

Singita Sabi Sand

Ebony & Boulders Lodges
Castleton
South Africa



Vacancy for Trainee Sommelier

The Sommelier position is based in the Singita Premier Wine Department and involves all aspects of the wine service, stock and control within the lodges. The person filling this role needs to have a passion for wine and a solid basic knowledge of wine. Singita will ensure training and send the candidate on the Wine courses necessary to become a fully qualified sommelier.

Minimum Requirements

- Matric
- Computer literate
- Basic wine course (e.g. CWA introductory course)
- Experience in hospitality / guest interactions

Skills and Abilities

- Strong sales skills
- Sound wine knowledge
- Good admin skills
- Physically able to transfer wine
- Excellent communication skills
- Stamina and the ability to work long hours where needed

Duties and Responsibilities

- Wine service during meals, including imparting passion for wine to guests, wine recommendations.
- Hosting wine tastings.
- Cellar stock and control.

Package/benefits

- Formal wine studies
- Cost to Company Package
- Medical Aid—Discovery Health
- Provident Fund
- Annual Bonus—at discretion of management
- Live in
- Meals provided
- Uniform provided

Please forward your CV's and applications for the above mentioned position to Kerryn Broodryk – HR Manager Kerryn.b@singita.com