

Corso Professionale di Sommelier a Gorizia

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<https://www.annuncici.it/x-649768-z>



CORSO DI SOMMELIER

Avrai l'opportunità di assistere a una lezione esclusiva tenuta da uno dei migliori sommelier del mondo, il Dott. Giuseppe Vaccarini.

Il corso

Se desideri intraprendere un viaggio sensoriale fatto di sapori e costruire una carriera di successo, iscriviti al corso di sommelier. Il nostro corso di sommelier è un percorso di studi di altissimo livello, che permette di acquisire ottime competenze manageriali e organizzative. Potrai svolgere la professione di sommelier presso strutture di eccellenza e avrai accesso al mondo del vino nelle sue molteplici sfaccettature.

Il nostro corso di sommelier è rivolto a tutti coloro che vogliono fare di una passione un vero mestiere. Il percorso di studi che abbiamo preparato fornisce un alto livello di competenze manageriali, per formare sommelier in grado di conoscere l'enografia nazionale e internazionale.

Chi è Giuseppe Vaccarini?

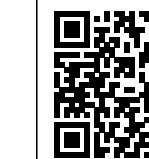
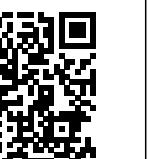
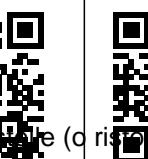
Vaccarini ha svolto l'attività di docente all'IPSAR C.Porta di Milano per prestigiosi percorsi formativi nel campo della sommellerie ma anche per Master specifici presso l'Università degli Studi di Lecce, l'Università Cattolica del Sacro Cuore di Piacenza e alcuni istituti universitari in Perù, Brasile, Messico, sud Corea e Vietnam. Vaccarini, inoltre, è stato il "coach" del miglior sommelier del mondo A.S.I. 2004, Enrico Bernardo.

Vaccarini corona il proprio percorso professionale diventando presidente dell'A.I.S.(Associazione Italiana Sommelier), presidente per due mandati e poi direttore generale dell'A.S.I. (Association de la Sommellerie Internationale)

Nel 2007 fonda l'ASPI, Associazione della Sommellerie Professionale Italiana, di cui è Presidente.

Consulente di importanti aziende del settore alimentare internazionale, è autore di numerose pubblicazioni edite in Italia e all'estero.

Durata del corso
250 ore teorico-pratica
240 ore didattica
Garanzia del profitto
Possibilità di accreditamenti



Sbocchi lavorativi

• Ristoranti di medio/alto livello

• Enotecce e castelli

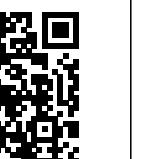
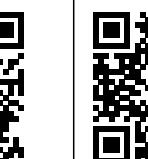
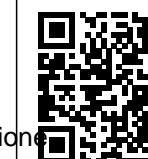
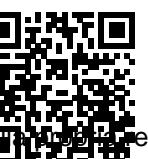
• Wine bar

• Strutture ricettive

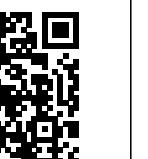
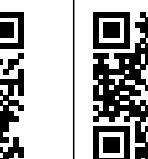
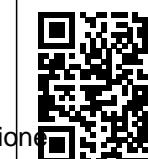
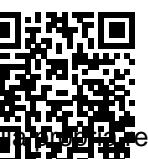
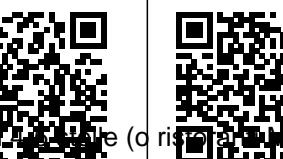
per vacanze: reso-

• villaggi turistici,

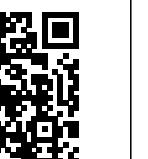
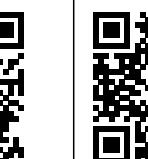
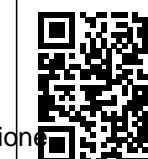
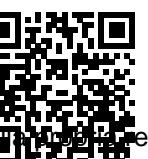
• navi da crociera, ecc.



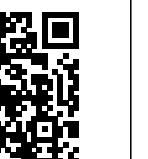
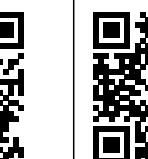
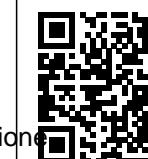
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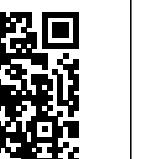
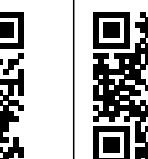
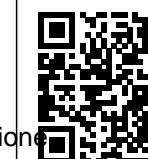
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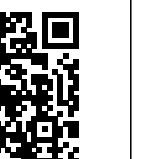
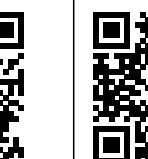
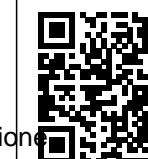
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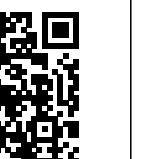
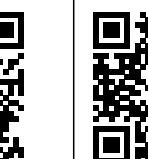
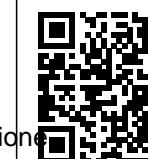
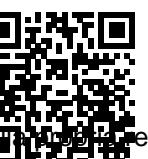
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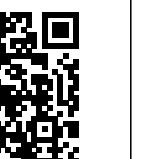
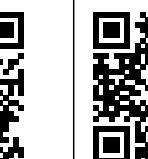
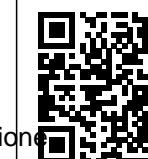
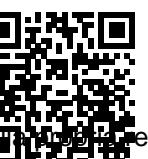
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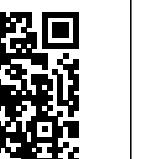
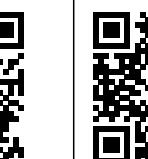
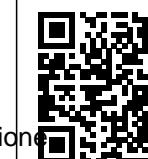
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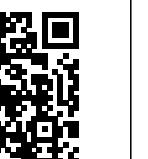
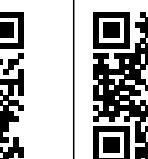
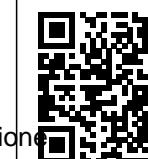
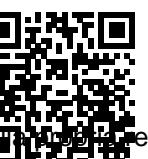
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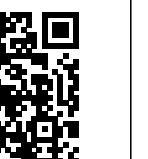
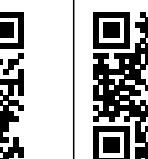
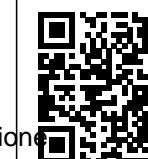
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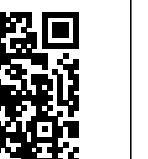
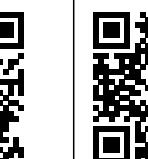
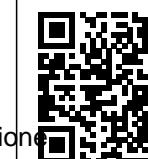
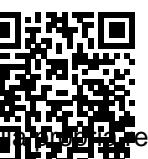
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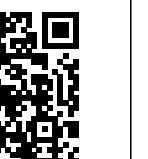
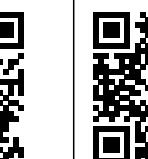
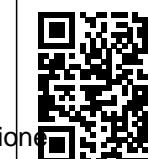
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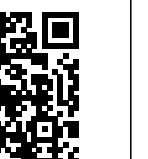
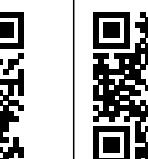
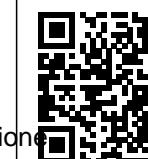
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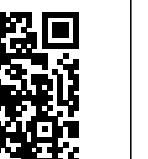
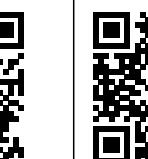
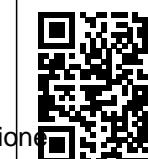
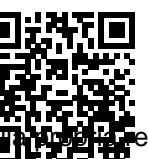
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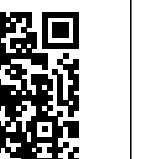
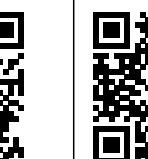
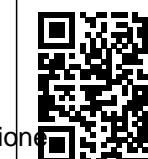
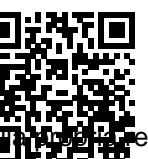
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Requisiti minimi richiesti

- Per partecipare al corso di sommelier è necessario aver assolto l'obbligo scolastico
- Per gli iscritti stranieri, occorre saper leggere e comprendere la lingua Italiana
- Per poter svolgere con professionalità questo lavoro è necessario possedere una sana e robusta costituzione
- Bisogna inoltre possedere una forte determinazione e propensione all'apprendimento e saper lavorare in équipe

Materie di studio

- Ristorazione generale
- Sicurezza alimentare
- Cenni di nutrizione e dietologia
- Viticoltura
- Enologia – Enografia
- Diventare sommelier
- Economia aziendale
- Marketing
- Inglese
- Francese

89%

La percentuale di corsisti che ha espresso di essere soddisfatta del percorso formativo scelto.

87%

La percentuale di corsisti che consiglierebbe la nostra Agenzia ai fini formativi.

84%

La percentuale di corsisti che ha portato a termine positivamente il percorso formativo e che ha usufruito della garanzia di profitto, ha trovato occupazione nel settore di specializzazione.

- Tra le Nostre Strutture Convenzionate (Oltre 5.000 in Tutta Italia) Possiamo Vantare Ristoranti, Pasticcerie, Hotel e Locali Rinomati.

CHIEDI INFORMAZIONI SUL CORSO