



# Wine Service Course



## **Our passion keeps South African wine alive by teaching, inspiring and growing an inclusive wine culture for all.**

The Cape Wine Academy has welcomed more than 200,000 students through our doors since we were founded in 1979. Most of South Africa's wine industry experts have completed some form of education, training or experience with us over more than 40 years of wine education.

Our courses are unique in that we focus on the nuances of the South African wine landscape in the context of global wine regions. We do this by tapping into the vast knowledge of actively involved Cape Wine Masters, wine professionals and subject matter specialists whose expertise is incorporated into the course material, training materials and information that is regularly reviewed.

We collaborate with several partners, either directly or strategically, to ensure that wine education in South Africa is relevant and meets the needs and interests of a wide spectrum of wine and tourism industries as well as enthusiasts in both professional and social interest capacities.

If you love wine or have a professional interest in learning more, you are in the right place. Enjoy your journey of discovery into fascinating wine of South Africa and the world.

Cheers.

*Everyone is welcome*



## COURSE OVERVIEW

A course that focuses on the professional service and etiquette of wine, touching on the various grape varieties and wine styles, wine selling tips, understanding the wine list, food and wine pairing and practical instruction of the wine service ritual.

This is an excellent basic training course in the art of professional wine service and sales.

## COURSE DETAILS

### Facilitated Learning

The half-day course is comprised of three lectures which are one hour each. During these sessions the lecturer will instruct the course content, incorporating a cause and effect tasting for a practical understanding of food and wine matching as well as tastings of various styles of wine.

## WHO SHOULD ATTEND

- Waiters and wine stewards
- Trainee hospitality managers
- Wine sales consultants
- Those who have ambitions of studying towards a Sommelier qualification

## COURSE BREAKDOWN

- The wine service ritual
- Grape varieties and wine styles
- Tips for selling wine
- Understanding the wine list
- Food and wine pairing

## ASSESSMENT PROCESS

In order to successfully obtain a certificate for the Wine Service Course, students will need to complete one written exam achieving a minimum 50% for the assessment.

## HOW TO PURCHASE

Purchase the Wine Service Course via our online store or by contacting the Cape Wine Academy directly. When purchasing online, a representative from the Cape Wine Academy will contact you within 24 hours of finalising your purchase to provide further details and confirm venues and dates.

## COURSE SCHEDULE

The full course schedule for 2020 can be found below.



## WINE SERVICE COURSE SCHEDULE 2020

Date	Venue	Time
19 May 2020	Stellenbosch	08h00 - 13h30
	Morgenhof	
08 July 2020	Midrand	08h00 - 13h30
	DGB Auditorium	
05 August 2020	Midrand	08h00 - 13h30
	DGB Auditorium	
11 August 2020	Stellenbosch	08h00 - 13h30
	Morgenhof	

**Venues are subject to change**

Please contact us for further information  
[info@capewineacademy.co.za](mailto:info@capewineacademy.co.za) or 011 024 3616.

