

Geniussomm



GEORGE LOUKAS
Genius in
gastronomy
join us!
"Beverage seminars and consulting"

Geniussomm

Genius in Gastronomy was founded in 2010 by the sommelier George Loukas mainly focusing on wine, beer and spirits.

It assembles a highly qualified team of Sommeliers, wine Experts and Journalists leaded by George Loukas with decades of experience and expertise in the Sommelier field and the wine industry.

Genius in Gastronomy provides a range of training courses on wine, beer and spirits to individuals and professionals, consisting of integrated thematic entities.

The courses are certified by N.O.C.N (National Open College Network), Certification body for the conduct of examinations in Greece.

PROFILE GENIUS IN GASTRONOMY



Geniussomm

GEORGE LOUKAS

George Loukas has established the company «Genius in Gastronomy» in 2010 where he conducts seminars, training courses and consultancy services about wines, beers and spirits. He is writing articles for various magazines as a columnist and he is the Wine Manager in the importing and trading company DEALS S.A. since 1998.

He was nominated 1st Best Greek Sommelier in 2002.

He participated in the European Competition of Sommelier representing Greece in 2002 and in the World Competition of Sommelier in 2004.

He is often taking part as a member of jury in International wine competitions.

He has collaborated in the past as a Sommelier with Michelin star awarded restaurants and famous hotels & resorts around all Greece.

Lately he is collaborating with some of them as a consultant and he is coaching candidates for National and International Competitions.

From 2019 to 2022 he was officially the coach of the National Sommelier Team. It was him a member A.S.I. Didactic Committee from July 2017 until December 2020.

He has the title of Riedel (Wine Glass Company) Ambassador.



PARTNERS



Eleftherios Haniialidis

- 1st Master Sommelier of Greece
 - Certified Wine Expert
 - Beer Sommelier
- Best Sommelier of Greece 2020
- International A.S.I. Sommelier Diploma (Golden Pin)
- Star Wine List Ambassador for Greece



Alexandros Bouzikas

- Certified Wine Expert
- Best Sommelier of Greece 2017
- International A.S.I. Sommelier Diploma (Silver Pin)
- CMS Advanced Sommelier



Theologos Plakopoulos

- Certified Wine Expert
- Beer Sommelier
- 2nd Best Sommelier of Greece 2017



Aris Sklavenitis

- Oenologist
- Wine Journalist
- Certified Wine Expert
- Beer Sommelier
- International A.S.I. Sommelier Diploma (Silver Pin).
- Advanced Sommelier Certified by Court of Master Sommelier
- Star Wine List Ambassador for Greece
- Best Greek Sommelier for 2016, 2019 & 2023



Fotis Stathopoulos

- Certified Wine Expert
- Beer Sommelier
- International A.S.I. Sommelier Diploma (Silver Pin).



Giannis Makris

- Diploma WSET



Despoina Moschaki

- Oenologist
- Wine & Beer Sommelier.



Panagiotis Katsoudas

- Wine & Beer Sommelier
- International A.S.I. Sommelier Diploma (Silver Pin),
- Advanced Sommelier by Court of Master Sommelier
- 2th best Greek Sommelier in the Competition of 2023



Michalis Fytousis

- Certified Bartender from The Hellenic Bartending Association and The International Bartending Association
- WSET Level 3 Award in Spirits
- Single Malt Whisky Diploma from Endinburgh Whisky Academy
- Member of The Management Board of Greek Whisky Association
- Certified Sommelier from the Court of Master Sommelier
- Certified Sommelier Genius in Gastronomy



Alexandros Triantafyllou

- Wine Expert Sommelier
 - Beer Sommelier
 - 3rd place in the Best Sommelier Contest for 2014-2015
- International A.S.I. Sommelier Diploma (Silver Pin)



Alexis Mytakidis

- Wine Sommelier
- Beer Sommelier



Anna Dimitriadi

- MSc in Wine Marketing by the O.I.V. (International Organization of Vine and Wine)



**Christos
Papadopoulos**

- Political Science
Department of AUTH at the
University of Macedonia
- Wine Sommelier
- Beer Sommelier



Angelos Antoniou

- Wine Sommelier
- Beer Sommelier



Giorgos Lykopoulos

- Silver Service Expert.

WINE COURSES

Genius in Gastronomy offers a three-level Wine Studies program.

- Course 1 : Genius Wine Step
- Course 2 : Wine Professional & Sommelier
- Course 3 : Wine & Sommelier Expert

COURSE 1

GENIUS WINE

STEP

"Genius Wine Step Course" is the first step for someone who wants to become a sommelier. This specific thematic unit of specialized training will not only satisfy the desire to learn but will be the beginning of success for a catering professional, offering - after completion of studies and after certification exams by the English certification body N.O.C.N - the title "Junior Sommelier" or "Wine Connoisseur". Participants, through the "Genius Wine Step Course" will have the opportunity to acquire a good level of wine familiarity, achieving the basic knowledge about viticulture, oenology and the main varieties and styles of wines. They will also be introduced to the principles of tasting, wine geography, international terminology, wine service and food & wine pairing.



COURSE 2

WINE

PROFESSIONAL

&

SOMMELIER

This course offers fundamental knowledge in order to get certified as a sommelier and work as one or in the wine industry in general. It is designed to supply basic knowledge on winemaking and oenology, wine tasting and blind tasting, a full integrated contact with grape varieties, wine styles from all over the old and new world, such as France, Italy, Spain, Portugal, Germany, Austria, Australia, USA etc., and of course the Greek vineyard. The subject matter supplies all the necessary information on food and wine pairing, wine service, listing, cellaring and pricing, beverages, digital wine marketing and selling techniques, and all the necessary tools for a certified sommelier to succeed in a competitive market environment in the hospitality industry.

COURSE 3

WINE & SOMMELIER

EXPERT



Genius Wine Expert Course is an innovative program composed by master classes and thematic entities based on standards that can compete similar world-class programs. Our mission is to train, educate and prepare professional “wine experts” who wish to demonstrate their excellence in an international level.

Personal Sommelier Training meets the highest standard requirements in wine, beverage and hospitality industry.

- Tasting wine & beverages
- Blind tastings
- Wine & Beverage Identification
- Food & wine-beverage pairing
- High standard service techniques
- Advanced selling skills



PERSONAL SOMMELIER TRAINING



PERSONAL SOMMELIER TRAINING



PERSONAL SOMMELIER TRAINING

SommCuisine

“drink the taste”

- An innovative culinary program for sommeliers and wine people, comes in February in collaboration with Gastronomy Essentials
- Cuisines of the world, techniques, glossary, practical demonstration of recipes, pairing with wine

SOMMCUISINE





BEER SOMMELIER COURSE

Since 2012 Genius in Gastronomy had established a successful program offering detailed knowledge on beers and the required skills and competence in order to acquire the title of Beer Sommelier.



BEER SOMMELIER COURSE



BEER SOMMELIER COURSE

THE HIGH ART & SCIENCE OF SPIRITS COURSE

This Course aims to create a structured and enhanced program focused on Fine Spirits which is directed to businesses, such as bars and restaurants. Following the continuous market developments and the modern-day requirements this course offers to the participants further training and the necessary expertise to stand out and to be competitive.



THE HIGH ART & SCIENCE OF SPIRITS COURSE

A man in a dark suit and white shirt stands at the front of a room, gesturing with his hands as he speaks. He is addressing a group of people seated at round tables covered with white tablecloths. The tables are set with glasses, plates, and napkins. In the background, a white chef's uniform hangs on a stand. The room has a professional, training-like atmosphere.

FINE SERVICE TRAINING

A masterclass which initiates you in the principles of perfect service & fine dining, in cooperation with George Lykopoulos.

George Lykopoulos is a professional who set new standards in the hospitality industry, driven by his passion and love for his field of expertise, which gives him the ability of helping others evolve and get the best out of them.

He is the owner of the Chateau de Service, a pioneer company focusing exclusively on training on silver service and cooperates with summtal companies of yachting and luxury villas.

His latest collaborations are remarkable, as he is an instructor and trainer in this specific field of study in IST College and ETOILE by Les Chefs.



LUV YOUR TABLE

Luv Your Table consists of simple and understandable moves, principles and rules of service and sommelier, customized in the health safety rules to avoid the spread Covid-19.

It represents a positive and responsible approach in vital issues in the everyday protection of the stuff and the clients.

In cooperation with Dr. Charalampos Papadimitriou M.D., PhD Microbiologist, Master Medical Science in Public Health and Epidemiology YALE School U.S.A.



WINE & SOMMELIER EXPERT FESTIVAL



WINE & SOMMELIER EXPERT FESTIVAL



WINE & SOMMELIER EXPERT FESTIVAL



MASTER CLASSES





MASTER CLASSES





SÖREN POLONIUS MASTERCLASSES

Hosting a world class young sommelier trainer, and coach of the Swedish National Sommelier Team, Sören Polonius, in an annual masterclass.

The goal is to initiate all participants in the secrets of modern sommelierie, advanced serving and selling techniques, tips and hints for a perfect wine and beverage pairing with food, driving them one step further.

A unique opportunity for sommeliers to experience training, tasks and tastings in a top-level competition environment and standards.





CONSULTING

- Setting up and managing Wine, Spirits and Beer Lists and other beverages: (water, coffee, tea) and Cigars.
- Staff training on Service standards according to Michelin Guide demands.
- Management of Wine Cellar
- Management of Exclusive Bar
- Events



COLLABORATIONS



DEALS S.A.

Training sales staff and organizing tasting events for the products of its portfolio.



BEVERAGE WORLD

Training sales staff and organizing tasting events for the Champagnes Lanson and Armand de Brignac.



SKY SPIRITS

“Monin Flavor Academy”
Tasting and presentation for Sky Spirits customers.



IEK ΔΕΛΤΑ

Wine & Sommelier educational program.

“Professional Sommelier”

INSETE

Wine educational programs.
“Wine Essentials Tasting & Serving”



SANI RESORT

Training restaurant managers and service staff.



IKOS RESORTS

Wine & Service staff training



MYKONOS GRAND

Wine & Service staff training



AVRA IMPERIAL HOTEL

Wine & Service staff training



ELEFSINA HOTEL

Wine & Service staff training



MYKONOS RIVIERA

Wine & Service staff training

funkygourmet
the restaurant

FUNKY GOURMET

Until 2016, Wine consulting and stuff training.

heteroclito
Cave & Bar à Vin

HETEROCLITO

Wine & Service staff training

REWINE
II

REWINE

Wine & Service staff training

SIFNOS • elies • RESORTS

ELIES RESORT SIFNOS

EVENTS- "WINE & DINE"

Geniussomm



GLOBAL CERT
HUMAN RESOURCES AWARDING
ORGANISATION



NOCN
National Open College Network



OINOTEKA
Partner in Crete,
for Genius In Gastronomy courses.



MY CAVA
Partner in Thessaloniki,
for Genius In Gastronomy courses.



SSA Sake Sommelier
Academy in London



SUWINE - SUWI ZLATIC
Wine, Champagne & Sake - Truffles &
Delicacies - Seminars & Coaching



OTHER ACTIVITIES



FOOD AND WINE PAIRING



SANI GOURMET FESTIVAL 2011-2019

VISITS IN WINERIES & DINNERS (food pairing with wines)



- **Tucsany
(Capannelle)**



- **Nemea Greece**
- **Sicily (Etna)**

VISITS IN WINERIES & DINNERS (food pairing with wines)

Trip to Tucsany (Capanelle)



VISITS IN WINERIES & DINNERS (food pairing with wines)

Trip to Tucsany (Capanelle)



VISITS IN WINERIES & DINNERS (food pairing with wines)

Roadtrip to “Sematron”, Aigio



VISITS IN WINERIES & DINNERS (food pairing with wines)

Trip to Sicily



VISITS IN WINERIES & DINNERS (food pairing with wines)

Trip to Sicily



VISITS IN WINERIES & DINNERS (food pairing with wines)

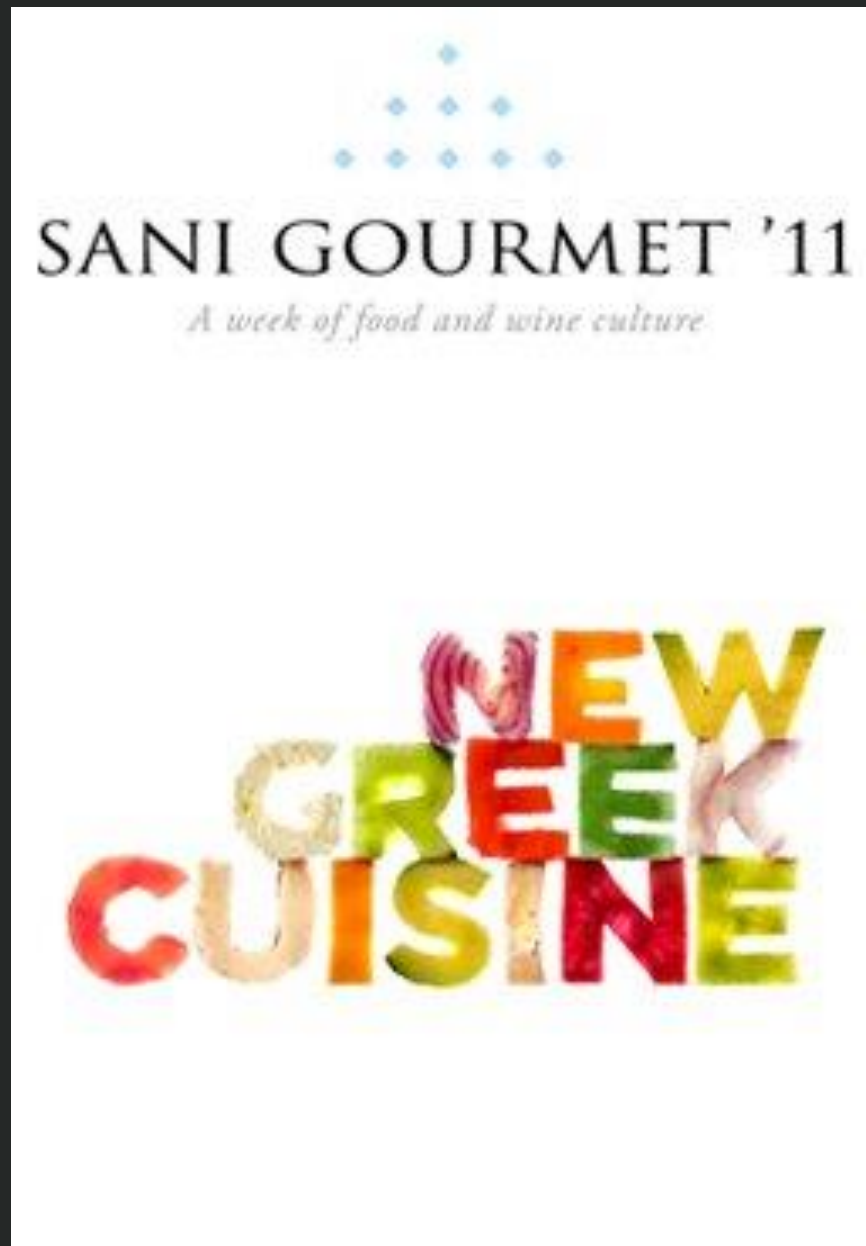


Trip to Nemea

SWEDISH NATIONAL SOMMELIER TEAM WINE TOUR IN THE VINEYARDS OF GREECE



SANI GOURMET FESTIVAL



Sani Gourmet 2011



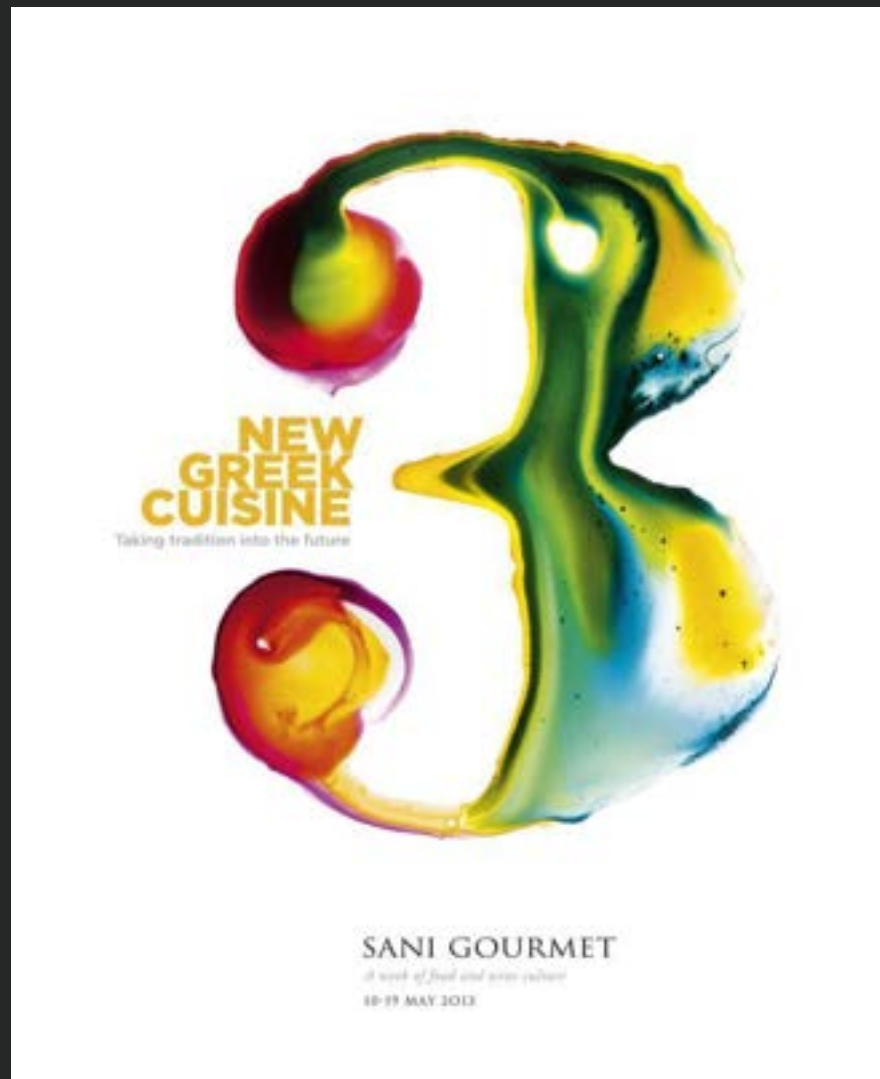
SANI GOURMET FESTIVAL



Sani Gourmet 2012



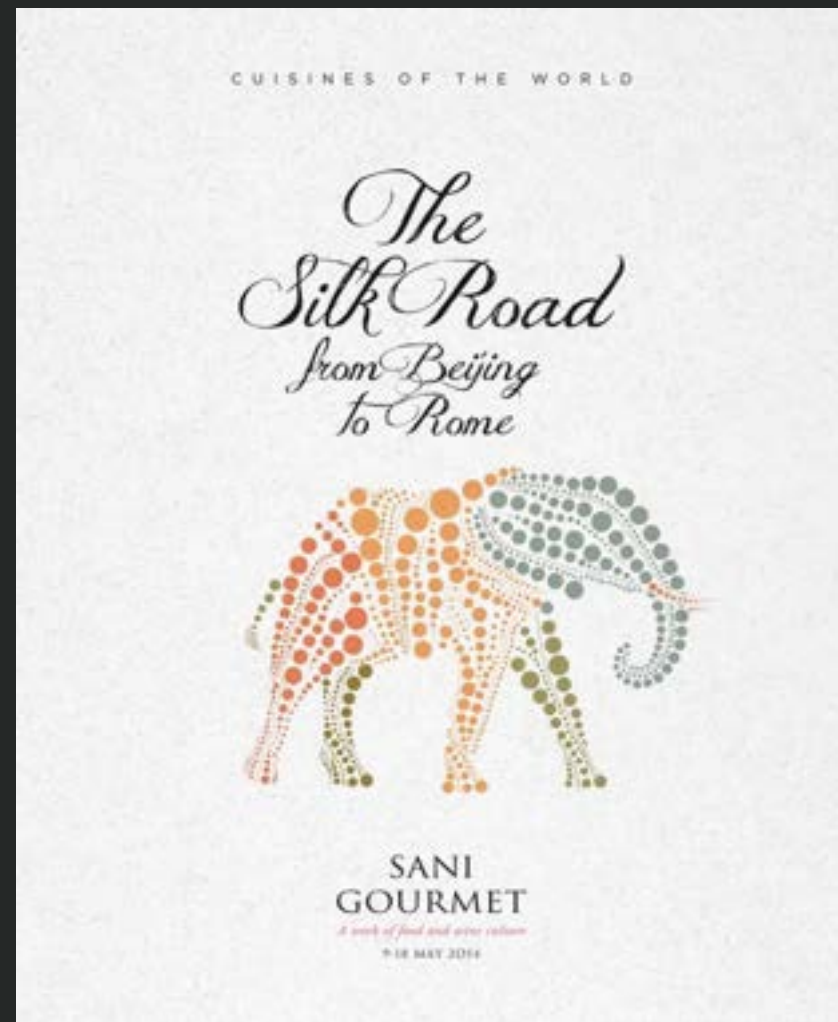
SANI GOURMET FESTIVAL



Sani Gourmet 2013



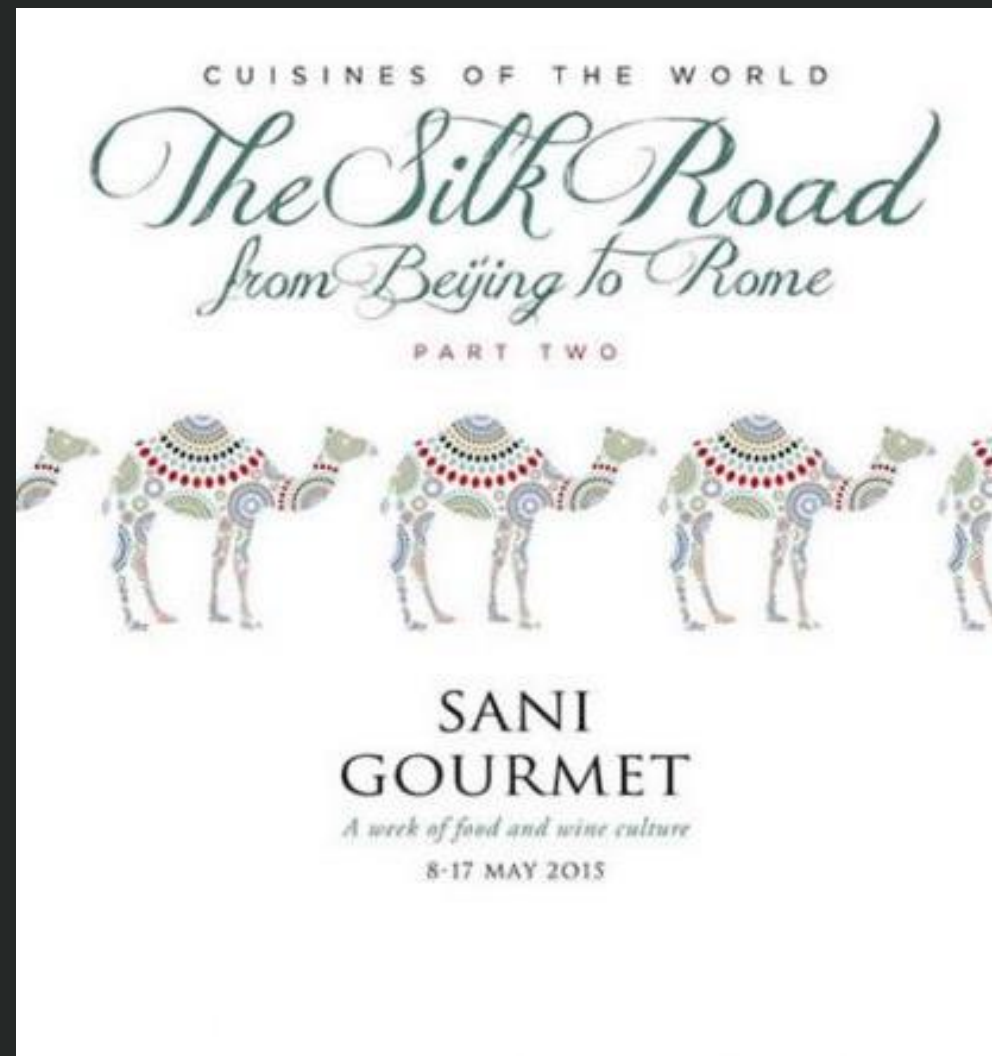
SANI GOURMET FESTIVAL



Sani Gourmet 2014



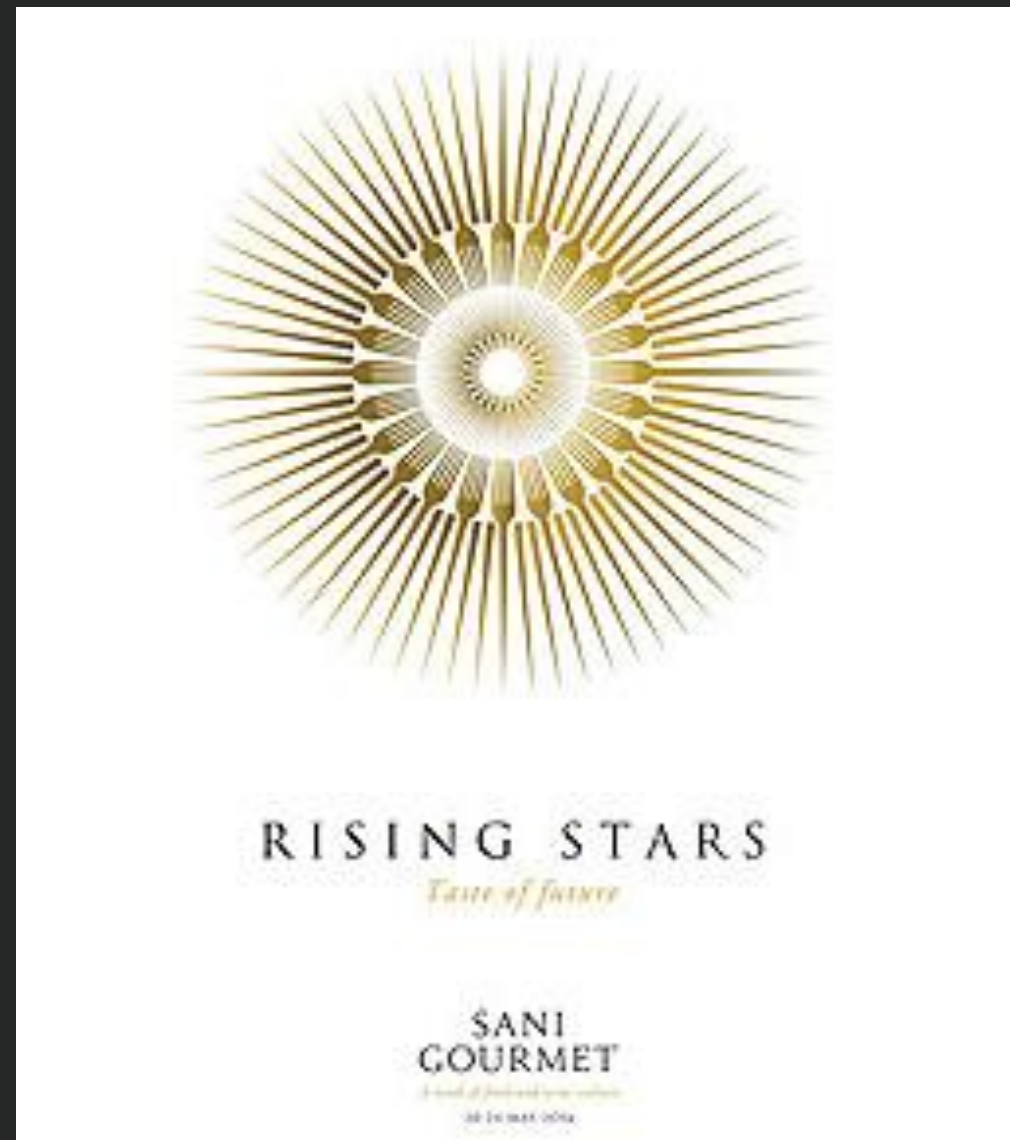
SANI GOURMET FESTIVAL



Sani Gourmet 2015



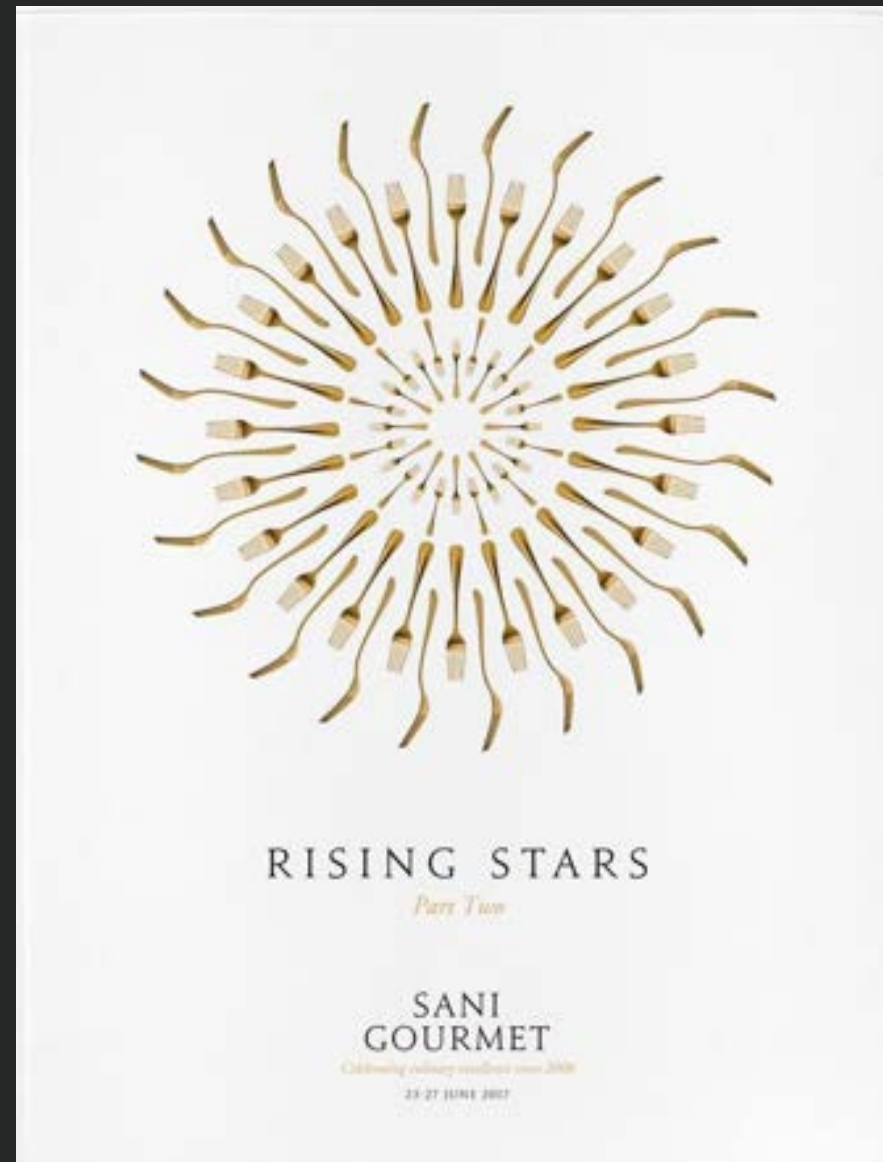
SANI GOURMET FESTIVAL



Sani Gourmet 2016



SANI GOURMET FESTIVAL



Sani Gourmet 2017



SANI GOURMET FESTIVAL



Sani Gourmet 2018



SANI GOURMET FESTIVAL



Sani Gourmet 2019



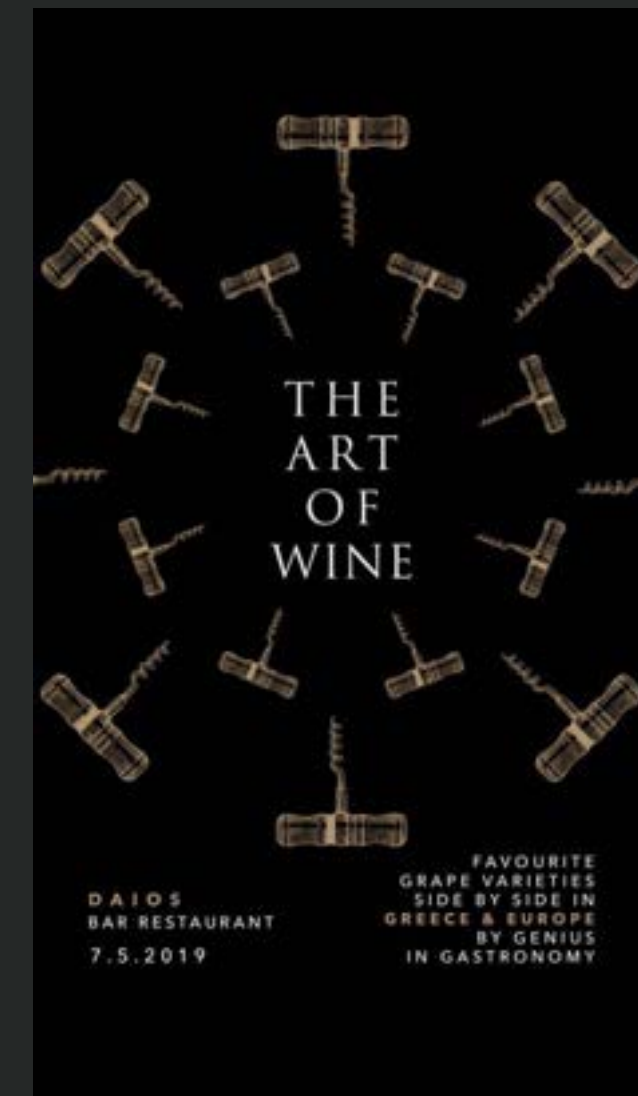
SPECIAL TASTING OF WINES, CHAMPAGNES & SPIRITS



SPECIAL TASTING OF WINES, CHAMPAGNES & SPIRITS



SPECIAL TASTING OF WINES, CHAMPAGNES & SPIRITS



FOOD PAIRING WITH BEERS



FOOD AND WINE PAIRING WITH EXECUTIVE CHEFS



COACHING CANDIDATES TO NATIONAL & INTERNATIONAL COMPETITIONS



Competition "Best Sommelier of Greece 2010" (2nd Best Sommelier)



Competition "Best Sommelier of Greece 2011" (1st Best sommelier)



Competition "Best Sommelier of Greece 2012" (1st, 2nd, 3rd Best Sommelier)



Competition "Best Sommelier of Greece 2014" (1st, 2nd, 3rd Best Sommelier)



Competition "Best Sommelier of Greece 2015" (2nd, 3rd Best Sommelier)



Competition “Best Sommelier of Greece 2016” (1st, 3rd Best Sommelier)



Competition “Best Sommelier of Greece 2017” (1st, 2nd, 3rd Best Sommelier)



Competition “Best Sommelier of Greece 2020” (1st, 2nd, 3rd Best Sommelier)



Competition “Best Sommelier of Greece 2019” (1st, 2nd Best Sommelier)

AWARDING OF DIPLOMAS



AWARDING OF DIPLOMAS



AWARDING OF DIPLOMAS



APPEARANCES ON TV SHOWS



APPEARANCES ON TV SHOWS



OUR SPACE



OUR SPACE



OUR SPACE







“Knowledge is of no value, unless you put it into practice.”

Anton Chekhov

CONTACT US

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Social Networking



Facebook page:

[https://www.facebook.com/
Geniusingastronomy](https://www.facebook.com/Geniusingastronomy)



@geniusingastronomy
#geniussomm



Genius In Gastronomy

Facebook Group:

[https://www.facebook.com/groups/175645
625816473/](https://www.facebook.com/groups/175645625816473/)