

AISLING CROTTY

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Erasmus Mundus WINTOUR Master:

Wine Tourism, Transitions and Innovation



Professional Summary

A highly motivated and adaptable professional with a strong academic background in Food Science (BSc, MSc) and hands-on experience in the food and wine industry. Passionate about viticulture and winemaking, with experience working in renowned wineries across Australia and New Zealand. Adept at customer service, food and wine pairing, and sensory analysis. Looking to transition into a more specialized role in the wine industry, interested in developing sustainable tourism products which benefits the winery, the guests, and the local community alike.

Relevant Work Experience

Section Waiter – Gibbston Valley Winery, Queenstown, New Zealand (*May 2023 – Oct 2023*)

- Expanded knowledge of winemaking and the Central Otago wine region.
- Traveled with the chief winemaker to vineyards to understand vine health and terroir influences.
- Contributed to wine sales and participated in weekly tastings to develop palate.
- Maintained efficient communication with the kitchen and Cellar Door team.

Section Waiter – Peter Teakle Wines, Port Lincoln, Australia (*Sep 2022 – Feb 2023*)

- Managed sections of the restaurant, ensuring seamless service.
- Gained in-depth knowledge of onsite and external wine selections.
- Assisted guests with food and wine pairings and provided professional service.
- Utilized Revel and SevenRooms for stock control and reservations.

University Research Assistant – Nestlé Development Centre, Limerick, Ireland (*Mar 2017 – Sep 2017*)

- Conducted independent research on calcium salt stability.
- Led multiple sensory analysis sessions.
- Developed a professional work ethic in a laboratory setting.

Education & Qualifications

WSET Level 1 Award in Wines – Wine & Spirit Education Trust (Oct 2024)

- Formal introduction to global wine varieties and styles.
- Developed skills in wine description and food pairing.

MSc in Food Science – University College Cork, Ireland (Jun 2018 – Apr 2020)

- Research focused on shelf life and stability of dairy products.
- Conducted six-month storage trials and stability testing.
- Presented findings to industry and academic stakeholders.

BSc (Hons) in Food Science & Technology – University College Cork, Ireland (Sep 2014 – May 2018)

- Achieved First-Class Honours.
- Studied food microbiology, processing, and sustainability challenges.
- Special emphasis on dairy and dairy-based products.

Skills

- **Wine & Food Pairing:** Strong understanding of wine regions, varietals, and tasting techniques.
- **Certificate in Pastry, Tarts & Gateaux –** Munster Technological University, 2021
- Gained hands-on experience in pastry and bakery production.
- Studied hygiene and safety protocols in professional kitchens.
- **Laboratory Research & Analysis:** Skilled in food stability testing and sensory analysis.
- **Customer Service & Sales:** Experience in hospitality and achieving sales targets.
- **Digital Proficiency:** Microsoft Office (Excel, PowerPoint, Word), Revel, SevenRooms.
- **Languages:** English (Native), Irish (C1), French (B1), Spanish (Basic).

Honours & Awards

- **Honorary Lifetime Membership:** University College Cork (2019)
- **College Scholar Award:** University College Cork (2014-2018)
- **ATCL Performance Diploma in Music:** Trinity College London (2015)

References available upon request