



ASSOCIATION
DE LA SOMMELLERIE
INTERNATIONALE

International ASI Diploma for Sommelier

2020 RULES / CANDIDATES

Art. 1 – Exam to obtain the Diploma

In 2012 The ASI (Association de la Sommelierie Internationale www.asi.info) established the exam for "International ASI Diploma for Sommelier", aiming to harmonize the level of sommeliers worldwide and prove the professionalism of the "ASI Sommelier" globally.

Art. 1bis – From 2019, the "International ASI Diploma for Sommelier" is open to candidates who prefer sitting for the exam in their own language, as far as it is one of the three official languages of ASI – French, English or Spanish – The Bronze level has been created for them. The outcome level for Bronze is the same as Silver or Gold levels. Silver or Gold levels are only for sommeliers presenting all the tests in a foreign language.

Art. 1 ter – Bronze level Diploma may be available in other languages by prior arrangement between the ASI International Exam Committee and the National Associations willing to organize such an exam. Contact your National Association for further information.

Art. 2 – Requirements to sit for 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 3 years of professional experience.

The candidate accepts that the examination is recorded both audio and video for moderation purposes.

Art. 3 – Registration to the exam

The registration to the exam must be made exclusively via the National ASI Association.

Art. 4 – Exam session

The session is held once per year and announced on the ASI website www.asi.info

Art. 5 – Local Exam Committee

The local Exam Committee is composed by sommeliers, ASI Sommeliers and oeno-gastronomy experts chosen and named by the President/Board of the National Association.

Art. 6 – Exams procedure

The exam takes place in two stages

1st stage - Written Tests:

- Extensive written description and identification of two international wines served blind in a sommelier way (no bullet points, whole sentences, no medium +/-, 30 minutes)
- The identification of two local beverages and three international spirits/liquors/fortified wines (10 minutes)

- 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
- An essay (45 minutes) on a professional theme provided by the ASI International Exam Committee regarding the world of beverages and the sommellerie (500/800 words) in one of the three official languages of ASI

2nd stage – Oral and Practical tests:

- Selling a beverage (4 minutes)
- Decant, comment and serve a bottle of wine (6 minutes)
- Taste, explain and discuss a food & wine pairing (5 minutes)

Art. 7 – Official languages of the exam

The Candidate must take the exam in one of the Official ASI languages (French, English, Spanish). The candidates who present the exam in a foreign language can receive Gold or Silver. Candidates who don't write in a foreign language can only qualify for Bronze. Other languages can be arranged by special agreement between the ASI International Exam Committee and your National Association.

Art. 8 – Evaluation of the Exam

The ASI International Exam Committee evaluates the written tests and moderates the oral and practical tasks based on the video recording. The local Exam Committee evaluates the oral and practical tests following the General Rules codified by ASI and the respective marking grids. All these papers and videos are to be uploaded to the ASI International Exam Committee for final evaluation. NB: the final evaluation is done according to a scale pre-set by the ASI International Exam Committee

Art. 9 – Exams results and communication to the candidate

The results are communicated to the President of the National Association who informs the successful candidates. Then the results are posted on the ASI website within after communicating to the National Associations. The candidate is allowed to sit again for the exam as many times as he/she wishes

Art. 10 – Diploma

The Candidate who successfully passes the exam receives the **International ASI Sommelier Diploma** numbered and signed by the ASI President and the President of the Exam Committee as well as the ASI pin and card

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

The Sommeliers of ASI Associations active members having already one of the following titles are *de facto* "ASI Sommelier": Best Sommelier of the World, Best Sommelier of Europe & Africa, Best Sommelier of the Americas, Best Sommelier of Asia & Oceania

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