

northcote



Trainee Sommelier Programme

This is an intensive programme that involves not just work based but significant time for self study. Progress through qualifications will depend on the individual and the progress, aptitude and learning shown. The time taken to complete the programme will be dependent on the individual.

Formal Courses:

WSet Foundation

NCPLH (National Licence Holder)

WSet Intermediate

UK Bar Tenders Guild (Levels I and II)

WSet Advanced

Basic Health and Safety

Cellar Management (Thwaites)

Foundation Food Hygiene

COSHH

Dependent on progress other courses available are:

Institute of Masters of Wine (MW)

Court of Master Sommeliers (Certified, Advanced and Master)

In House Training

Stock taking.

Ordering.

Stock rotation.

Wine storage.

Wine and spirit list.

Opening and pouring of wines / spirits.

Table etiquette.

Wine list development.

Cellar Management.

Awareness of other hotel departments.

Yearly Programme

A suggested yearly programme would be as indicated below, but depends on the individual's progress and performance in the role.

Salary progression is not guaranteed, again it is subject to performance.

Year 1 - Salary of £12,500 plus gratuities

WSet (Basic, Intermediate and Advanced – dependent on progress)

Thwaites Cellar Management

UK Bartenders Guild

Basic Food Hygiene

First Aid

Approx Cost of courses: £1850



Year 2 - Salary: £14,000 plus gratuities

Basic Health and Safety
COSHH
Certified Court of Master Sommelier
First Modules of Diploma
Approx Costs: £2050

Year 3 - Salary : £17,000 plus gratuities

Advanced Court of Master Sommelier
Second modules of Diploma
NCPLH
Approx Cost: £2,500

Year 4 - Salary: Negotiable

Commence MW (can take a few years to complete).

Salary Progression:

Progression of salary and the programme overall is dependent on satisfactory reviews and any objectives set being achieved. Salaries are not automatically increased in line with the above and may vary dependent in individual performance.

Competitions

The Company will submit applications for wine service/sommelier dependent on the progress of the individual. This aids development and broadens experience.

Placements

Each year of the programme will have a one week placement with a Sommelier at an establishment appropriate to the levels obtained. E.g. Stafford, Devonshire Arms.

NB

As with all training throughout the group, should an individual leave within 12 months of completing a course, the cost of the course will be repayable by the individual.

Named as one of the top ten restaurants outside London at the London Restaurant Awards

Ranked 8th in the Restaurant Magazines top 100 Restaurants

Harden's Guide – voted that Northcote offered the best food in Britain

Who Wouldn't Want To Join An Award Winning Company Such As Ours?!

