



## COMPETENCES

The ASI Certification 2 exam is meant to assess the competencies of a professional sommelier able to function as a fully competent sommelier, while Certification 1 is aimed at certifying commis/future sommeliers. This certification covers the international knowledge needed for a sommelier to fit in any restaurant around the world and manage the floor.

The focus is on brands / products/ recipes / known or distributed globally:

- The wine knowledge covers 70% of the theory since, unlike the level 1, tasting tasks, beverage tasks and service tasks are assessed separately.
- 15 major wine countries of the world with their respective weight as calculated on a regular basis, however, the candidates must understand the trends of the sommelier world, from Georgian Qvevri to PetNat.
- The depth of knowledge is focused upon major appellations, but also sub-regions (crus) of interest and understanding the reasons why these appellations/sub- appellations are famous, from the cool climate of Clare Valley to the sea influence of Chilian Casablanca Valley or the volcanic soil giving Santorini a unique profile, for example.
- Major grape varieties, hybrids and crossings.
- Winemaking process and its correct order: red with destemming, crushing, fermenting, pressing, ageing, malolactic conversion; different barrel sizes, based on regions; the effect of long skin contact on modern style white wines; different sparkling styles. Fortification, must concentration, chaptalisation, fining, stabilization, racking, filtration...
- Different closures, bottle sizes.
- Viticulture, pests and diseases, PIWI and reasons behind them, cycle of seasons, grafting, field blends, organic farming, principle of biodynamics.
- Understanding and reasoning of food & beverage pairing, knowledge of international cuisine and styles.
- Beers: raw materials, major styles and food pairing.
- Sake: major styles and raw materials.
- Liquors and spirits: major international brands and styles.
- Water, mineral vs purified, effect of carbonation on food pairing, famous brands.
- Coffee: Arabica, Robusta, classic recipes such as latte or americano...
- Tea: black and green classics, brewing temperatures.
- Classic cocktails according to the ASI Guidelines.
- Service protocols, etiquette, stock management, hygiene, teamwork, wine list.
- Alcohol abuse awareness.
- ASI history, wine history and culture, wine personalities.

### Format:

- The format of the assessment consists of 3 parts, that all need to be passed successfully to achieve the Certification 2 level.
- One theory paper of up to 60 questions, with maps, multiple choice and open answer questions, grids, pictures, recipes etc.
- A blind tasting (written & oral comments) of two classic international wines selected by the ASI Exams & Education Committee (EEC) based on its availability in the country of the organizing national association and the identification of 3 international mainstream spirits selected by the EEC.
- One practical task involving a wine service (still or sparkling) and a food pairing in written or oral form.

Total Pass Mark is 60%. The ASI will supply an official personalised certificate and an ASI Cert.2 pin.

The theoretical, tasting and identification parts of the exam will be marked by the ASI EEC, and one committee member will be responsible to evaluate the practical task in person or in live streaming/audio/video, at the cost of the local association. The exam will be offered in the 3 typical languages of ASI (French, English, Spanish). The choice of languages will be expanded when possible.