



Become a Sommelier

Today's diners have greater demands and expectations of restaurant waiters and managers due to their increasing interest and knowledge in food & wine.

Sommeliers (professional wine waiters) play an important role in identifying the best wines available to meet customers' expectations and enhance their dining experience.

Upgrade your skills and knowledge to further your career and specialise as a Sommelier.

Certificate IV in Hospitality (Supervision) – Sommelier Training Program

This course aims to provide participants with training and skills development in specialist wine knowledge and evaluation for the service, sale and cellaring of wine.

ACT NOW Call 9564 6250

Course commences late February

You will learn about:

- the history of local and international wine regions
- the skill of food & wine matching
- cellaring of wine and its benefits
- sensory evaluation and palate development
- old and new world wine evaluation
- current industry trends and influences

The course is designed for those with some prior experience or qualifications in Hospitality, wishing to become a wine service expert.

Past graduates currently have careers as Sommeliers at various prominent Melbourne and regional restaurants including Vue de Monde, Rockpool, Fifteen, Number 8 and Two Bouys.

This course is offered one day per week to accommodate those working full-time. Classes are delivered Mondays, 1pm – 9pm at Waverley Campus.

Official Sponsor

The Wine Service Guild of Australia