

Sommelier

The wine expert on a restaurant floor. Years of study and tasting for a job that only exists in a few hundred rooms in Canada.

TYPICAL PAY

\$38,000

a year, full time

PAY RANGE

\$31k to \$62k

starting to experienced

TIME TO QUALIFY

2 to 6 years

after high school

DEMAND

Moderate

job outlook

LICENCE NEEDED

No

anyone can do it

WHERE YOU WORK

Fine dining restaurants, hotels, wineries, wine agencies and retail

How you get there

- 1 Get certified to serve alcohol** 1 day
Smart Serve in Ontario, Serving It Right in British Columbia, ProServe in Alberta. Required by law before you pour anything.
- 2 Work as a server** 2 to 3 years
Two or three years in a restaurant with a real wine list. This is not optional. Service comes before wine knowledge.
- 3 Start formal wine study** 1 to 3 years, part time
The Wine and Spirit Education Trust runs Level 1 through the Level 4 Diploma through course providers in more than 70 countries, including Canadian cities.
- 4 Take the sommelier exams** Years
The Court of Master Sommeliers Americas runs Introductory, Certified, Advanced and finally the Master Sommelier Diploma. Each level adds blind tasting and live service under exam conditions.
- 5 Take the wine list** 5 years and up
Assistant sommelier, then sommelier, then wine director choosing what the restaurant buys and pours.

Pros and cons

- + A genuine craft with a lifetime of depth
- + Tips on the highest-value part of the bill
- + Travel, tastings and access to great bottles
- Very few full-time sommelier jobs in Canada
- Years of study you pay for and study on your own time
- Late nights, heavy lifting and a lot of inventory counting

Good to know

The top exam is brutally rare

The Court of Master Sommeliers runs four levels ending in the Master Sommelier Diploma. Even the level below it is uncommon: the Americas chapter announced just 27 new Advanced Sommeliers in J...

Job Bank does not really track this job

The national wage listing for Sommelier sits inside the broad food and beverage server group. That is a clue about the size of the profession in Canada: too small to measure on its own.

Optional boosts

Advanced Sommelier. Wine agency sales. Beverage director. Spirits and sake qualifications.

Where these numbers come from

Job Bank: Sommelier in Canada, wages (updated Nov 19, 2025)

Court of Master Sommeliers Americas

Wine and Spirit Education Trust: qualifications

Smart Serve Ontario: responsible alcohol service training

Numbers checked September 2026. Pay figures are typical full-time annual amounts in Canadian dollars, based on Government of Canada Job Bank wage data and published salary grids. They vary by province, employer and experience. Tuition is for domestic students. Sources, links and the click-through version: <https://career.help/ca/careers/sommelier>



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