

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 Wine Education & Development Consultant στην εταιρεία Deals Sa, 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 Haniailidis

- 1st Master Sommelier of Greece
 - Certified Wine Expert
 - Certified Sake Sommelier
 - 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
- Certified Sake Sommelier



Panagiotis Katsoudas

- Wine & Beer Sommelier
- Certified Sake 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
- Certified Cicerone



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)



George Zervogiannis

- Certified Expert Sommelier
- Advanced Sommelier by Court of Masters Sommeliers
 - A.S.I. Diploma
- Best Sommelier of Greece 2024



Michail Alexandris

- Certified Expert Sommelier
- Certified Sommelier by Court of Masters Sommeliers
- WSET Level 3 Award in Wines



Konstantinos Kosmopoulos

- Certified Sommelier
- Advanced Sommelier by Court of Masters Sommeliers
- Certified Sake Sommelier
- Best Sommelier of UAE



Christos Papadopoulos

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



**Alexis
Mytakidis**

- 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

THE PHILOSOPHY BEHIND OUR WINE COURSES

- SUBSTANTIAL KNOWLEDGE (oenology, viticulture, wines of the world, global vineyard, wine trends)
- WINE COMMUNICATION
- WINE SERVICE with an emphasis on the use of wine accessories (glasses, decanters etc.), show off skills and customer delight
- WINE PAIRING (in detail) principles and (in depth) deep understanding to enhance the dining experience
- Our aim is for our students to be highly sought after professionals and to set high performance standards in order to succeed in international certifications such as Court of Master Sommeliers, ASI Diploma and international competitions.

VISION



Our primary aspiration is for our philosophy, knowledge and experience to transcend the borders of Greece so Genius in Gastronomy can create a network of professionals on a global level.

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 1 GENIUS WINE STEP



COURSE 1

GENIUS WINE

STEP



COURSE 1

GENIUS WINE

STEP





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 2

WINE

PROFESSIONAL

&

SOMMELIER



COURSE 2

WINE

PROFESSIONAL

&

SOMMELIER

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.

COURSE 3

WINE & SOMMELIER

EXPERT



EXECUTIVE COURSES SAKE SOMMELIER



Geniussomm



EXECUTIVE COURSES

THE ART OF TASTING



Geniussomm

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

- 1st Master Sommelier of Greece



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



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 in the center of a room, gesturing with his hands as if presenting. He is facing a group of people seated at round tables covered with white tablecloths. The room has a professional, training-like atmosphere. In the background, a white chef's uniform hangs on a stand. The overall lighting is dim, with a spotlight effect on the presenter.

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



#geniussomm



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.

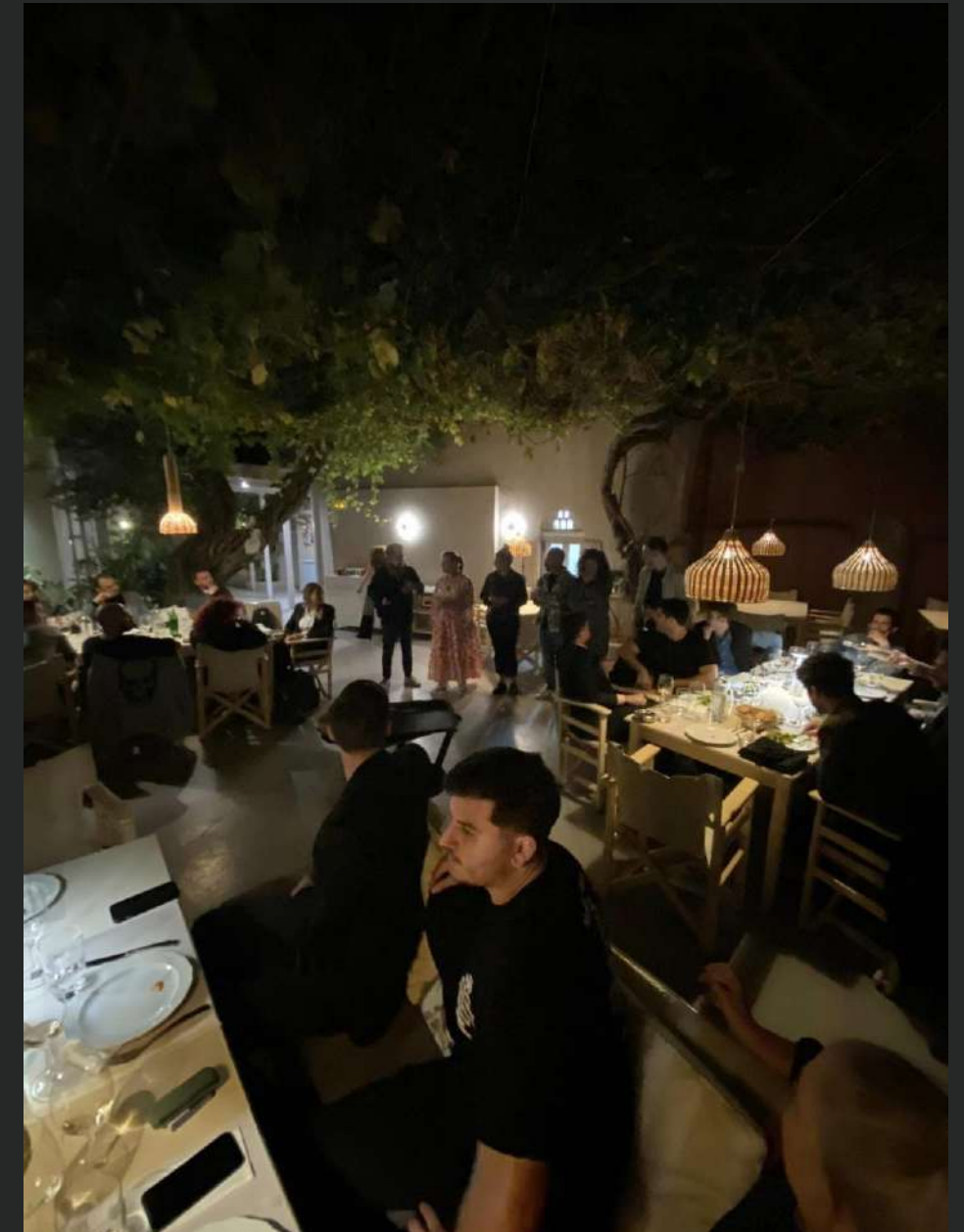
In cooperation with Dr. Charalampos Papadimitriou M.D., PhD Microbiologist, Master Medical Science in Public Health and Epidemiology YALE School U.S.A.



WINE & SOMMELIER EXPERT FESTIVAL



WINE & SOMMELIER EXPERT FESTIVAL





WINE & SOMMELIER EXPERT FESTIVAL





WINE & SOMMELIER EXPERT FESTIVAL



WINE & SOMMELIER EXPERT FESTIVAL



WINE & SOMMELIER EXPERT FESTIVAL





MASTER CLASSES



MASTER CLASSES



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.



T-OINOS

Tastings
Visits To The Vineyards
Scholarships



SKY SPIRITS

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



IEK ΔΕΛΤΑ

Wine & Sommelier educational program.
“Professional Sommelier”

The logo for Insete features the word "INSETE" in a white, bold, sans-serif font, set against a solid blue rectangular background.

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

Wine & Service staff training

REWINE
II

REWINE

Wine & Service staff training

SIFNOS • elies • RESORTS

ELIES RESORT SIFNOS

EVENTS- "WINE & DINE"



BEVERAGE WORLD

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

Geniussomm



GLOBAL CERT
HUMAN RESOURCES AWARDDING
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 2011-2024

VISITS IN WINERIES



- **T-OINOS**

VISITS IN WINERIES & DINNERS (food pairing with wines)



- **Tuscany
(Capannelle)**



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

VISITS IN WINERIES & DINNERS (food pairing with wines)

Trip to Tuscany (Capannelle)



VISITS IN WINERIES & DINNERS (food pairing with wines)

Trip to Tuscany (Capannelle)



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)

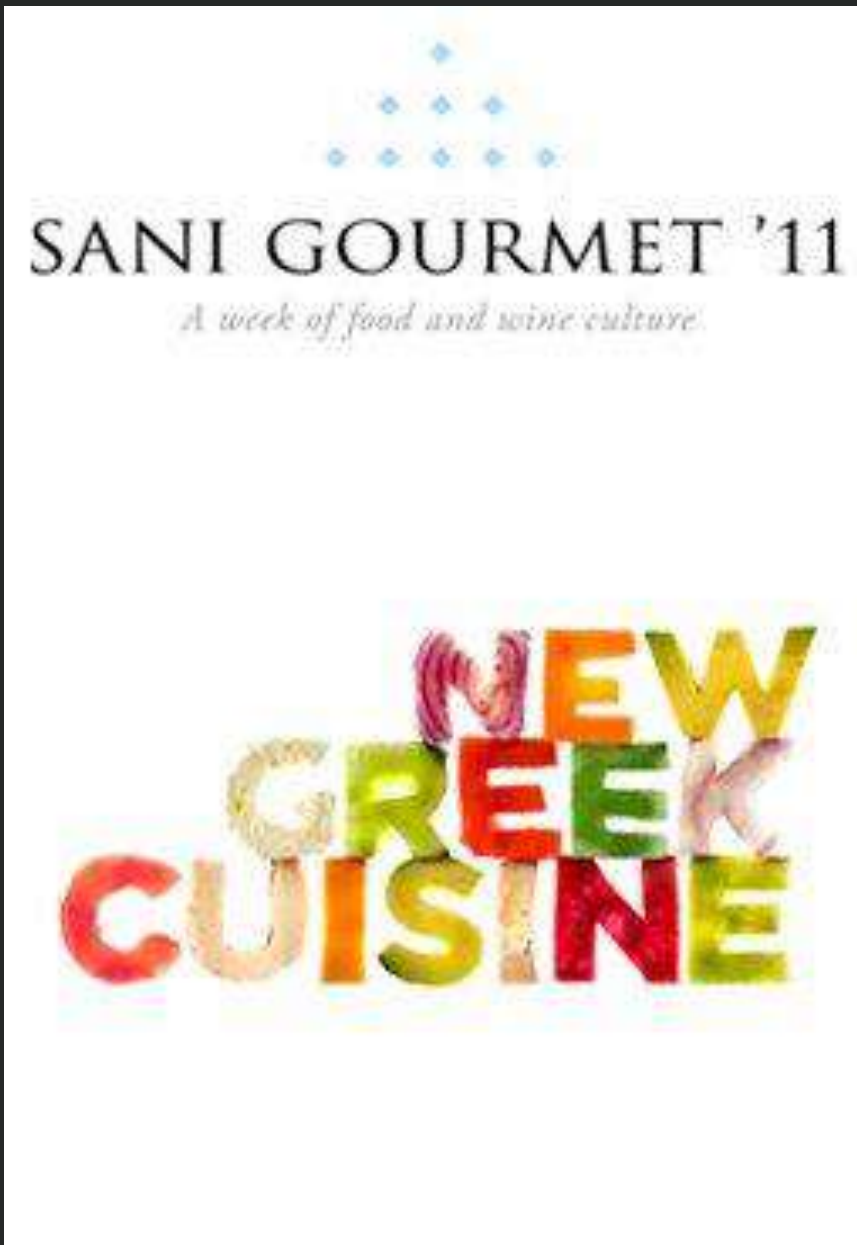


Trip to Nemea

SWEDISH NATIONAL SOMMELIER TEAM WINE TOUR IN THE VINEYARDS OF GREECE



SANI GOURMET FESTIVAL 2011



GUEST CHEFS

- NIKOS KARATHANOS
- YANNIS BAXEVANIS
- KONSTANTINOS ERINKOGLU
- THEODORE KYRIAKOU
- YANNIS LOUKAKOS
- CHRISTOFOROS PESKIAS
- ASTERIOS KOUSTOUDIS
- YORGOS VENIERIS
- CHRYSANTHOS KARAMOLEGOS
- DIMITRIS DIMITRIADIS
- ARGYRO VARDA
- DIMITRIS SKARMOUTSOS
- EKATERINI SYROU
- MANOLIS ASLANOGLU

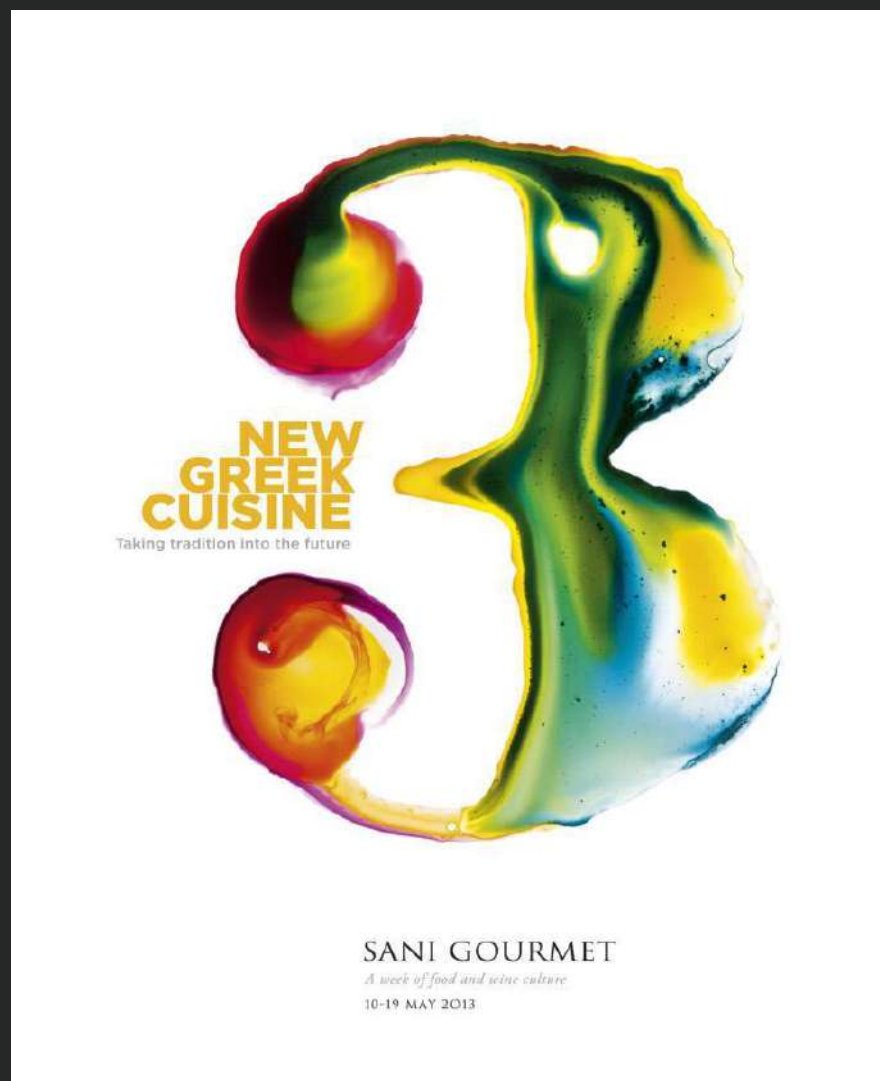
SANI GOURMET FESTIVAL 2012



GUEST CHEFS

- POLYCHRONIS DAMALAS
- SOTIRIS EVANGELOU
- LEFTERIS LAZAROU
- YANNIS PARIKOS
- KONSTANTIN FILIPPOU
- HERVE PRONZATO
- YIORGOS HATZIYIANNAKIS-NIKOS BOUKIS
- NIKOS KATSANIS
- DIMITRIS MAVRIKOS
- CRYSANTHOS KARAMOLEGOS
- MICHALIS LYTRIVIS
- ARIS TSANAKLIDIS
- NIKOS MICHAIL
- GIKAS XENAKIS

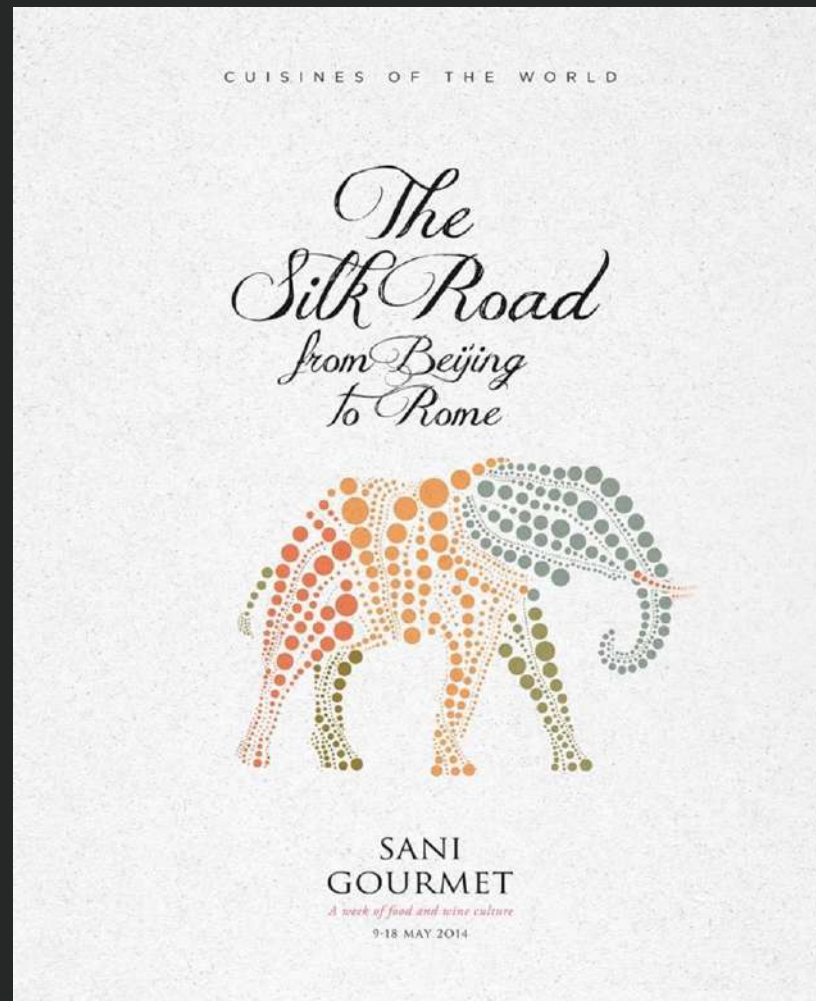
SANI GOURMET FESTIVAL 2013



GUEST CHEFS

- YIANNIS LUCACOS
- DIMITRIS DIMITRIADIS
- CRYSTANTHOS KARAMOLEGOS
- YORGOS VENIERIS
- YORGOS PAPAIOANNOU
- ANASTASIA POULIOPOULOU
- NIKOLAOS KONTOSOROS
- ETTORE BOTRINI
- CHRISTOPHOROS PESKIAS
- NIKOS KARATHANOS
- PERICLES KOSKINAS
- NENA ISMYRNOGLOU

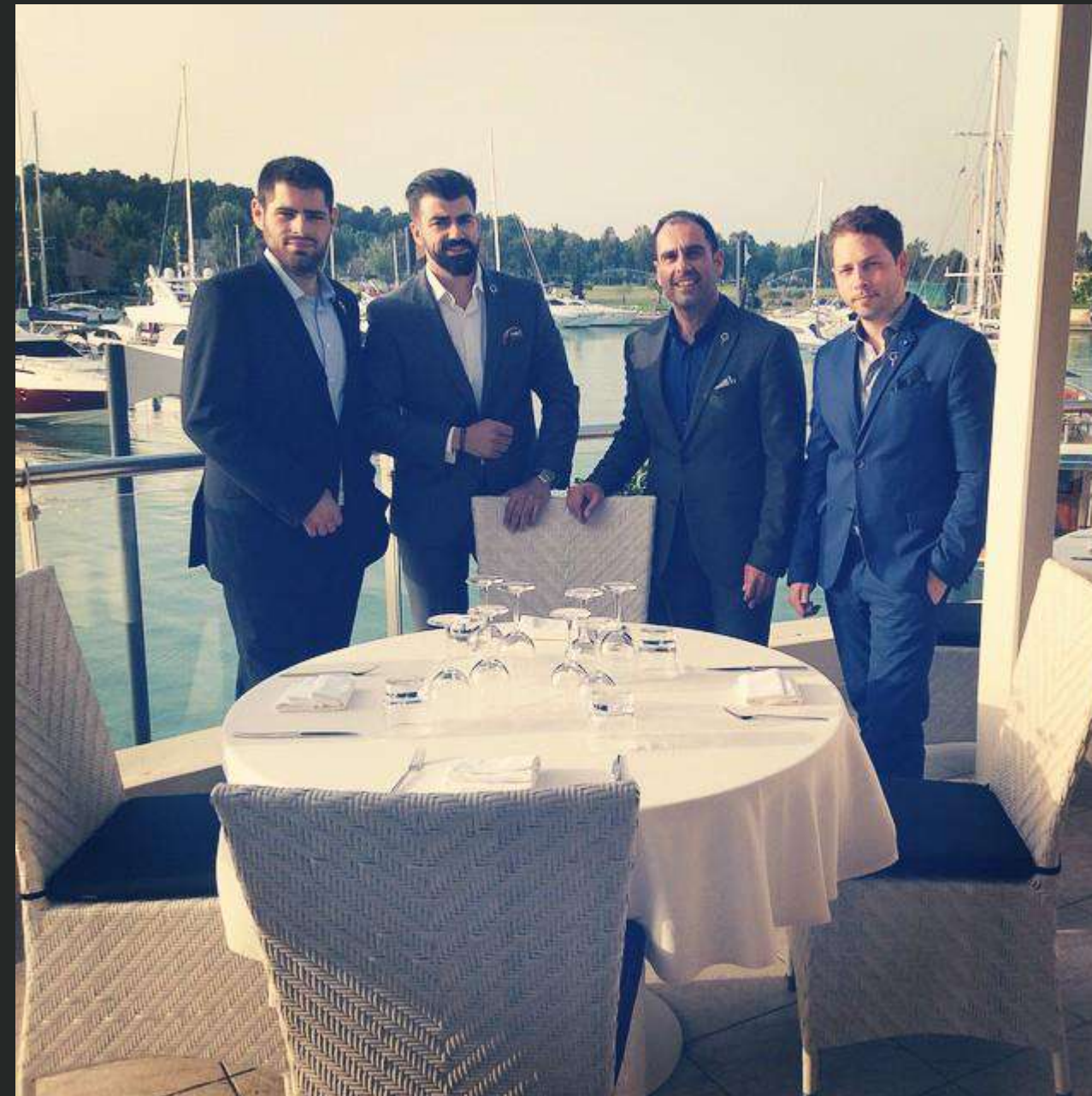
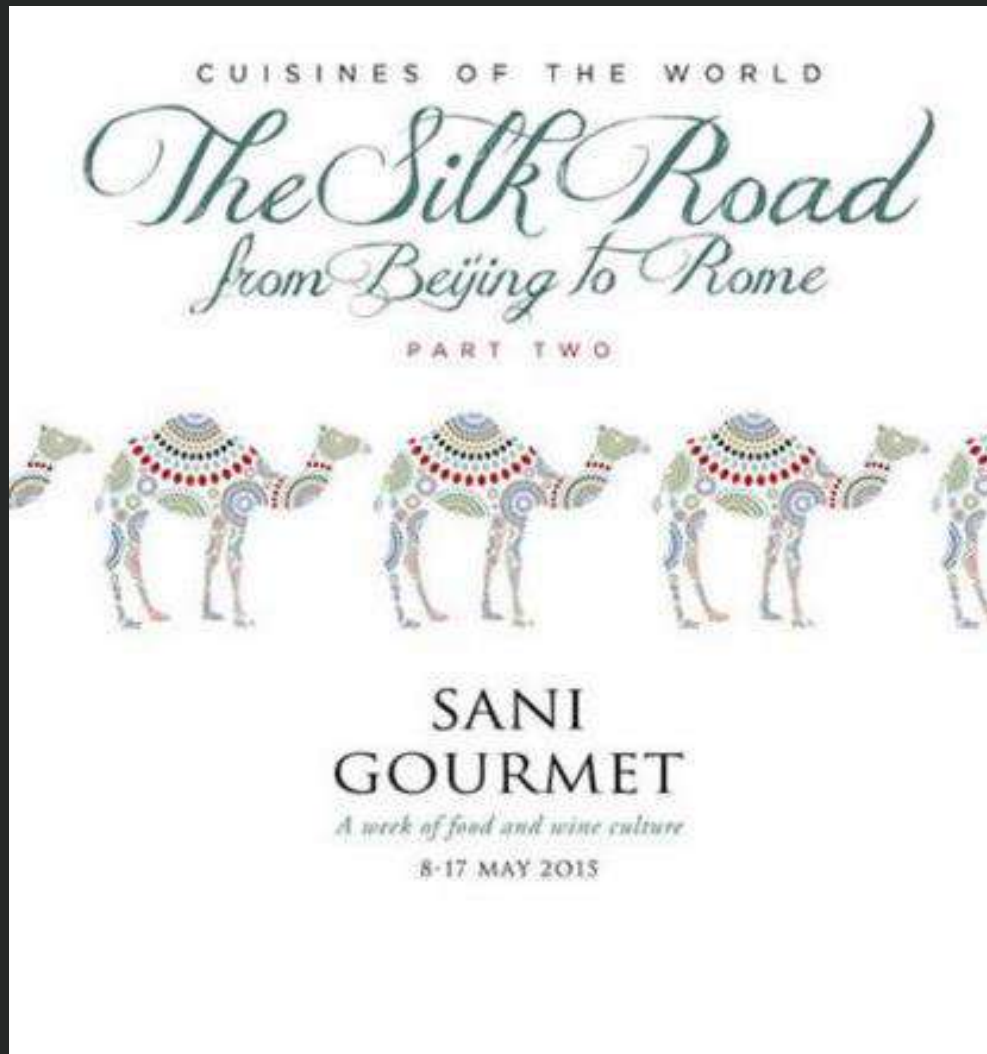
SANI GOURMET FESTIVAL 2014



GUEST CHEFS

- NIKOS KARATHANOS
- ANDREA FUSCO
- JEREME LEUNG
- NAJMIEH BATMAGLIJ
- RICARDO DI GIACINTO
- CRHYSANTHOS KARAMOLEGOS
- UGUR ALPARSLAN
- MONISHA BHARADWAJ

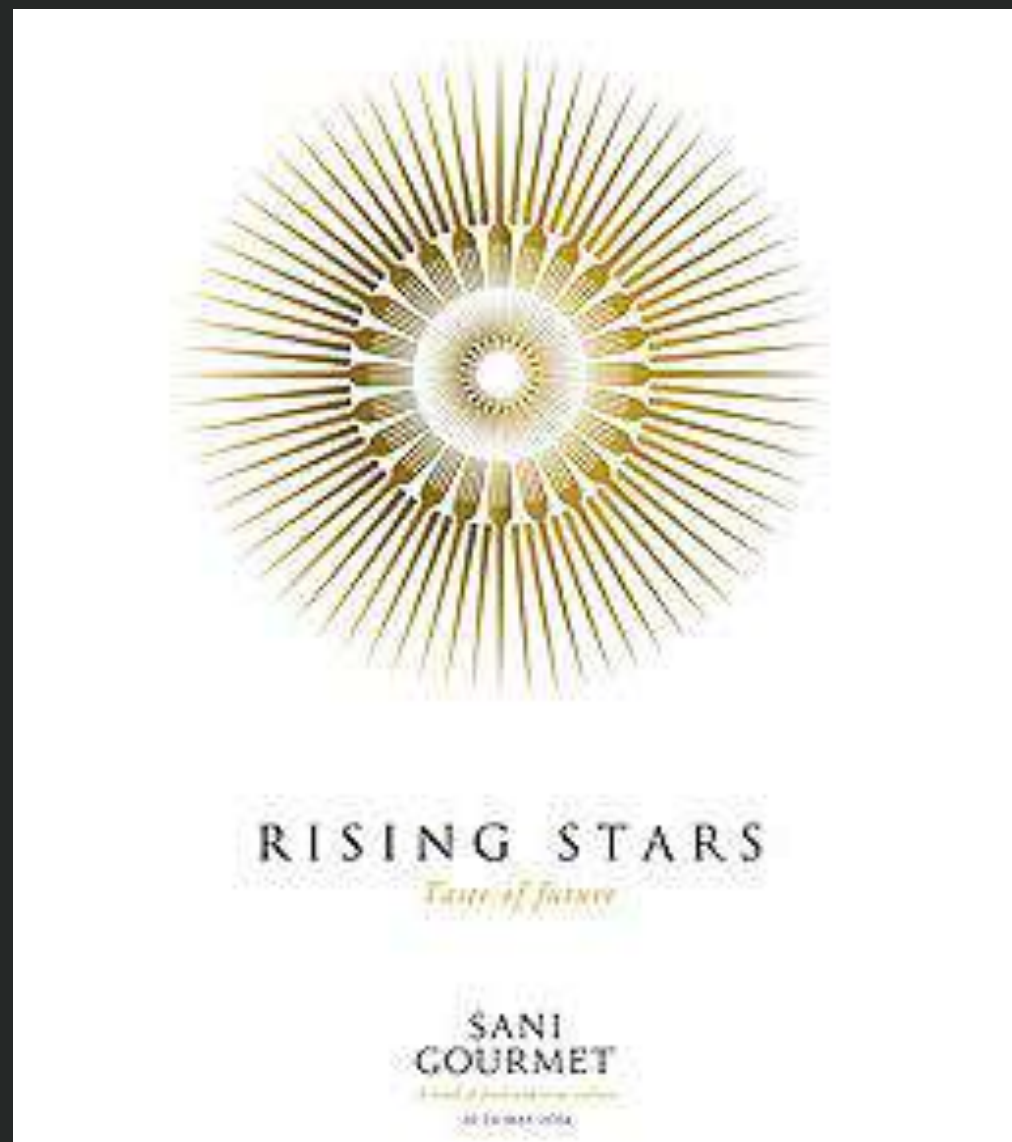
SANI GOURMET FESTIVAL 2015



GUEST CHEFS

- LORENZO COGO
- HAMID SALIMIAN
- YAU-TIM LAI
- TAMARA-TEKUNA CACHECHILADZE
- ALFRED PRASAD
- TASOS MANTIS
- KEMAL DEMIRASAL
- ANAR GASIMOV
- CHRYSANTHOS KARAMOLEGOS

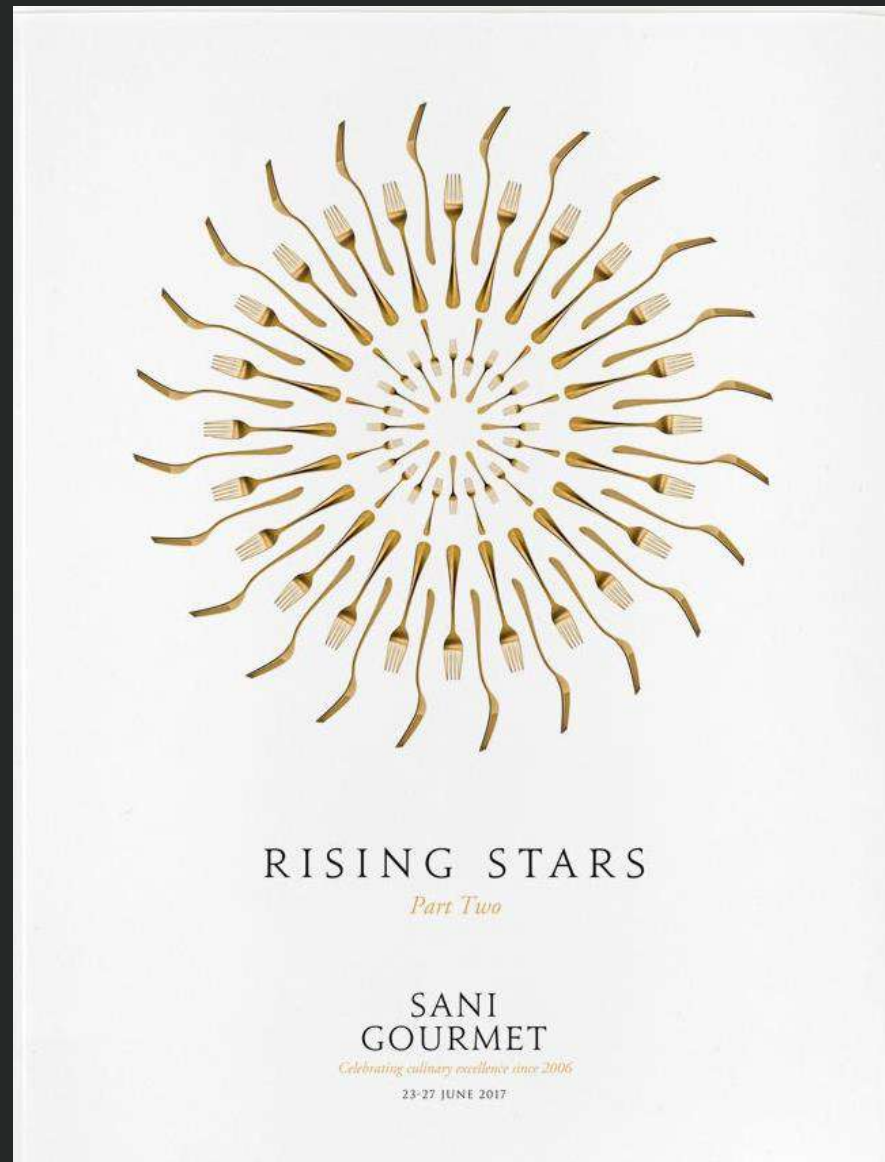
SANI GOURMET FESTIVAL 2016



GUEST CHEFS

- YORIC TIECHE
- KLEMENS SCHRAML
- MAURICIO GOVANINI
- JAN HOFFMANN
- STEPHEN TOMAN
- SOTIRIS KONTIZAS
- ALEXANDROS TSOTINIS
- OLIVER PIRAS-ALESSANDRA DEL FAVERO
- YAU-TIM LAI
- KEMAL DEMIARASAL

SANI GOURMET FESTIVAL 2017



GUEST CHEFS

- PANAGIOTIS GIAKALIS
- ROMAIN PAILLEREAU
- JOEL CASTANYE DANIEL
- EGON VAN HOOF
- CHRISTOFFER NORTON
- STEFANO DEIDDA
- ANTONY JEHANNO
- ADAM BYATT
- ROBERT MAAS
- EDWIN VAN GOETHEM

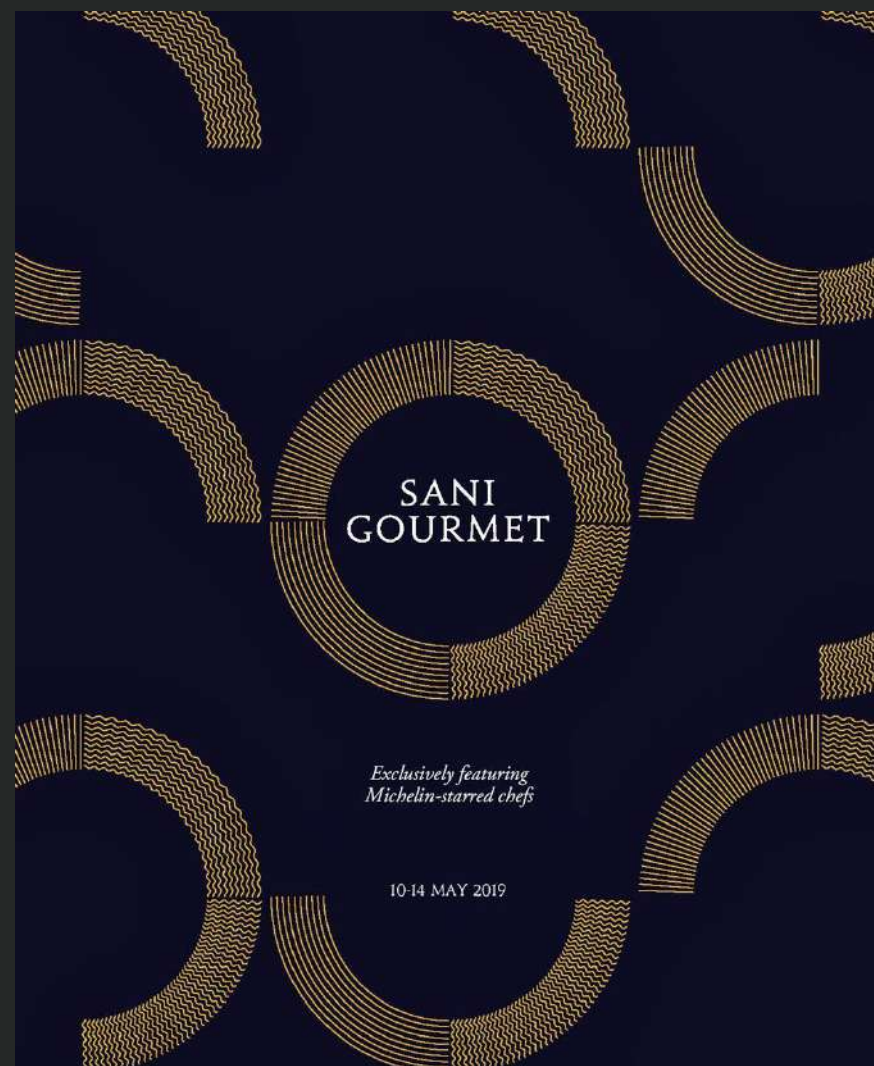
SANI GOURMET FESTIVAL 2018



GUEST CHEFS

- REMCO KUIJPERS
- BJORN SWANSON
- AKIRA BACK
- SAVERIO SBARAGLI
- ALAN GEAAM
- PAULO AIRAUDO
- RYOHEI
MKAWASAKI
- UMBERTO DE
MARTINO

SANI GOURMET FESTIVAL 2019



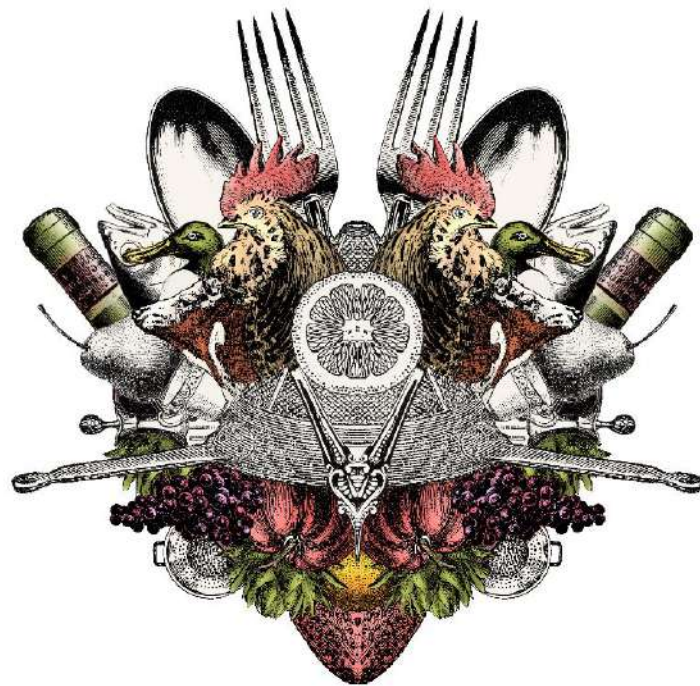
GUEST CHEFS

- MANJUNATH MURAL
- RAFA COSTA E SILVA
- TAKAGI KAZUO
- GREG MALUF
- THOMAS BUHNER
- SIMON ROGAN
- FREDRIK BERSELIUS
- STEPHANIE LE QUELLEC

SANI GOURMET FESTIVAL 2022

SANI
GOURMET

20-24 MAY 2022



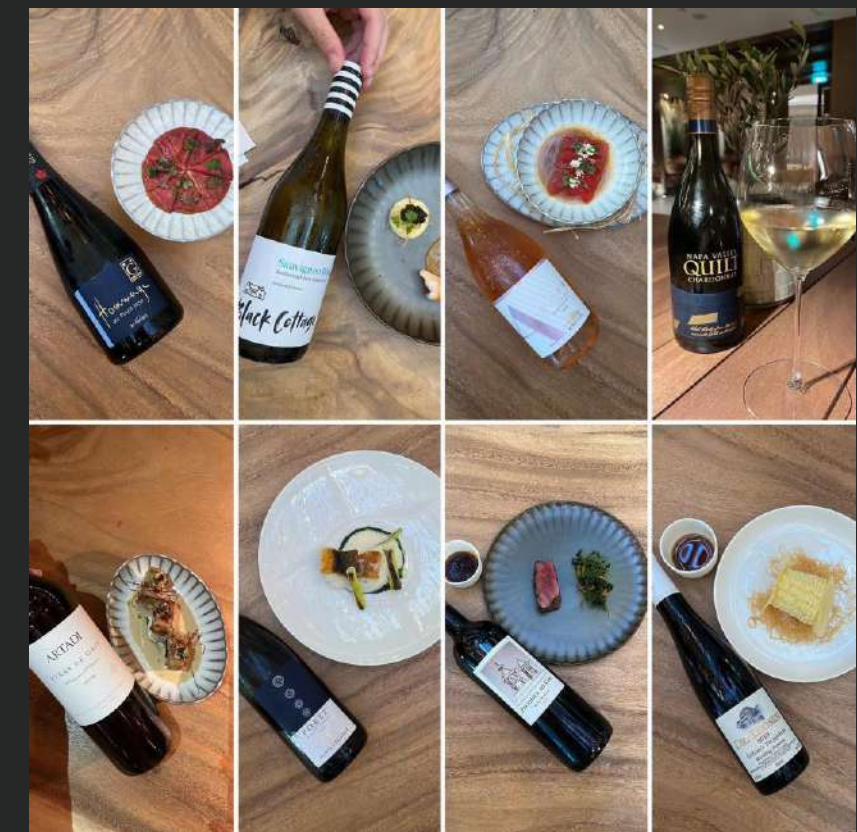
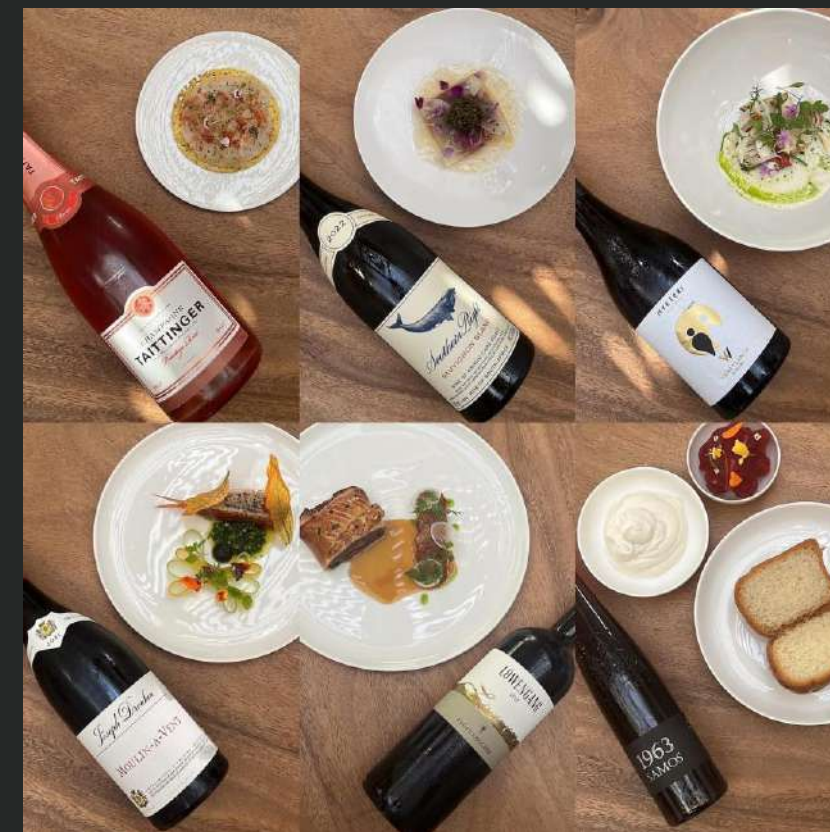
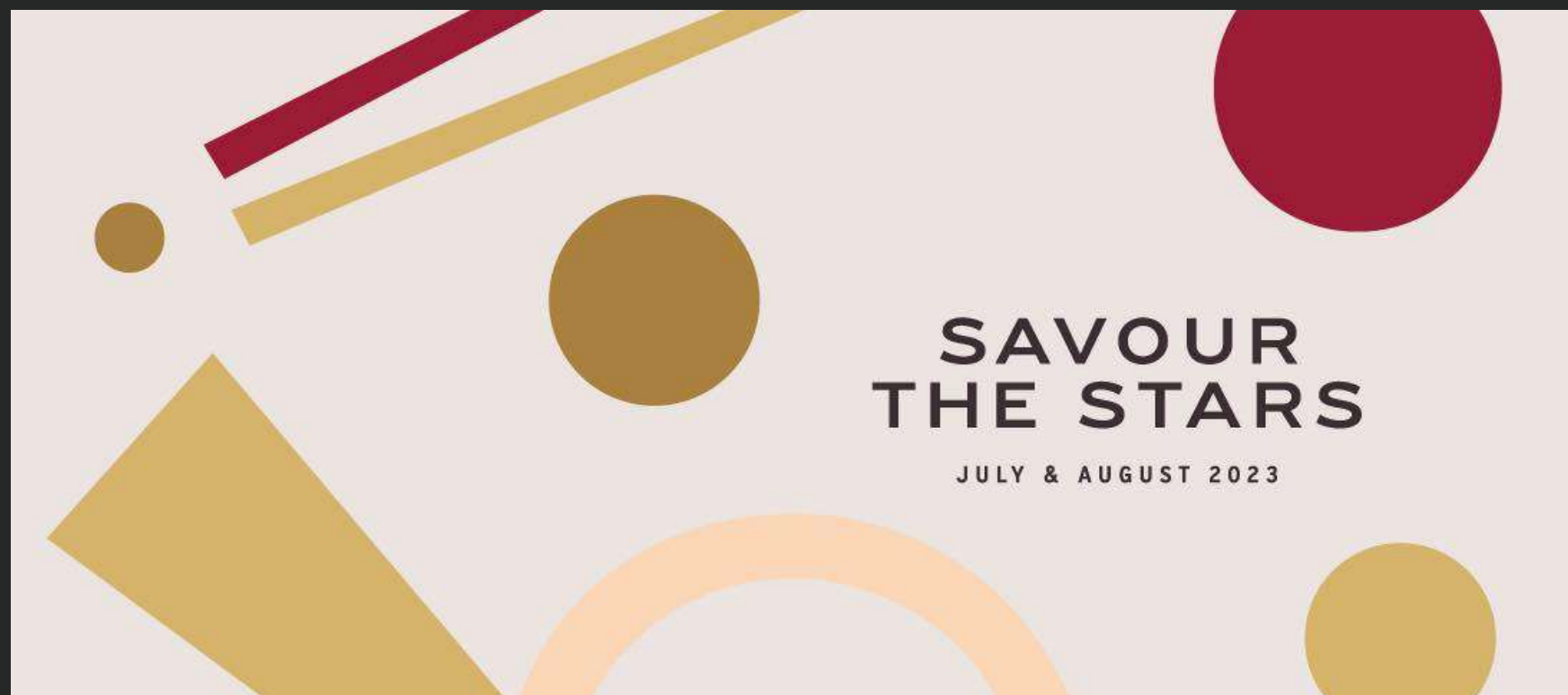
Culinary Artisans



GUEST CHEFS

- DIMITRIS PAMPORIS
- ADAM KONTOVAS
- GIKAS XENAKIS
- SOTIRIS EVAGGELOU
- LIZA KERMANIDOU
- GIORGOS PAPAZACHARIAS
- THANOS FESKOS
- ALEXANDROS TSOTINIS
- VASILIS MOURATIDIS
- MANOLIS PAPOUTSAKIS

SANI GOURMET FESTIVAL 2023



GUEST CHEFS

- AKIRA BACK
- HELENE DARROZE
- CHRISTIAN LE SQUER
- STEPHANIE LE QUELLEC
- JAVIER TORRES

SANI GOURMET FESTIVAL 2024

SAVOUR
THE STARS
JULY & AUGUST 2024

GUEST CHEFS

- PACO MORALES
- MASSIMO BOTTURA
- ANDONI LUIS ADURIZ
- ANA ROS
- CLARE SMYTH



SANI GOURMET FESTIVAL 2025

SAVOUR
THE ART
JULY & AUGUST 2025

GUEST CHEFS

- YANNICK ALLÉNO
- GAGGAN ANAND
- VIRGILIO MARTÍNEZ
- DANIEL BOULUD
- EMMA BENGTSOON



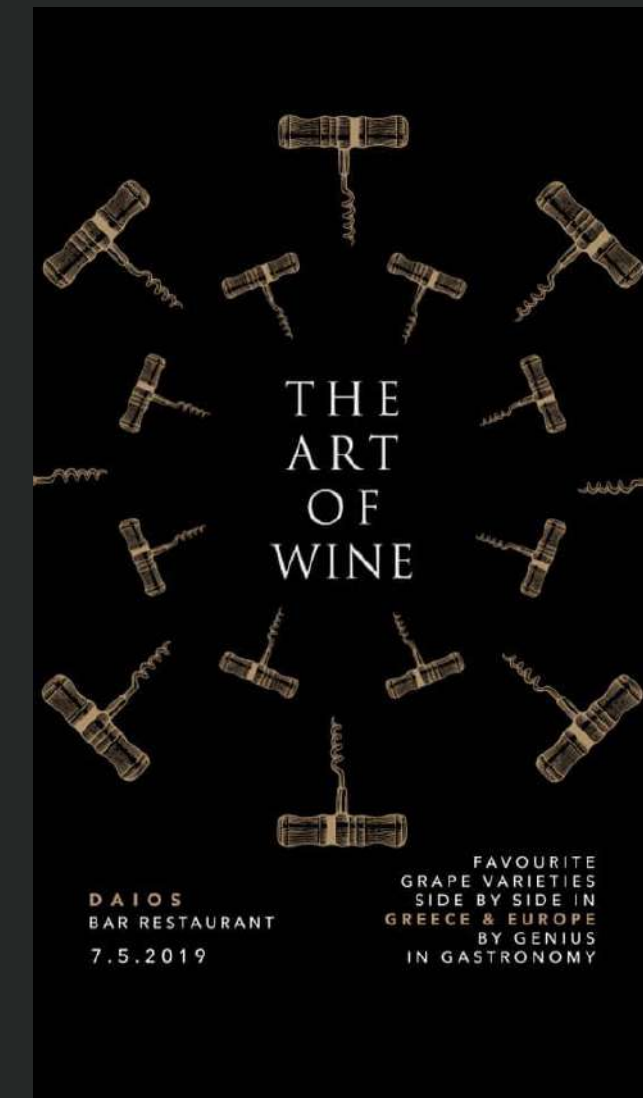
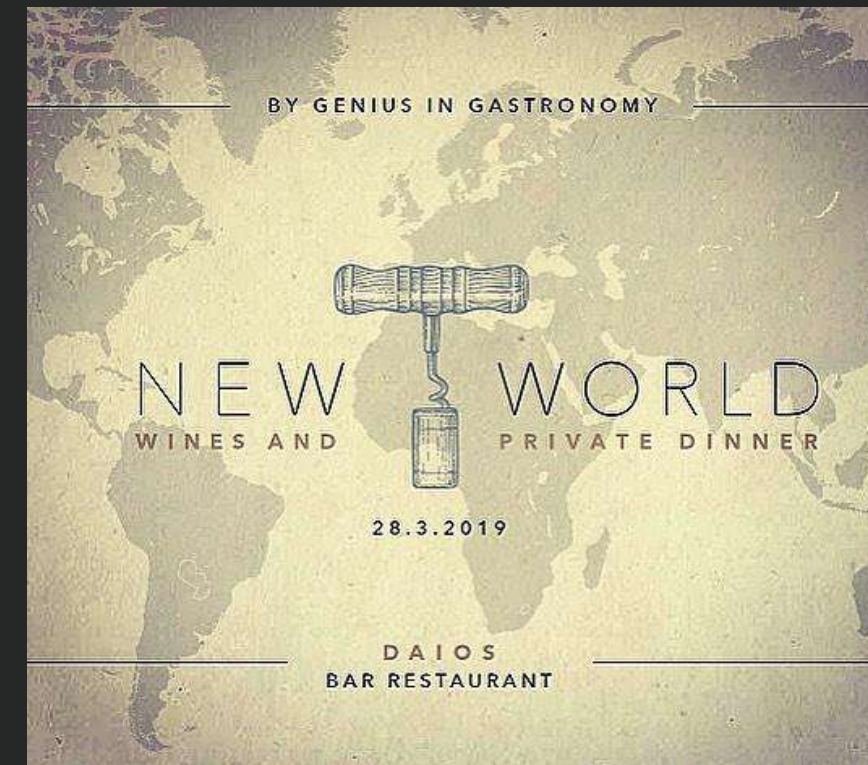
SPECIAL TASTING OF WINES, CHAMPAGNES & SPIRITS



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 2024” (1st, 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)



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)

AWARDING OF DIPLOMAS



AWARDING OF DIPLOMAS



AWARDING OF DIPLOMAS



APPEARANCES ON TV SHOWS



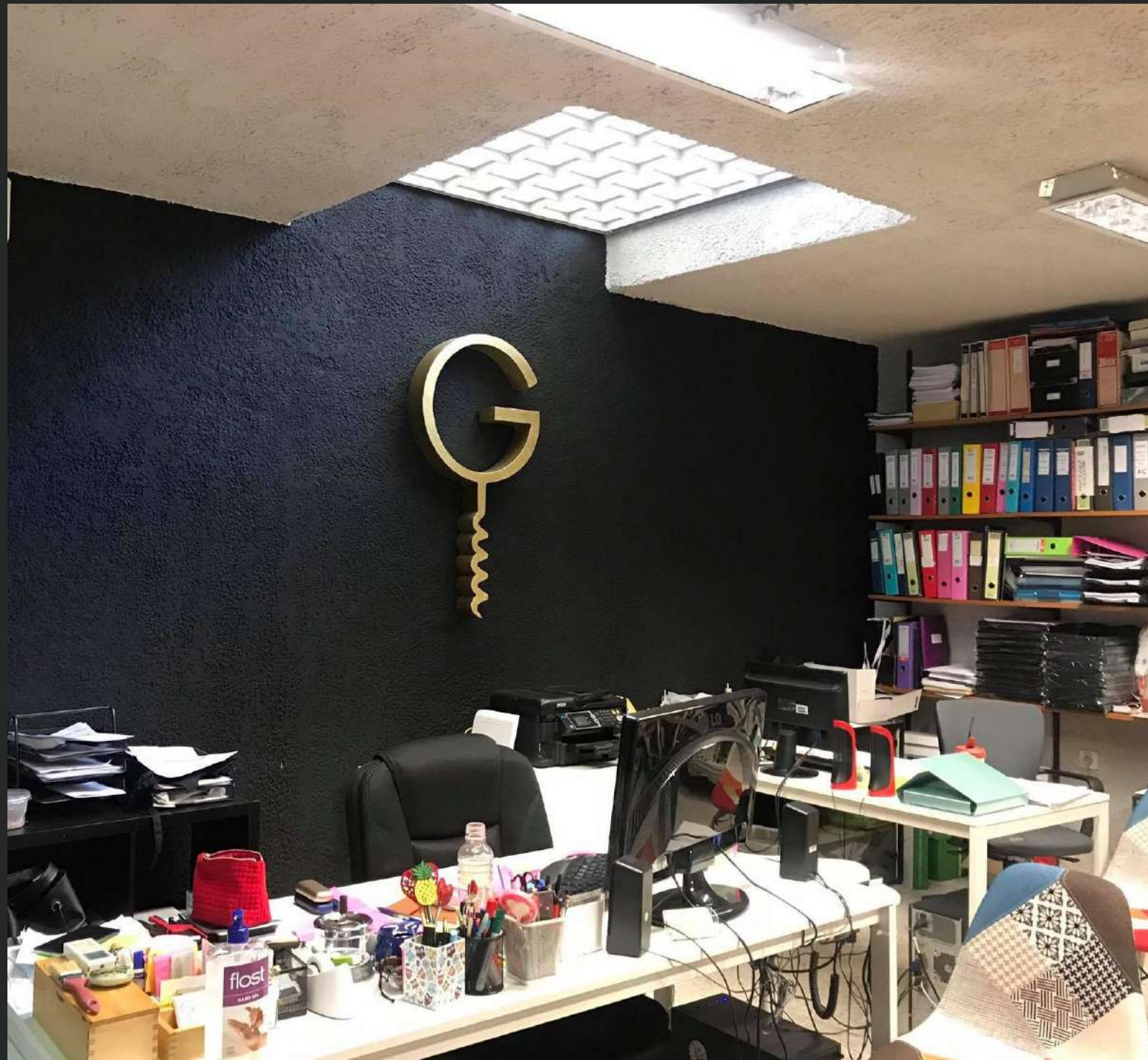
APPEARANCES ON TV SHOWS



OUR PRODUCTS



OUR VENUE



OUR VENUE



OUR VENUE







NEW VENUE

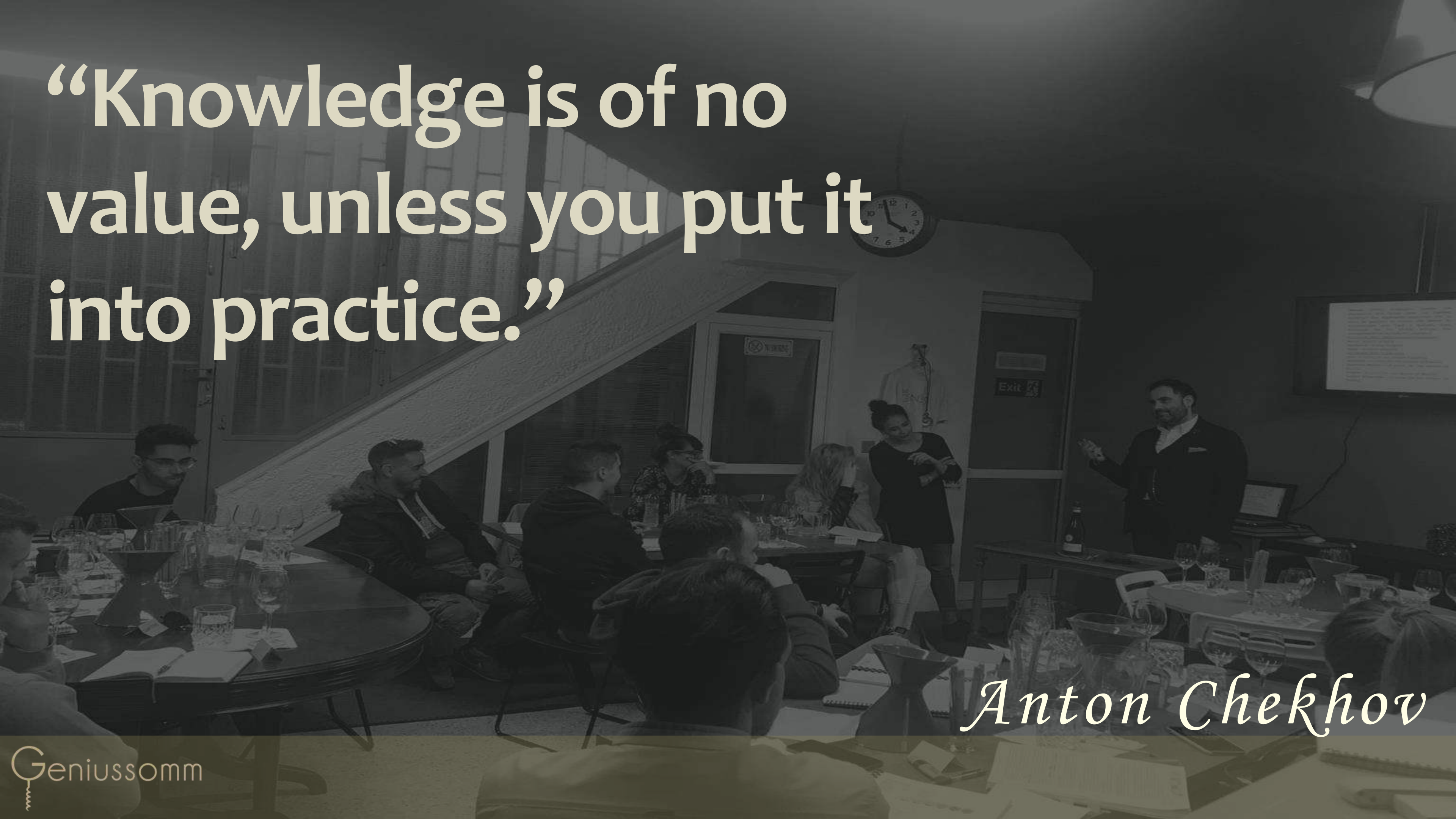


NEW VENUE



NEW VENUE





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

Anton Chekhov

CONTACT US

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Social Networking

