

**Professional Development Programme** 

# GUIDE TO WINE BASICS FOR DRINK PROFESSIONALS

This programme is designed for those with little to no prior knowledge of wine. It is suitable for any role that requires a solid understanding of wine to support job-related competencies, including customer service and sales functions in the hospitality, retail, and wholesale sectors. Moreover, it is also beneficial for individuals with a general interest in wine to expand their knowledge.

## **Programme Outline**

- Wine style and quality from grape varieties
- Factors influencing wine style and quality
- Principles and processes for storing and serving wine, and pairing it with food

#### **Objectives**

- Provide the necessary skills to develop a wine programme in a restaurant or retail sales
- Encourage a sense of investment in wine by recognising the true value of what is in a glass
- Become informed and talented drink professionals by providing a unique food and wine pairing experience in a local environment

### Learning Mode, Duration and Fee

LEARNING MODE	Face-to-Face (on-campus)
DURATION	9 hours (3 hours per session)
FEE	RM 1,200

#### Offered at

**INTI International College Penang** 

# Intakes

Monthly

INTI INTERNATIONAL COLLEGE PENANG DK249-02(P) 04-631 0138 • 1-Z, Lebuh Bukit Jambul, 11900 Penang

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