

BLD WATER FORUM YOUNG GLOBAL ACADEMY: ONLINE EDUCATIONAL WEEKEND 15 -16 NOV 2025

Learn, Share, and Shape the Future of Drinking Water and Earn Your “Water Connoisseur” Certificate

Dear young water enthusiasts,

On **November 15-16, 2025**, we invite you to join a **unique online learning experience** that will completely change the way you think about drinking water. At the end of the weekend, you'll receive your official **Water Connoisseur Certificate – free of charge!**

Most people still understand water the way they did in the black-and-white television era: simple and overlooked. But water is far more fascinating. Organized by **BWF Young** in cooperation with the **European Water Sommelier Association**, in collaboration with the Korean International Sommelier Association and partners from the UK, Argentina, and across Europe, **this training introduces a modern, science-based, and sensory approach to understanding the water you drink every day.**

Who Is This Training For?

This programme is designed for curious, motivated young people, **ages 18 to 27**, who want to understand and shape the future of drinking water. It's ideal for:

- **Education:** 1st, 2nd and 3rd cycle students or young professionals in the early stages of their careers
- **Status:** Open to students, young researchers, interns, volunteers or members of NGOs.
- **Fields of study or interest:** Nutrition, Food Science, Biotechnology, Microbiology, Environmental Protection, Water Management, Ecology, Chemistry, Biology, Pharmacy, Medicine, Health, Public Health, Agronomy, Geography, Hospitality, Tourism, Communication, Media, Design, Sommelier Studies.
- **Motivation:** interest in the role of water in health, the environment, and sustainable development; desire to learn and engage in international cooperation; willingness to actively participate in interactive tasks during training and the final exam.

Educational Objectives

By joining this training, participants will:

- Learn how to **classify drinking water** based on its **purpose and mineral content**.
- Discover how to **taste water professionally** and explore the **20 natural flavours of water**.
- Develop **water tasting and sensory evaluation skills**.
- Learn to **pair water with food, tea, and coffee** like a true sommelier.
- Understand how to **identify high-quality drinking water** and what defines it.
- Explore how **water affects human health and wellbeing**.
- Gain insights into **pollutants in drinking water** (both regulated and unregulated) and their **impact on health**.
- Understand the **environmental impact of water packaging** and sustainable alternatives.
- Recognize **where the world's best waters come from**.
- Learn to **differentiate between tap, fountain, and bottled waters** and know when to use each.
- Master the **16+ professional parameters** used by sommeliers to evaluate drinking water quality.
- Build a strong **culture of mindful water consumption**.
- Earn **certificates recognized in the international water industry**.
- Engage with **global water trends**, explore **the future of drinking water**, and define the **role of young leaders** in promoting sustainable habits.

Programme Schedule in CET (Central European Time)

Saturday, 15 November 2025

10:00 – 15:00

Sunday, 16 November 2025

10:00 – 15:00

- Location: **Online via Zoom**
- **Scheduled breaks:**
 - 11:15 – 11:30
 - 12:15 – 13:00
 - 14:00 – 14:15
- **Guided water tasting** session is included.

The course includes **10 hours of interactive learning** followed by an **online exam**.

After successfully passing the final exam, participants will receive an **official electronic certificate** confirming the completion of the training.

Price

The course is **completely free of charge**. It is **co-financed by the Bled Water Forum** (Slovenia) and partner organizations.

Your only investment is your **time and curiosity** - and the purchase of **at least two different bottled waters** for the tasting exercises.

Registration

To join, please submit your **application by 12 November 2025** here:



Language of the Training: English

Course Materials & Information

Before the event, you will receive:

- A **Zoom link** for the online sessions (sent to your email address a day before the training)
There will be a 10-minute optional Zoom test session on Friday, 14 November 2025.
- **Learning materials in English** (PDF format)

You will need:

- A **stable Wi-Fi connection**
- A **computer or tablet**
- **Waters for tasting** - please prepare:
 - You can use **tap water** (if drinkable) and **bottled water** (**glass bottles** are recommended)
 - Choose at least **one still water** and **one sparkling water**. One or two extra bottled waters with different mineral content will make the tasting more sensory and engaging.
 - For tasting, ensure the **water is at room temperature** (do not refrigerate).
 - Wine glasses are the best choice for tasting.

Exam

You will receive the exam link after the training session on 17 November, and you will need to **complete the exam by 12 PM CET (noon) on 24 November 2025**.

Certificate

Participants who successfully complete the program and pass the exam will receive an **international certificate** issued by the **European Water Sommelier Association**.

Instructors:

- **Satja Sajko**, BSc in Food Technology and Nutrition., Head of BWF Young, Bled Water Forum and European Water Sommelier Association (EWSA), Water Sommelier, European Water Sommelier Association (EWSA), Slovenia
- **Marko Gajić**, Co-founder of Bled Water Forum and European Water Sommelier Association (EWSA), Master Water Sommelier, Slovenia
- **Renata Lovrak**, MSc in Economics (Marketing), Instructor and Water Sommelier, European Water Sommelier Association (EWSA) and BWF, Slovenia
- **Asst. Prof. Tadeja Jakus, PhD**, Faculty of Health Sciences, University of Primorska, Water Sommelier, European Water Sommelier Association (EWSA), Slovenia
- **Asst. Prof. Evgen Benedik, PhD**, Clinical and Research Dietitian, Division of Paediatrics, University Medical Centre Ljubljana and Biotechnical Faculty, University of Ljubljana, Water Sommelier, European Water Sommelier Association (EWSA), Slovenia
- **Haneul Kim**, Vice President, Korean International Sommelier Association (KISA), Water Sommelier, KISA, South Korea
- **Prof. Gonzalo Meschengieser, PhD**, CEO, Argentine Chamber of Water (CAA), Argentina
- **Milin Patel**, Advisor and Water Sommelier, Bled Water Forum and European Water Sommelier Association (EWSA), United Kingdom
- **Darja Hojnik**, MSc in Chemical Engineering, National Laboratory of Health, Environment and Food, Slovenia
- **Saša Aden, PhD**, a passionate researcher of toxins and a dedicated science communicator, Slovenia
- **Snežana Salavec Slekovec**, Product Development Manager at Radenska Adriatic, Slovenia

If you have any further questions, please contact us at ewsa@bledwf.com.

Looking forward to meeting you in our training!

BWF Young & Bled Water Forum
Satja Sajko, Marko Gajić

Expand your knowledge.
Refine your taste.
Become part of the new generation of water connoisseurs.