



Wine Waiter (Sommelier)

Certificate III in Hospitality - SIT30713

Job Description

Employees serve drinks and have responsibility for meeting customer needs and preferences by providing highly specialised advice and service in relation to wine.

Summary of Training

- > Work effectively with others
- > Source and use information on the hospitality industry
- > Work effectively in hospitality service
- > Provide service to customers
- > Show social and cultural sensitivity
- > Coach others in job skills
- > Participate in safe work practices
- > Use hygienic practices for food safety *PLUS*
- > Provide responsible service of alcohol
- > Operate and monitor cellar systems
- > Conduct a product tasting for alcoholic beverages
- > Provide advice on Australian wines
- > Provide advice on imported wines
- > Provide advice on food and beverage matching
- > Process financial transactions

Note

Please be aware that this Sample Training Program is designed to be a guide only to the selection of non-core units. Alternative combinations of units may be selected. In some cases Australian Apprentices may also have to complete prerequisite units. Employers and Australian Apprentices should seek advice from Australian Apprenticeship Support Network (Apprenticeship Network) providers or Registered Training Organisation for more detail.