Ever wonder if you could learn the skills to distinguish between a Sauvignon Blanc from New Zealand or another from Sancerre? What about Arneis or Gruner Veltliner?

Diners today have greater demands and expectations of restaurant waiters and managers. Sommeliers (professional wine waiters) play an important role in identifying the best wine choice to meet customers’ expectations and enhance their dining experience. By completing our Certificate IV you will gain the advanced skills required to meet industry and employment demands.

**Advanced Wine Studies**

- The history of local and international wine regions
- Terroir influences, organic and biodynamic practices
- Cellaring potential of wine and its benefits
- Sensory evaluation and palate development
- Old and new world wine evaluation
- The skill of food & wine matching

Many of Holmesglen Sommelier graduates have careers at various prominent Melbourne and regional restaurants including Vue de Monde, Rockpool, Nobu, Number 8 and Two Buoys.

This course is offered one day per week to accommodate those working full time. Classes are delivered Mondays 1pm – 9pm at Waverley Campus.

**For more information contact**

**Hospitality, Cookery & Bakery**

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