

2015

Uncorked: Young Sommelier Training Workshop

Diarmuid Cawley

Technological University Dublin, diarmuid.cawley@dit.ie

Follow this and additional works at: <https://arrow.tudublin.ie/tfschcafrep>



Part of the [Hospitality Administration and Management Commons](#)

Recommended Citation

Cawley, D. (2015) Uncorked: Young Sommelier Training Workshop, School of Culinary Arts and Food Technology, Dublin Institute of Technology.

This Report is brought to you for free and open access by the School of Culinary Arts and Food Technology at ARROW@TU Dublin. It has been accepted for inclusion in Reports by an authorized administrator of ARROW@TU Dublin. For more information, please contact arrow.admin@tudublin.ie, aisling.coyne@tudublin.ie.



This work is licensed under a [Creative Commons Attribution-NonCommercial-Share Alike 4.0 License](#)

Uncorked – Young Sommelier Training Workshop at DIT; 19th May 2015



The School of Culinary Arts and Food Technology in DIT held a one day **Sommelier Training Workshop** with the aim of expanding its Wine Studies programmes. On the 19th May twelve students from various programmes in the school were invited to engage with Dublin's best sommeliers, glassware experts and wine retail professionals. The day unfolded with a series of in-depth lectures, practical training sessions, brainstorming and networking across two focus sessions.

The event was organised by Diarmuid Cawley, Wine & Beverage Lecturer at DIT. One of the key long-term aims of the event was to begin the process of developing a first of its kind sommelier training module entitled *Sommelier Skills - Sales and Service*, for eventual inclusion within specific courses at the School. By inviting industry members to engage with and teach the students, the gap can be bridged between what the students learn in the School and what the best practitioners are doing in their daily work. By giving students the tools, confidence and an arena in which to grow, they can self-create their own knowledge and experiences, firstly by witnessing and then through practice. Currently the School has three wine related modules – *Culinary French and Wine Terminology*, *Wine Studies 1* and *Advanced Wine Studies*. Although wine tasting is a strong component of these modules, they contain no practical wine service elements. There is a strong need for more wine and beverage service

skills within the thriving Irish food and hospitality industry and beginning the training for this skill set during culinary education is paramount to future success.

The expert panel of speakers who gave their time generously included Ed Jolliffe (Chapter One Restaurant), Aileen Burke (Black Pig, Donnybrook), Nisea Doddy (The Shelbourne Hotel) Martina Delaney (L'Ecrivain Restaurant), Colm Douglas (The Corkscrew Wine Merchants) and John Hinckley (Riedel Glassware International).



Nisea Doddy (Shelbourne Hotel) demonstrates decanting wine.

Each speaker presented on a different aspect of wine and sommelier work which included demonstrations, tastings, student participation, taxation, pricing, menus, cuisine and best practices within industry. Undoubtedly being a professional sommelier is a highly skilled craft and the people responsible for this line of work are passionate and committed. Healthy wine sales are essential to the continued success of the restaurant and retail sectors but engaging with sommeliers and wine in general are areas where many customers still feel very intimidated. Interestingly the resounding themes to emerge from the workshop were those of openness and inclusivity. Martina Delaney, Sommelier at L'Ecrivain Restaurant, was resolute about this point - "Wine is for everyone, we need to get rid of the snobbery and fear surrounding this topic. It does not matter if you are selling a €30 bottle or a bottle costing €300; we have an equal respect for all honest and well-made wines."

By adding a strong practical element to the wine education within the School, Diarmuid Cawley wants to help raise the standard of wine service, restaurant sales and knowledge in Ireland. Currently no course exists in the state, where students can solely practice for 12 weeks opening and serving wines, handling glassware, writing and pricing wine menus as well as learning the finer details of drinks taxation, price margins, dress code and customer service. The new module, when developed, will slot in amongst the already strong established list of restaurant service, bar management and wine theory modules in the School of Culinary Arts & Food Technology.



Brainstorming and grading wines. Students at the School of Culinary Arts and Food Technology study a wide range of subjects pertaining to all aspects of the industry with Restaurant Service and Wine Studies viewed as two key elements within the college.

Addressing the event, Dr. Frank Cullen, Head of School, called for a stronger link between industry and education. “Over the last number of months we have been building a new initiative within the school called INSPIRED. This stands for Innovative Supporters of Professional Industry Research and Educational Development. The concept focuses on engagement with industry to enhance the education of our students. Over the next year you will be witnessing monthly seminars and events organised between the school and industry leaders like yourselves. You might call today the inaugural event of the INSPIRED concept.”

The morning session was centred on restaurant wine list pricing and margins, the wine retail sector and customer expectations while the afternoon focused on wine service skills, food and wine pairing and glassware with demonstrations and tastings. A special lunch was organised in the nearby Chapter One restaurant. Ed Jolliffe, who spoke in the morning session, was back at work for lunch and continued the learning during an interactive meal. He demonstrated the use of the new Coravin wine extraction system, which allows users to extract wine from bottles without removing the cork via a syringe and pressurised inert gas system. As well as this students were treated to expert displays in wine pouring at the table, making Irish Coffee tableside and tastings of excellent wines.



Ed Jolliffe demonstrates the Coravin system in Chapter One Restaurant, Dublin.



Colm Douglas (Corkscrew Wine Merchants) addresses the students on wine retail, taxation and wine pricing.

Acknowledgement: Without industry sponsorship unique events such as these could not take place and DIT wishes to acknowledge and sincerely thank the following companies for their continued engagement and support –

Mitchell & Son Wine Merchants; Riedel Glassware; Drappier Champagne; Fevre & Company Limited; The Spanish Embassy Dublin; Chapter One Restaurant; The Corkscrew Wine Merchants.



Diarmuid Cawley also wishes to sincerely thank all the student participants and the guest speakers who made the event a success.



L-R Fergal Moran; Scott White; Katarina Kokol; Fiona Barnes; Niove Frangogianni; Hannah Markham; Sophie Guilfoyle; Megan Pasley; Barry Hirst; Enea Bent; Helen Gargan; Caroline Corr; Diarmuid Cawley (Lecturer).