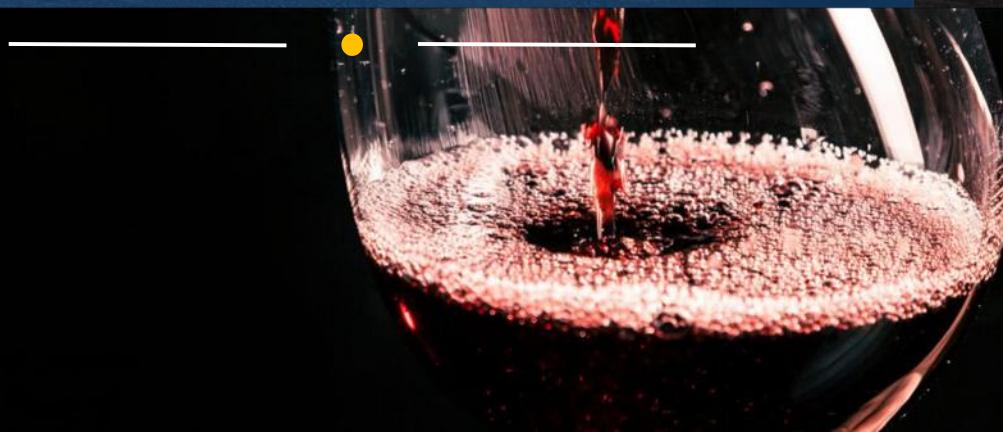




# EUROPEAN SCHOOL FOR SOMMELIERS

## PROFESSIONAL SOMMELIERS COURSE





# OUR SCHOOL

► The European School of Sommeliers is a prestigious international institution that offers excellent courses in the field of sommelier training.

Founded with the aim of promoting the culture of wine and tasting, the school is dedicated to training highly qualified and expert sommeliers.





# OUR METHOD

---

- The European School for Sommeliers has its own teaching method based on tasting exercises.
- All lessons include visual, olfactory, and gustatory analysis of three Italian and international wines.
- This training ensures a greater understanding and perception of the organoleptic characteristics of wines.





# OUR PATH

► The European School of Sommelier's courses cover a wide range of topics, including the history of wine, wine production, tasting, and the pairing of food and wine, among other.

Some of you will have the opportunity to learn from industry specialists and practice your sensory skills during guided tastings.



By Antonino Lo Faro, Sommelier Teacher  
President of the European School for Sommeliers, Czech Republic



# OUR GOAL

With an emphasis on passion, knowledge, and excellence in wine service, the European School of Sommeliers is a point of reference for those wishing to pursue a career in the fascinating world of sommeliers and for those wishing to broaden their food and wine culture.



# OUR SCHOOL IN THE WORLD



ITALY



SPAIN



CHINA



GERMANY



BULGARIA



ROMANIA



PANAMA



BELGIUM



EMIRATES



BRASIL



TAIWAN



CZECH  
REPUBLIC



SLOVAKIA



GUATEMALA



EQUADOR



MEXICO



# EUROPEAN SCHOOL OF SOMMELIERS

## CZECH REPUBLIC



Antonino Lo Faro  
ESS President  
Sommelier Teacher  
Professional Wine Taster

2025

Antonino Lo Faro  
International President

EUROPEAN SCHOOL FOR SOMMELIERS INTERNATIONAL CZECH REPUBLIC

**PRESIDENT ESS -CZECH REP.**

	First name : ANTONINO Surname : LO FARO Qualification 1: SOMMELIER TEACHER Qualification 2: PROFESSIONAL WINE TASTER City: PRAGUE Card Release: ESS INTER. GERMANY Serial number Nr.: RC-AL-1001
--	--



# ENROLLMENT

---

- ESS membership card is issued
- First-level course book is delivered
- Study notebook is delivered





# STUDY PROGRAM



# THREE LEVELS AND ASSOCIATED LESSONS

---

## FIRST LEVEL

## SECOND LEVEL

## THIRD LEVEL

10 in-person lessons

10 in-person lessons

10 in-person lessons

A weekly 180-minute lesson includes a theoretical part supported by a digital presentation and a practical part with visual, olfactory, and gustatory analysis of three Italian and international wines.

Total wines tasted and analyzed, 30 for each level..



# FIRST LEVEL PROGRAM 10 LESSONS

---

- Historical notes
- Viticulture
- Winemaking 1
- Winemaking 2
- Tasting Techniques 1
- Tasting Techniques 2
- Various Winemaking Practices
- Sparkling Wines and Spirits

Upon passing the first level written exam, a Certificate of Participation will be issued.



# SECOND LEVEL PROGRAM 10 LESSON

- Evaluation and Scoring Technique
- Italian Enography
- European Enography
- International Enography

Upon passing the first level written exam, a Certificate of Participation will be issued.



# THIRD LEVEL PROGRAM 10 LESSONS

---

- International Enography
- Evaluation and Scoring Technique
- Food and Wine Pairing Methods
- Food Product Categories



# THIRD LEVEL COMPLETION

- Oral and written exam
- Qualified Sommelier Diploma





# FIRST LEVEL SOMMELIER COURSE CALENDAR

**WHEN:** First level course on Jannuary 28, 2026 in English from 7.00 PM to 9.00 PM  
First level course on Jannuary 29, 2026 in italiano from 7.00 PM to 9.00 PM

**WHERE:** E.S.S. Slovenskà 5 Vinohrady Prague 2

**For more informations:**

Antonino Lo Faro E.S.S. Czech Republic

+420 722 922 959

[eurosommelier@eurosommelier.cz](mailto:eurosommelier@eurosommelier.cz)