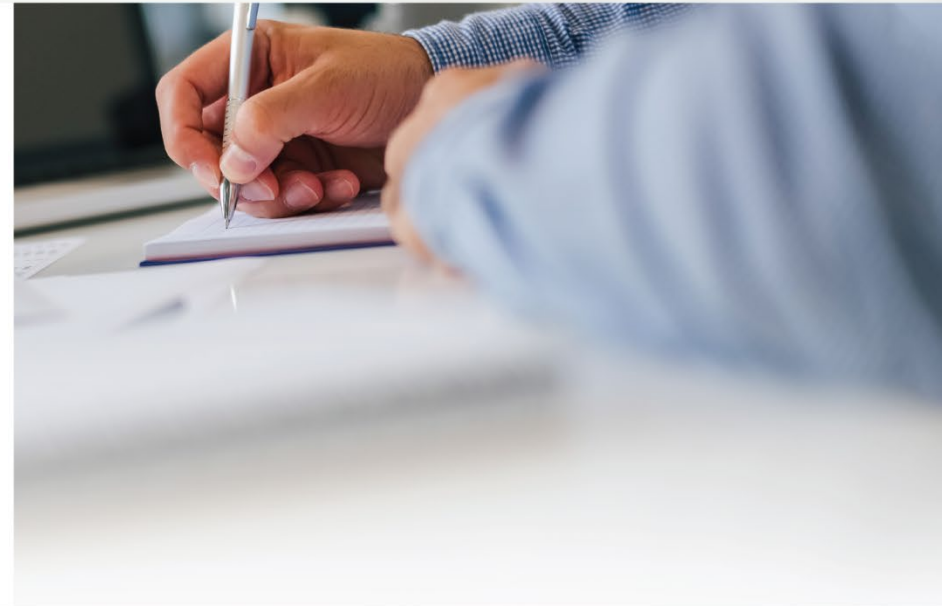




RAFFLES HOTEL SINGAPORE MASTERCLASS

THE ART OF WINE AND FOOD PAIRING



PROOF-OF-CONCEPT
RECOMMENDATIONS OF WINE AND FOOD PAIRING BASED ON CURRENT FOOD MENU
TIPS ON HOW TO UPSELL WINE

This course is designed to provide participants an understanding of the art and science behind pairing wine and food to create memorable dining experiences. Through theoretical knowledge, practical demonstrations, and tasting sessions, participants will explore the principles of flavour interaction, and wine varietals, enabling them to curate harmonious wine and food combinations that enhance guest satisfaction and elevate the dining experience.

COURSE OUTCOMES

1. Understand the principles of wine and food pairing
2. Experiment with unconventional pairing techniques and emerging food and wine trends
3. Suggest food pairings for some food
4. Apply techniques to upsell wine through food pairing recommendations

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!

SUPPORTED BY

SKILLSfuture SG