

Head Sommelier

Job Responsibilities

- Organize wine service and product knowledge training to F&B Service employees of both hotels
- Create, update and maintain a relevant wine list
- Responsible for hotel Museum Wine list and inventory
- Organize promotional and wine pairing events for guests
- Negotiate wines purchase and contracts with vendors
- Maintain all standards as would be required in a Michelin Star restaurant
- Management of stock and inventory control for all wines
- Take charge of overall wine sales for both hotels

Job Requirements

- Experience as a Head Sommelier/ Sommelier in a Michelin star restaurant would be an added advantage
- Strong interest in research and study into different types of wine and place of origin where the wines are cultivated
- Certification in WSET level 2 or Court of Master Sommelier I and above
- Sound and comprehensive knowledge of world wines and beverage
- Ability to provide personalize and engaging service to all guests
- Confident, professional and welcoming

To apply for the above positions, please send your full resume to careers@fullertonhotels.com