



Career Fact Sheet: Sommelier

A sommelier has specific responsibilities for the service of wine. They should be able to recommend wines to guests that compliment the food they have ordered, the occasion and their budget. This includes: ensuring the wine is served at the correct temperature, in the correct glasses and with suitable ceremony (some wines have to be decanted).

Less specifically, a sommelier has the opportunity to deliver high standards in all areas of front of house service. Being a sommelier is a chance "to demonstrate vast knowledge of wine and to show how the role is a vital part of Front of House Service" says Christopher Delalonde, UK Sommelier of the Year 2010. To that end, the aim is to impress guests, add to the theatre of the restaurant experience and exceed all expectations.

In addition, sommeliers are in charge of selling and serving liqueurs, brandies and other beverages. Liaising with other staff is particularly important here in order to ensure the correct timing of a seamless service, especially when different drinks are to be served with different courses.

Furthermore, the head sommelier of some establishments could also be involved in buying wines, creating a wine list and training the serving staff to sell and serve the wines.

Skills

- Literacy
- Commercial awareness
- Communication
- May be required to hold specific WSET qualifications, or similar

Knowledge

- Extensive knowledge of wines from around the world
- Legislation
- Company policy and procedure
- Customer facilities and services

Attributes

- High standard of personal presentation, punctuality and initiative
- Responsive and enthusiastic
- Good customer facing ability
- Ability to work well under pressure

