



Sommelier...an art that you can learn

Learn the secret of the Sommelier. A comprehensive course for wine lovers or industry experts. Topics covered in this course include, food and wine matching, purchasing, negotiating with the supplier, cellaring, and designing your wine list.

Course Objectives

- How to become a sommelier
- Learn the enjoyment of wine
- Learn wine techniques, principles and characteristics
- Learn how to handle and store wine.
- Food and wine matching
- Design wine list
- Service etiquette
- Decanting

Student Requirements

Pen and note book

Target Audience

Anyone interested in gaining work in Hospitality, Front of House, industry professional development, food and wine lovers.

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Where we are

Croydon campus

12-15 Norton Rd, Croydon Vic 3136

Hawthorn campus

John Street, Hawthorn Vic 3122

Lilydale campus

Melba Avenue, Lilydale Vic 3140

Prahran campus

144 High Street, Prahran Vic 3181

Wantirna campus

369 Stud Road, Wantirna Vic 3152

Sarawak campus

Kuching, Sarawak, Malaysia

Questions?

[\(03\)9214 4440](tel:(03)9214 4440) (Press Option 2)