



International A.S.I. Sommelier Diploma

RULES 2018

Art. 1 – Exam to obtain the Diploma

The A.S.I. (Association de la Sommellerie Internationale – www.sommellerie-internationale.com) establishes the exam for "International A.S.I. Sommelier Diploma", aiming to harmonize the level of sommeliers worldwide.

Art. 2 – Rights to claim the exam

The exam is reserved to Sommeliers working within the oeno-gastronomy world (restaurants, wine-bars, wine shops, distribution, or other, who serves or recommends beverages on a professional level), who have at least 4 years of experience.

Art. 3 – Registration to the exam

The registration to the exam session must be made through the National Association A.S.I. member having paid its annual fees. The candidate must send the following documents to the National Association to which he/she belongs:

- Application form filled out
- Working and Studies CV (résumé)
- Working certificates (copy)
- Education Degrees (copy)
- High resolution photo (passport style) to be sent to exams@sommellerie-internationale.com after passing the whole exam, at the time of paying the certification fee.

Art. 4 – Exam sessions

The sessions will be held at least once per year and announced on the A.S.I. website www.sommellerie-internationale.com

Art. 5 – Local Exam Committee

The local Exam Committee will be composed by sommeliers and oeno-gastronomy experts chosen and named by the President/Board of the National Association. A minimum of 3 is required, more, according to the number of candidates.

Art. 6 – Exams procedure

The exam will take place in two stages. First stage with only written tests, second stage with oral and practical tests.

1st stage - Written Tests:

Candidates will have:

- A questionnaire (90 minutes) focused on the main wine producing countries, beers, spirits and other beverages, grape varieties, viticulture, winemaking, and other topics related to the profession,
- A blind tasting of two wines with written commentary (20 minutes),

- The identification of two local beverages and three spirits/liquors/fortified wines (10 minutes),
- An essay (30 minutes) on a special theme provided by the A.S.I. Exam Committee regarding the world of beverages and the sommellerie (2000-3000 signs/400 words) in one of the three official languages of the A.S.I. French, English or Spanish (foreign language for the candidate),

2nd stage – Oral and Practical tests: these tests may take place on the same day as the written tests if the number of candidates is max 10. If there are more candidates, the practical tests will take place one month after.

Each candidate will have 30 minutes, using a foreign language, to:

- Present, demonstrate and justify the choice of a beverage (4 minutes)
- Decant, and serve a bottle of wine (7 minutes)
- Taste and explain a food-wine matching (7 minutes)

Art. 7 – Official languages of the exam

The Candidate must take the exam in one of the Official A.S.I. languages (French, English, Spanish). However, if he or she wishes to use his/her own mother tongue for the oral exam, he/she is allowed to do so under the condition that a show of mastery in a foreign language in the food & wine matching is done.

Art. 8 – Evaluation of the Exam

The A.S.I. Exam Committee will evaluate the first stage of the exam and give notice about the result to the National Associations.

The local Exam Committee will evaluate the Candidate in the second stage following the General Rules codified by A.S.I. and its marking grids. All these papers will be sent to the A.S.I. Exam Committee for final evaluation, after being photocopied, at the local level, for security purpose.

Art. 9 – Exams results and communication to the candidate

The results will be communicated to the President of the National Association who will inform the successful candidates. Then the results will be posted on the A.S.I. website minimum five days after communicating to the National Associations.

The results and marks are final. No explanation whatsoever will be given directly to a candidate by the A.S.I. Exam Committee.

The exam can be redone. Who fails at the second practical exam will need to go through the whole exam again (no exemption of the first stage written exam).

Art. 10 – Diploma

The Candidate who successfully passes the exam will receive the **International A.S.I. Sommelier Diploma** numbered and signed by the A.S.I. President and the President of the Exam Committee as well as the A.S.I. pin and card.

Art. 11 – Transitional Rule: Diplomas to Sommelier already bearing certain awards

The Sommeliers of Associations active members of the A.S.I. having already one of the following titles are *de facto* "A.S.I. Sommelier":

- Best Sommelier of the World,
- Best Sommelier of Europe,
- Best Sommelier of the Americas,
- Best Sommelier of Asia-Oceania.

They will need to ask the A.S.I. Board for their diploma, sending the following documents:

- Official letter asking for the diploma, in French, English or Spanish
- Approval of their National Association
- A recent high resolution ID photo

Art. 12 – Transitional Rule: Sommelier A.S.I. *honoris causa*

The A.S.I. reserves its right to nominate “*Sommelier A.S.I. honoris causa*” people who for years have worked, as Sommelier to improve the Profession worldwide. Each National Association being an active paying member of the A.S.I. may nominate one person per year to obtain the *honoris causa* diploma.

Art. 13 - Fraudulent act

If any leakage regarding the contents of the written, oral or practical tests of the exam is observed in any of the National Associations, that specific National Association will not be allowed to organize the exam on the following year. In addition, the A.S.I. Exam Committee may hold an extraordinary meeting and call for heavier penalties against any fraudulent act or wrong behavior during the course of the exam.

Art. 14 – Procedure / guidelines

The A.S.I. Exam Committee sends guidelines, updated each year, explaining the different steps of the procedure.

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