

# Wine Service Course



## Who should do the Wine Service Course?

The Wine Service Course is aimed at waiters and staff involved in the **wine and service industry**. For many years the majority of wine distributors and wine industry players have been conducting ad-hoc training for the hospitality industry. This Wine Service Course book is the standard wine service training manual for the South African wine and service industry.

## COURSE OVERVIEW

- › Setting up a restaurant
- › Cleaning tables after service
- › Basic waiter and wine steward skills
- › Styles of wine
- › Wine tasting ritual
- › Art of service
- › Art of selling wine
- › Wine Service
- › What can go wrong
- › How to present wine
- › Wine & Food discussion
- › Terminology

**Exam** - 45 minute exam

### Course duration

A 5 Hour course comprises 2 lectures and breaks.

### Course materials

All lectures include tastings and a course booklet.

**Course times:** 08:00–14:00

**Cost:** Start from R 950 per person

Depending on group size, country and the area where training takes place, this price may differ

**\* Note prices valid until end Dec 2017 only, courses in 2018 are subject to a price increase.**

## GENERAL

### BOOKING:

To join one of our courses please contact Nelda van Zyl on 084 517 2519 or [nelda@thewinetender.co.za](mailto:nelda@thewinetender.co.za)

An application form will be send to you.

Complete **the application form** and return to us, together with confirmation of your payment or a deposit. Please use your name or company name as a reference on your proof of payment.

3 Days prior to the commencement of the course, notification and directions to the course venue will be forwarded to you.

#### **ARRIVAL:**

Arrive 10 – 15 minutes before the starting time of the course to facilitate registration. Bring a pen or pencil and extra paper should you wish to make additional notes.

#### **ADVISORY:**

Cape Wine Academy promotes responsible use of alcohol. We recommend the use of spittoons supplied at the tastings, to reduce the excessive consumption of wine during the tastings.

It is advisable to eat a meal before the start of each class.

Please don't wear perfume or aftershave when attending the classes – it affects everyone's ability to smell the wine.

#### **DRINKING AND DRIVING RESPONSIBLY**

Remember a sober driver is best. The Cape Wine Academy encourages all students to spit. The legal limit is TWO standard units. If you are over the limit please be responsible and make arrangements for your collection.

Cape Wine Academy is a member of ARA (Association for Responsible Alcohol Use)

#### **Presentation of Courses:**

The course is presented by Nelda van Zyl from The Winetender, a lecturer for Cape Wine Academy. Specialising in bringing Wine Training to your business and area, as well as be willing to train small groups.

#### **Saving you on cost:**

- Transport to Stellenbosch
- Accommodation & day allowance
- Time of personal away from work
- Training of small groups



**Nelda van Zyl**

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Certified Wine Training Courses



Food & Wine Pairings



Qualified Wine Tour Guide



Cape  
Wine Academy



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LEVEL 3 WINES & SPIRITS  
CERTIFIED