



Hospitality and Catering

Preparing and serving wines

Lesson 2

Master the role of preparing and serving wines in hospitality and catering with completion of this course.





Serving wine

- By the glass
- In a bottle
- Using a carafe





A carafe is a clear large bottle type container

- Popular with old vintage red wines
- It helps to develop flavour by pouring it out of the bottle
- Old fashioned





Styles of service

Cafes and bars will serve by the glass and bottle.

The service is simple and informal.





Restaurant service is more formal and staged

- Wines typically by the bottle
- Wines tend to be older and vintage





Serving wine to the customers in a restaurant

- This has lots of steps but it is not difficult to do
- The way you serve adds value to the wine
- You are respecting the heritage of the wine





Present the bottle to the customer





Wipe and remove plastic seal

Cut the seal all around the top of the bottle.





**Remove the cork -
use your waiter's
friend.**





Pour a little into the glass for the customer to taste

- This allows the customer to agree that the wine is good to drink
- They can refuse





Pour the wine for everyone at table

Ladies first

Do not fill the glass.

½ full shows respect for the wine and the customer.





Serving sparkling wine is different

- Champagne
- Prosecco
- Cava





**Remove the foil
and cage at the
top of bottle.**





**Slowly twist the
cork with a cloth
until air
squeezes out.**

Serve like normal wine.





Leave wine at the table

White wines and sparkling wines are placed in wine coolers. (ice buckets)





Storing left over wine

Wines that are served by the glass can have the bottles re-sealed using a vacuum pump.





Revision Activity 2

How do you serve wine to a customer in a restaurant?