

## **Sommelier – Job Description**

Reports to: Food & Beverage Manager

Liaises with: F&B Manager; executive Head Chef, Restaurant Manager, serving staff, commis sommelier

Overview:

The core purpose of a sommelier is to ensure that dining patrons are able to find a wine within their budget that fits their tastes and complements their food. You will work with the kitchen to find suitable wines to pair with dishes on the menu. You will also work out on the floor of the restaurant, helping customers to decide the exact wine that best meets their needs.

### **Job Specifications:**

- Select, buy, store, sell, and serve wines
- Create and maintain the wine list
- Keep and manage inventory of wines
- Ensure proper storage and serving of wines
- Discuss and recommend wines with guests
- Wine promotion and sales
- Organise and promote wine-tasting sessions or events
- Train waiter/waitresses and commis sommeliers
- Maintain wine-serving equipment
- Keeping abreast with local and international wine developments
- Attending wine fairs and wine tastings nationally and internationally

### **Personal Qualities/Attributes:**

- Passion for wine
- Outstanding customer service skills
- Team player
- Meticulous
- Selling skills