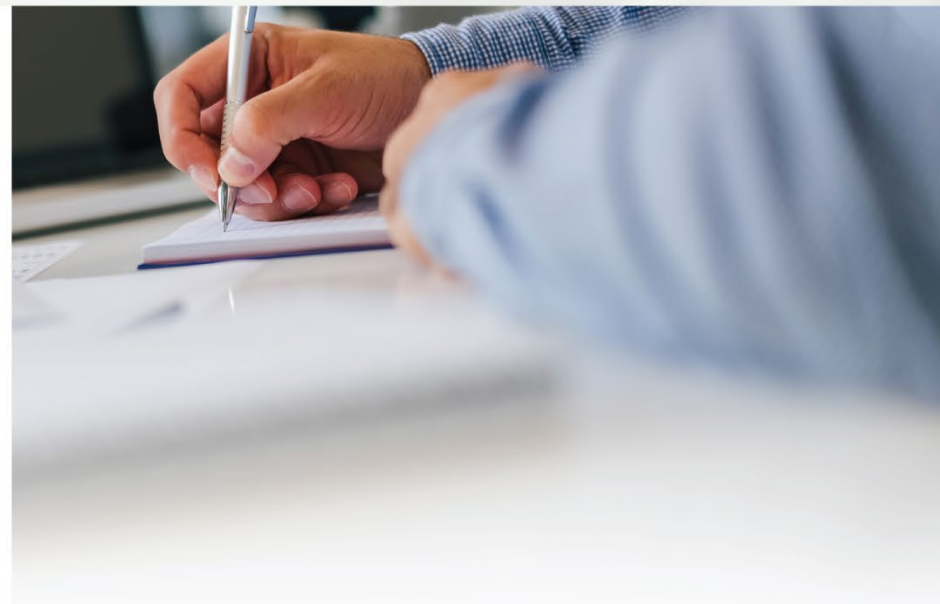




# RAFFLES HOTEL SINGAPORE MASTERCLASS

THE ART OF SELECTING, SIPPING,  
AND ELEVATING WINE SERVICE



TIPS TO ASSESS THE CHARACTERISTICS OF WINE, SUCH AS ACIDITY, TANNINS, AND AROMA PROFILES

This course is designed to provide participants with the foundational understanding of wine fundamentals and the skills needed to excel in the art of wine service. Participants will gain hands-on experience and theoretical knowledge to enhance their knowledge and skills necessary to navigate the complex world of wine selection, tasting, and service, while also embracing the innovative trends that are reshaping the wine industry.

## COURSE OUTCOMES

1. Understand the fundamentals of wine knowledge, such as wine regions, grape varieties, flavour profiles and tasting notes.
2. Develop skills to provide wines recommendations to guests based on their preferences, menu selections and occasions.
3. Apply standard operating procedures for wine service, such as selecting suitable glassware, handling, storing and presenting wines, when serving the different types of wines to guests.

## WHO SHOULD ATTEND

Bartenders, Restaurant Assistant Managers, Restaurant Supervisors, Food and Beverage Executives/Servers, Wine Bar Attendants



Raffles Hotel Singapore  
1 Beach Road, Singapore 189673

**Training Provider**  
Raffles Hotel Singapore

**Trainers**  
Louis Toh

**Course Fees**  
100% COMPLIMENTARY

**EMAIL US TO REGISTER NOW!**

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