



# MENTORSHIP OFFICE HOURS



30 min virtual sessions. You can choose your topics such as: theory, tasting, service, business of the somm, tips to prepare for the exam, about the CMS-A organization, career advice, help finding a study group, etc.

These sessions are for CMS students only and can be one-on-one or you can book and invite others.

\*Please limit to one appointment per month to allow others the opportunity.\*

## Certified Level Mentor Prep Sessions



Specified Mondays at Noon CST

June 3 – Service Exam Prep (non mechanics)

July 8 - What to expect, how to prepare

July 29 - Blind Tasting

Aug 5 - Service Mechanics

Aug 19 - Business of the Somm

Sept 9 - Service Exam Prep (non mechanics)

## Upper-Level Sessions



**6/24 12pm CDT. Business of the Sommelier with Martin Beally MS**

This is meant for Advanced and Master Sommelier candidates covering upper-level business topics geared toward a wine director or GM of a restaurant. These skills are important parts of the service exam at the upper-level exams, e.g. calculating inventory numbers, product costing, product selection, menu engineering, and more.

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Morgan Harris, MS



Morgan is a 15 year veteran in the hospitality industry. He's worked at Michelin starred restaurants such as Charlie Palmer's Aureole in NYC and Saison in San Francisco. He currently lives in San Francisco where he does beverage marketing and freelance writing.

Jonathan Eichholz, MS



Jonathan is a New York City-based educator and consultant; previously he worked at Michelin-starred The Modern and Aquavit. In 2019, Jonathan won the Best Young Sommelier in America competition and went on to place 2nd in the Best Young Sommelier in the World.

Robert Jones, MS



Robert Jones resides in Richmond, Virginia where he works for Kysela Pere et Fils importer. He and his wife own and operate a wine bar in their neighborhood.

Scott Tyree, MS



Scott Tyree is Maine's first Master Sommelier. With over 25 years of experience, Tyree started his career at Shaw's Crab House in Chicago and has held positions such as Wine Director at Tru and the Michelin-starred Sepia Restaurant. His recognitions include three Jean Banchet Awards for Best Sommelier and a Wine Spectator's Grand Award.

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Gillian Ballance, MS



Gillian Ballance MS, DWS, has over 20 years of experience in the finest dining establishments across the U.S, from her early days at The Rainbow Room to her current role as the National Education Manager at Treasury Wine Estates and serving on the James Beard Foundation Beverage Advisory Board. She has contributed to prestigious publications and educates through wine seminars and lectures nationwide.

Patrick Okubo, MS



Patrick serves on the Board of Directors for the CMS-A and the DEI committee. He lives in Honolulu and is the Wine Educator for RNDC Hawaii.

Chris Miller, MS



Chris launched his food and wine career at his mother's restaurant, later becoming a globally recognized sommelier with accolades like 'Best Young Sommelier in the World.' After 25 years in restaurants, he transitioned to winemaking in Sta. Rita Hills, following his passion for the vineyard life founding Seabold Cellars.