles
Beer	Tasting Beer: An Insider's Guide to the World's Greatest Beverage. By: Randy Mosher	Insight into the world of brewing beer and learning the major styles in easy to understand language.
Sake	Sake World www.sake-world.com	Website created by John Gauntner, one of the top sake experts in the world. Information on sake basics, downloadable guides and a food pairing section.
Spirits	Ultimate Guide to Spirits & Cocktails By: Andre Dominé	Learn about the world of spirits and cocktails. A handy reference with useful, eye catching graphics
Spirits	Drinks By: Vincent Gasnier MS	Well-presented graphics detailing the history and ingredients of the world's well-known and off the beaten path spirits and liqueurs.
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<p>Pairing</p>	<p>Perfect Pairings: A Master Sommelier's Practical Advice for Partnering Wine with Food By: Evan Goldstein MS</p>	<p>The how's and why's of food and wine pairing with recipes to try them at home.</p>
<p>Service</p>	<p>Lessons in Service from Charlie Trotter By: Edmund Lawler</p>	<p>A bird's eye view into service at one of America's legendary restaurants.</p>
<p>Service</p>	<p>Setting the Table: The Transforming Power of Hospitality in Business By: Danny Meyer</p>	<p>From the famed New York City restaurateur a behind the scenes look into the restaurant business and understanding hospitality from a leading authority</p>