

Academy of Food & Wine: dates for 2010 sommellerie courses

The Academy of Food & Wine (AFW), the foodservice industry's professional front-of-house training body, has announced the dates and venues of its next Professional Connoisseur Series, 'Senses, Service & Skills'.

The one-day sessions are an introduction to wine service aimed at anyone who wants to learn about the basics of sommellerie including bar staff, waiting staff, restaurant managers, would-be sommeliers or anyone in the hospitality business keen to improve their skills and ability to sell wines to customers. Delegates will receive advice and instruction on the basics of wine and the process of winemaking, an outline of the major grape varietals, glassware and handling and the role of the sommelier.

The dates and venues are:

25 January 2010 - Arundell Arms Hotel, Lifton, Devon (including a session on up-selling in the current marketplace)
15 February 2010 - Hotel du Vin, Glasgow
30 March 2010 - Hotel du Vin, Harrogate
26 April 2010 - Hotel du Vin, Tunbridge Wells

Anyone interested in attending should contact the Academy's events manager Helen Glen on 020 8661 4646 or email Helen@acfws.org.

For further press information contact Linda Pettit at Tilburstow Media Partners at linda@tilburstowmedia.co.uk or phone 01737 823721, mobile 07973 789853.

Editor's notes

About the Academy. Founded in 1988, the Academy of Food and Wine is the industry's professional training body, dedicated to the skills of wine and food service.

The Academy's purpose is to identify, promote and maintain the highest professional standards for the education and training of food and wine waiting staff and bar assistants in the UK hotel, restaurant, catering and bar industry.

Its objectives are: for every waiter/waitress, wine waiter and bar assistant in the industry to be a member of the Academy ? their professional body; to gain greater recognition for these operatives throughout the industry by accreditation, badging and recognition; to help members develop, maintain and advance their knowledge, skills and ability; to provide an interface between educators, service staff and their employers; and to enhance member's career prospects. Currently the Academy has over 1,000 members.
(ends)