

Omaidze Oleksandr

What was your background before attending VENIT?

Before joining the VENIT course, I finished a bachelor`s degree in Agronomy, and then master`s degree in Viticulture and Horticulture. During my undergraduate studies, I did an internship in viticulture in Germany, near Potsdam in Werder am Havel. While studying at the magistracy, I had an internship in winemaking in “Shabo”, Ukrainian wine-making company.

What was your occupation before attending VENIT?

I had no work, only internships in viticulture and wine. I wanted to study the nowadays innovations and get up-to-date information of a chosen industry, that is how I came across VENIT.

What is your current occupation?

Currently I`m attending the master`s degree in Odessa National University of Food Technologies. This course helps me to expand the knowledge of products of fermentation, to produce not only wine and sparkling wine but also brandy, liqueurs, and spirits.

How much did VENIT contribute to such a change?

The VENIT greatly contributed to my knowledge of viticulture and winemaking. The main contribution of this program is its scientific basis. Professors gave us a lot of important information about the industry that is confirmed by research and examples from their professional lives. The visits of sommeliers and wine tasting allowed us to learn and understand the changes in wine and strive for the best quality of our product. I am confident that my academic life and future career will benefit from this course.