



ASSOCIATION DE LA SOMMELLERIE INTERNATIONALE

ASI SOMMELIER DIPLOMA

ASI, the Association de la Sommellerie Internationale, established in 2012 the exam for "ASI Sommelier Diploma", aiming to harmonize the level of sommeliers worldwide and prove in any part of the world the professionalism of the "ASI Sommelier".

GENERAL RULES

Art. 1 – Diploma Levels

The ASI Sommelier Diploma (ASI Diploma) exists in three levels.

1. Gold
2. Silver
3. Bronze

To qualify for ASI Diploma in Silver or Gold level the examinee must complete the exam in one of ASI's contest languages (EN-FR-ES) which may not be his/her mother tongue.

Examinees sitting the exam in their mother tongue can qualify for ASI Diploma in Bronze level.

The outcome levels for Bronze and Silver are the same besides the foreign language.

Art. 2 – Languages

The ASI Diploma Exam is offered in ASI's contest languages English, French and Spanish.

If a National Association wants to organize the ASI Diploma Exam in another language, ASI Certification Exam Committee must be informed latest by September 1st of the year prior to the exam and accept following criteria:

- A minimum of five candidates in the specific language.
- The National Association will cover the extra costs of translation.
- At least one ASI Sommelier will be part of the Local Exam Committee and will supervise the examination.
- The alternative language only qualifies for the Bronze level.

Art. 3 – Exam Session

The session is held once per year and is announced in the member news as well as on the ASI website www.asi.info



Art. 4 – Requirements to organize the examination session

The examination session can only be organized by a National Sommelier Association being member of ASI in good standing.

The organizing association must meet the following framework conditions:

- Form a local Exam Committee (see Art. 5).
- Provide a location to enable the examinees to complete all stages of the exam (see Art. 7) in an adequate manner.
- Ensure the technical setup (e.g. video recording).

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.

The local organizing Committee will designate one responsible person in charge of liaising with the ASI Certification Exam Committee.

Art. 6 – Requirements to sit for the exam

The exam is reserved to Sommeliers being member of a National Sommelier Association being member of ASI. He/she must be working within the oeno-gastronomy world (restaurants, wine-bars, wine shops, distribution, or other, who serves or recommends beverages on a professional level) and have at least 3 years of professional experience.

The candidate is allowed to sit again for the exam as many times as he/she wishes.

Art. 7 – Registration to the exam

An online registration form will be opened on ASI's website where the examinee must register and supply details as working and studies CV (résumé as pdf) and a passport style high resolution photo (jpg with 300 dpi and min. 500 kb).

The organizing national association must confirm the registration, as well as the national sommelier association in which the examinee is member.

Art. 8 – General Exam procedure

The exam takes place in two stages:

1st stage – Written Tests (in total 175 minutes)

- Written description and identification of international wines served blind.
- Identification of local beverages and international spirits/liquors/fortified wines.
- A questionnaire 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 on a professional theme provided by the ASI Certification Exam Committee regarding the world of beverages and the Sommelierie.

2nd stage – Oral and Practical tests (in total 15 minutes)

- Marketing (e.g. selling a beverage).
- Practical work (e.g. decantation, service of a bottle of wine).
- Tasting and food & wine pairing.



Art. 9 – Evaluation of the Exam

The ASI Certification Exam Committee evaluates the written tests and moderates the oral and practical tasks based on the video recording that must be supplied by the National Association.

The local Exam Committee only 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 Certification Exam Committee for final evaluation.

NB: the evaluation is done according to a scale pre-set by the ASI Certification Exam Committee.

Art. 10 – Exam results and communication to the candidate

The results are communicated to the National Association having organized the examination session. They inform the successful candidates. Then the results are posted on the ASI website.

Art. 11 – Diploma

The Candidate who successfully passes the exam receives the ASI Sommelier Diploma numbered and signed by the ASI President and the Director of the Certification Exam Committee as well as the ASI Sommelier Pin and a personal card.

Art. 12 – Transitional Rule

Sommeliers having received 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

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 in the following year. In addition, the ASI Certification Exam Committee may hold an extraordinary meeting and call for heavier penalties against any fraudulent act or wrong behaviour during the course of the exam.

Art. 14 – Procedure / Guidelines

The ASI Certification Exam Committee sends guidelines, updated each year, explaining details and the different steps of the procedure.