



## LIST OF COMPETENCIES

The ASI Certification 1 assesses competencies covering the accepted international knowledge an assistant sommelier requires to perform her/his duties appropriately. The focus is on products with global relevance, international cuisine and practices validated in the ASI Guidelines.

This list of competencies will evolve with time to reflect the evolution of the sommelier profession while staying true to the values of the ASI.

Questions in different formats will be multiple choices. The assessment will consist of 100 questions, yielding different points based on their complexity.

The minimum pass mark is 60%

The total of possible points shall be spread according to the following indicative formula:

- Wine Knowledge 45%
- Viticulture and Oenology 10%
- Spirits 10%
- Sommelier Skills 25%
- Other Beverages 10%

The level of knowledge expected is as follows:

### Wine Knowledge

- The choice of wine countries covered is based on a formula including the OIV figures of production, both in value and quantity, the export shares and the subjective importance of each wine producing country as set out by the 8<sup>th</sup> Edition of the Atlas of Wine by Jancis Robinson.
- This calculation gives a relative weight of over 50% for wines from France, Spain and Italy. It reflects an accurate view of the availability of imported wines in restaurants around the world.
- Other main wine countries are, in no specific order: Argentina, Chile, USA, New Zealand, Australia, South Africa, Germany, Austria, Portugal.
- Appellations will be limited to the major AOP and IGP or equivalent, covering the AOP's key regulations (AVA, IG, DO.) (eg for the USA the focus will be on AVAs relevant to the global market, such as Napa, Sonoma, Willamette...).
- Grapes varieties covered are found on the OIV list of important grape varieties per country (OIV - distribution-of-the-worlds-grapevine-varieties.pdf); however, grapes of non-listed countries with global relevance may still be included (ie: Furmint from Hungary, Chasselas from Switzerland, Saperavi from Georgia, Assyrtiko and Xinomavro from Greece or Grüner Veltliner and Blaufrankisch from Austria).

### Viticulture and Oenology

- The assessment will cover the geological and climatic influencers, both meso- and microclimatic, the concept of Terroir, the basics of viticulture (both for the *vitis vinifera* and the rootstocks), the concept of hybrids and crosses, the reasons behind the use of rootstocks and grafting, the vine cycles in both hemispheres, concepts of pruning and canopy management, major pests and diseases up to the harvest.
- In Oenology and winemaking, the assessment will cover the alcoholic fermentation process, the processing of dry white wine, dry rosé, dry red wines, fortified wines and the major styles of making sparkling wines (at least bottle fermentation vs tank fermentation) – The equipment needed and the styles of winemaking. The maturation and the effect of different containers such as oak barrels, the concept of malolactic fermentation, and also the main sources of spoilages, such as TCA or VA.

## **Spirits**

- Distillation processes
- White spirits, their main ingredients and basic regulations
- Brown spirits, the art of blending and barrel maturation, and basic regulations
- The assessment will cover Cognac, Armagnac, Whiskeys including Bourbon and Scotch Whisky, White and Aged rums, Grappa or Marc, Gin, Vodka, and agave spirits (Tequila and Mezcal) and their respective regulations
- Basic cocktails

## **Other Beverages**

Mineral water definition and main producers, coffee origins, service and classic milk preparations, basics of teas, ingredients of beer and classic fermentation styles, service protocols, ciders production and definition, Basic sake process and ingredients.

## **Sommelier's professional skills**

- Wine tasting descriptions
- Storage and Service of beverages
- Understanding taste, flavours and textures
- Basic principles of food pairing
- International cuisines, iconic and noteworthy dishes.
- Understanding the structure of dishes and being able to explain them.
- Protocols of service, etiquette, hospitality rules
- Basic management, calculations, banqueting protocols
- Basic Wine list management
- Key Wine personalities
- Customer management
- Costing and profit
- Alcohol awareness, safe consumption, pregnancy and driving
- Wine History & culture
- Main style of cheeses and relevant regional products
- Closures, formats of bottles and wine faults
- The tools of a Sommelier