



SOMMELIER – MSC CRUISES

JOB PURPOSE

To provide guests with a high level of courteous and professional beverage service according to company standards, generating revenue budgeted for the particular cruise area. The Sommelier is a showman, a wine expert, and a revenue-oriented expert. This person is positioned to demonstrate that the company is dedicated to providing not only great wines, but the knowledge to justify their inclusion in our cellars. The Sommelier is a thorough professional, able to communicate the history and enjoyment of wines to all Guests.

KEY ACCOUNTABILITIES

- Supervise the wine service operation in all restaurants and food outlets where wine is served or featured, by providing outstanding wine service and taking advantage of all opportunities to increase wine sales.
- Monitor wait staff during service, giving support and providing on-the-spot coaching and training.
- When required, as part of the Cruise Program, conduct Wine Seminars for guests.
- Conduct Wine Tasting sessions for guests in accordance with the Ship's daily program.
- Provide on a regular basis and record consistently Wine service trainings to Restaurant and bar staff.

QUALIFICATIONS (skills, competencies, experience)

- A good knowledge of the products and regions represented by our wine list.
- Excellent language and public relations skills
- Complete and detailed knowledge of our wine lists
- A real interest in continuously update and abreast of the latest trends and developments in the wine industry.

Oceangoers Ltd, Digital House, Branch Road, Calbasses Port-Louis, 20201
Mauritius

BRN : C18153895 | T : +230 209 3838

E : recruitment@oceangoers.com | W : www.oceangoers.com