

## **SOME INTERESTING FACT ABOUT SOMMELIER PROFESSION (КІЛЬКА ЦІКАВИХ ФАКТІВ ПРО ПРОФЕСІЮ СОМЕЛЬЄС)**

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A sommelier may be responsible for the development of wine lists, and books and for the delivery of wine service and training for the other restaurant staff. Working along with the culinary team, they pair and suggest wines that will best complement each particular food menu item. This entails the need for a deep knowledge of how food and wine, beer, spirits and other beverages work in harmony. A professional sommelier also works on the floor of the restaurant and is in direct contact with restaurant patrons. The sommelier has a responsibility to work within the taste preference and budget parameters of the patron. In modern times, a sommelier's role may be considered broader than working only with wines, and may encompass all aspects of the restaurant's service, with an enhanced focus on wines, beers, spirits, soft-drinks, cocktails, mineral waters, and tobaccos.

The modern word is French, deriving from Middle French where it referred to a court official charged with transportation of supplies. This use of the term dates to a period when pack animals would be used to transport supplies. The Middle French probably finds its origin in Old Provençal where a saumalier was a pack animal driver. Sauma referred to a pack animal or the load of a pack animal.

Though «sommelier» is a job title potentially anyone may claim, becoming a professional certified sommelier often requires some combination of experience, training, formal education (a bachelor's degree is not required, but individuals may do a two-year associate degree), classes and examinations. One can become a sommelier only through experience in the restaurant or wine industry as a qualification, though many choose to become certified or educated by one of the many certifying bodies. The certification is offered by a wide range of educators: though a basic education over the course of six months, advanced professional certification requires years of costly study, practice and experience.

A sommelier or wine steward, is a trained and knowledgeable wine professional, normally working in fine restaurants, who specializes in all aspects of wine service as well as wine and food pairing. The role in fine dining today is much more specialized and informed than that of a wine waiter.