



Assistant Head Sommelier - MUSU Manchester

MUSU Manchester, a beacon of culinary excellence and hospitality in the vibrant heart of Manchester, is renowned for its exceptional service and unforgettable dining experience. We are seeking a professional to join our front-of-house team, ensuring our standards of excellence are upheld in every guest interaction.

Position: Assistant Head Sommelier

Location: Manchester

Job Summary

We are seeking a knowledgeable and passionate Assistant Head Sommelier to join our Food and Beverage team at MUSU. The ideal candidate will be an enthusiast, with a flair for providing exceptional service and a desire to enhance the dining experience of our guests through expert wine recommendations. As an Assistant Head Sommelier, you will be responsible for maintaining our wine list, advising guests on wine selections based on their tastes and menu choices, and ensuring wines are served at the perfect temperature and presentation. This role requires an individual who thrives under pressure, has impeccable attention to detail, and exhibits a professional and welcoming personality.

Key Responsibilities

- **Wine Selection and Management:** Curate and maintain the wine list in collaboration with the culinary team, ensuring a wide selection that complements our menu.
- **Guest Service:** Deliver consistent, exceptional service by recommending and matching wines to guest preferences and menu selections. Provide detailed information on wine varieties, origins, and prices.
- **Service Excellence:** Ensure wines are served at the correct temperature and in the appropriate glassware, enhancing the overall dining experience.
- **Team Communication:** Communicate effectively with all departments to ensure smooth operation and high-quality service delivery.
- **Training and Development:** Participate in personal development and training opportunities within the department to enhance knowledge and skills.

Qualifications

- **Experience:** Proven experience within a fine dining establishment.
- **Knowledge:** Extensive knowledge of wine and a passion for wine tasting and pairing.
- **Certification:** Sommelier certification is highly preferred.
- **Skills:** Excellent communication and interpersonal skills, with the ability to engage effectively with guests and team members.
- **Personality:** Confident, professional, and welcoming personality, with a high standard of personal presentation and finesse.
- **Adaptability:** Ability to work under pressure and adapt to a fast-paced environment.
- **Attention to Detail:** Exceptional attention to detail, ensuring that every aspect of the wine service is perfect.

If you are motivated and passionate about delivering unparalleled guest experiences, we invite you to apply to join our team at MUSU Manchester.

MUSU Manchester is committed to creating a diverse environment and is proud to be an equal opportunity employer.