



Learn the art & craft of professional bartending

Malta Bartending Academy - Wine and Food Service Course:

This course is aimed specifically to the catering industry in providing the successful participants with the necessary tools for good standards of wine and food service. The lessons will cover the most important aspects of service and provide a platform for the main operating procedures used in most catering outlets.

The course will be covering the 2 main topics of Wine and Food and each of them is divided in 3 modules. During each module, particular attention will be given to the practical side, so as to guarantee standard operating procedures, which are so direly needed for success in this ever-increasing competitive industry.

Wine: There are 4 modules and each of which will divided into theory and practice.

Module 1 will cover the different steps of wine service:

- Induction
- Knowledge of the winelist
- Mise en place
- Taking a drinks order
- Upselling
- Presenting and opening a bottle of wine
- How to taste wine
- Role Plays and Wine tasting

Module 2 will give the necessary tools to understand better the Label and what's behind it:

- Legislation of wine
- Common terms found on wine labels
- White Wine grape varieties
- The tasting ritual in the restaurant
- Common wine faults
- Service of sparkling wine
- Serving wine and upselling
- Role plays and wine tasting

Module 3 will cover the theory of viticulture and wine making as well as delve into more detail about service.

- Viticulture
- Vinification
- Red Grape Varieties
- Decanting a bottle of wine
- Wine Temperature
- Wine Gadgets
- How to recommend a bottle of wine
- Role plays and Wine Tasting

Module 4 will be mostly dedicated to the evaluation of the techniques learnt so far:

- Multiple choice test of 30 questions
- Sparkling Wine and Fortified Wine
- Aperitifs and digestifs
- Practice assessment and Wine Tasting

Food: There are 3 course modules and in each of them we will cover the 3 most commonly used styles of service.

Module 1 will cover the 'A la Carte' service:

- Introduction
- Mis en place
- Sequence of Service (From logging reservations to presentation of the bill)
- Explanation and Demonstration
- Role Plays

Module 2 will cover the 'Buffet' Service:

- Introduction
- Mis en place
- Sequence of Service (From logging reservations to presentation of the bill)
- Explanation and Demonstration
- Role Plays

Module 3 will cover the 'Banquet' Service:

- Introduction
- Mis en place
- Sequence of Service (From logging reservations to presentation of the bill)
- Explanation and Demonstration
- Role Plays

Session 4 will be a practical evaluation of the learning outcomes of the 3 modules.

Course Duration: 8 lesson of 3.5 hours each

Fee: €290

This programme/course is not accredited by a Regulating Body and this programme/course is not recognised by a National Framework