



paired

RANDI KLASSEN

FRONT OF HOUSE TRAINING WORKSHOP

Bring your wine list to life by educating your wait staff to confidently describe, recommend, and serve wine in a manner that is reflective of your restaurant's style.

HIGHLIGHTS

Pre-workshop Observations to Determine Wine Service Style

Owner and Management Consultation to Determine Sales and Service Goals

Two Hour Interactive Workshop for Servers, Bartenders and Front of House Management

all staff will be able to:

uniquely describe the main aromas, flavours, and structural components of the key wines from house list

enthusiastically recommend wines to pair with the guest's meal choices

confidently serve wine in the house style

put their new skills into practice immediately

Interactive Workshop

blind wine tasting from house wine list


learn the general pairing rules and recommended pairings from house menu

staff members work in teams to develop their descriptions of key wines

practice offering wine at each service stage

service practice for sparkling, white, red and dessert wines

QUOTES

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