

Renne Bandele

Assistant Sommelier

Profile

A certified assistant sommelier with over three years of experience in high-end restaurants. Possessing an intimate knowledge of wines, I excel at helping customers select the perfect wine to complement their meal and preferences. My skills lie in maintaining stock inventories, conducting training for new staff members, and providing support to the head sommelier. Above all, I am passionate about delivering top-tier customer service and creating memorable dining experiences for guests.

Employment History

Assistant Sommelier at The St. Regis Deer Valley, NV

Mar 2022 - Present

- Created and executed a Wine of the Month program that increased wine sales by 15%.
- Developed relationships with local wineries, increasing selection by 30%.
- Negotiated pricing discounts with vendors, resulting in an annual savings of \$5,000.
- Trained waitstaff on proper wine service techniques, improving guest satisfaction scores by 4 points.
- Managed inventory levels to ensure par stock was maintained at all times.

Trainee Assistant Sommelier at The Ritz-Carlton, Lake Tahoe, NV

Sep 2019 - Feb 2022

- Trained under the guidance of a Master Sommelier for six months.
- Learned about wine production, regions, and grape varieties.
- Tasted and evaluated over 1,000 wines from around the world.
- Developed an expert level understanding of food and wine pairing principles.
- Successfully completed the Court of Master Sommeliers Level I Exam.

Education

Associate's Degree in Culinary Arts at Le Cordon Bleu College of Culinary Arts in Las Vegas

Aug 2014 - May 2019

Some skills I have learned are knife skills, cooking techniques, food safety, and sanitation.

Certificates

Certified Specialist of Wine (CSW)

Nov 2020

Certified Sommelier

Apr 2019

Memberships

American Sommelier Association

Court of Master Sommeliers

Details

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Links

[linkedin.com/in/rennebandele](https://www.linkedin.com/in/rennebandele)

Skills

Wine knowledge

Food and wine pairing

Serving etiquette

Wine service standards

Storage and handling of wine

Cleaning and maintaining
equipment

Opening and closing procedures

Languages

English

Mandarin

Hobbies

Organizing wine tastings

Pairing wine with food

Collecting wine