ASI DIPLOMA RULES

Art. 1 - Levels of qualification for the Diploma

Three levels: Bronze, Silver and Gold

Minimum mark required for each of the following groups of competencies:

Theory (Questionnaire, Essay, creation/correction of wine lists)
Tasting (Identification of Beverages, Wine Tasting)
Practicals (Service, Selling, Pairing Food & Beverages)

Final Pass mark:

Bronze = 60% with a minimum of 40% for each group of competencies
Silver = 65% with a minimum of 45% for each group of competencies
Gold = 75% with a minimum of 50% for each group of competencies

Art. 2 – Languages

To obtain the ASI Diploma, candidates must pass the exam in **French**, **English** or **Spanish**.

A 10% bonus is awarded to candidates who make an effort to participate in a foreign language* (either French, English or Spanish). Those who compose in their mother tongue do not receive a bonus. The final mark is calculated based solely on the results of the questionnaire, essay and practical tests.

**A foreign language is a language that the candidate has had to learn. A mother tongue or mother tongues are languages learned intuitively at home during early childhood. The candidate's nationality shall in no way prejudge their mother tongue(s).*

Art. 3 - Examination session

The session takes place once a year for the whole world. The date is published on the ASI website www.asi.info.

The exam session can only be organised by a National Association of Sommeliers (active or applicant member) of the ASI that is up to date with its membership fees.

Art. 4 - Registration for the exam

Registration is only possible through the ASI member association organising the exam.

The organising association may charge each candidate a registration fee of up to 500€.

Art. 5 - Conditions for taking the exam

The exam is reserved for sommeliers who are members of a National Sommelier Association that is itself an active member of the ASI or part of the College of Applicants.

Candidates must work in the wine and food industry (restaurants, wine bars, wine merchants, distribution, or other areas serving or recommending beverages at a professional level) and have at least three years of professional experience.

Candidates are allowed to take the exam as many times as necessary.

Art. 6 - Special situations

A country hosting the ASI Diploma exam may accept and register foreign candidates with at least 3 years of experience as sommeliers, provided they are approved by the national association organising the exam.

A sommelier wishing to take the ASI Diploma exam in a foreign country must be a member in good standing of an association affiliated with the ASI, with their annual membership fee paid up to date. If the candidate is not a member of the ASI national association of their country of origin, they must choose one of the following options to participate:

1. Join the ASI association in their country of origin at least one month before the exam date.

2. Join the ASI association in the foreign country organising the exam at least one month before the exam date, provided that the national association's statutes allow it.

The organising national association must verify the candidate's membership with the ASI-affiliated association in the candidate's country of origin.

In case of uncertainty or if the candidate does not clearly meet the criteria, the organising association may request prior approval from the EEC.

Art. 7 - General exam procedure

Tasks might differ from exam to exam, but will always be relevant for the sommelier profession. The constant evolution and changes of tasks, is reflecting the ability to adapt and be flexible in the profession, not working in a static way with exactly the same tasks every exam. A sommelier must have a broad knowledge and understanding for the profession.

The exam takes place over a single day in two stages:

Stage 1 - Theoretical tests, that will change from exam to exam. Examples below:

- Written tasting commentary on international wines served blind,

- Identification of local drinks and international spirits/liqueurs/fortified wines,

- Questionnaire on the main wine-producing countries, beers, spirits and other drinks, grape varieties, viticulture, winemaking and other subjects related to the profession,

- Essay on a professional theme.

- Correcting wine lists

- Creating wine lists

New theoretical tasks might be developed in order to mirror the development of the profession.

Stage 2 - Oral and practical tests

- Marketing (e.g. selling a drink, organising an event),

- Practical work (e.g. decanting, serving a bottle of wine, or conducting any other service relevant to the profession)

- Blind tasting of beverages in different formats, (e.g. full organoleptic, short description, identification of beverages)

- Food and wine/beverage pairing, in different formats.

Timing for all tasks might vary as well, in order to adapt to different scenarios.

Art. 8 - Assessment of the examination

All documents and videos are submitted to the ASI EEC for final assessment.

The EEC assesses the written tests and validates the assessments of the oral and practical tasks based on the video recordings provided by the national association. The local examination board assesses the oral and practical tests in accordance with the general rules of the ASI, the instructions of the CEE, and the marking grids based on the ASI Guidelines available on the asi.info website.

The local jury undertakes to respect the final result calculated according to the scale pre-established by the ASI EEC.

Art. 9 - Examination results and notification to candidates

The results are communicated to the National Association that organised the examination session. The National Association is responsible for informing the candidates.

The results are then published on the ASI website.

Art. 10 – Diplomas / Certificates

Candidates who pass the exam receive an official ASI Sommelier diploma and the ASI Sommelier pin.

Art. 11 – Title

Candidates who have passed the ASI exam may promote their title by mentioning it (**ASI Dip.)** in their electronic signature or on their business card, confirmed by the use of the specific ASI diploma logo (please note: NOT the ASI institutional logo, which is strictly regulated and reserved for use by the ASI Office, commissions and national associations). For use on candidates' professional websites, they must also specify the unique number of the diploma awarded to them. The exam logo will be available on the ASI website www.asi.info.

Art. 12 – Fraudulent acts / Ethics

If a leak concerning the content of the written, oral or practical parts of the exam is observed in one of the exam centres, the candidate in question and the national association concerned will not be allowed to participate in the exam or organise it the following year.

In addition, the ASI Examinations & Education Committee may hold an extraordinary meeting and request more severe penalties for any fraudulent acts or misconduct during or after the examination that are not in accordance with ASI ethics and therefore detrimental to its image.