COMPETENCIES

Competency Specification for Hospitality ASI Prep Exam for Sommelier studies

Competency Area 1: Vineyard Influences

- Identify the components of a grape (skin, pulp, seeds, stems) and their contribution to wine.
- Identify vine growth requirements (warmth, sunlight, water, nutrients, carbon dioxide).
- Outline key stages of grape formation and ripening.
- Explain environmental factors (climate, weather, location) impacting grape ripeness and wine quality.
- Explain the influence of grape ripeness on wine style and quality.
- Define labelling terms related to origin, regulation

Competency Area 2: Winemaking and Bottle Ageing

- Describe alcoholic fermentation.
- Identify stages of winemaking for red, rosé, and white wines.
- Explain how winemaking techniques influence wine style and quality.

Competency Area 3: Principal Grape Varieties

- Principal black grape varieties (Merlot, Cabernet Sauvignon, Syrah/Shiraz, Pinot Noir).
- Principal white grape varieties (Chardonnay, Pinot Grigio/Pinot Gris, Riesling, Sauvignon Blanc, Airen).
- Explain winemaking techniques impacting wine styles of principal varieties.
- Describe effects of bottle ageing on principal grape varieties.
- Define region-specific labelling terms for principal varieties.

Competency Area 4: Regionally Important Grape Varieties

- Regionally important black grapes (Gamay, Grenache, Tempranillo, Nebbiolo, Barbera, Sangiovese, Corvina, Montepulciano, Zinfandel/Primitivo, Pinotage, Carmenère, Malbec, Tannat).
- Describe characteristics of regionally important white grapes (Chenin Blanc, Sémillon, Viognier, Gewurztraminer, Verdicchio, Cortese, Garganega, Fiano, Albariño, Gruner Veltliner, Furmint).

Competency Area 5: Sparkling and Fortified Wines

- Identify grape varieties for principal sparkling wines (Chardonnay, Pinot Noir, Meunier, Moscato, Glera).
- Outline winemaking methods for sparkling (traditional and tank methods) and fortified wines.
- Describe key styles of sparkling (Brut, Demi-Sec, Vintage, Non-Vintage) and fortified wines (Fino, Amontillado, Oloroso, Ruby, LBV, Vintage, Tawny).
- Identify key geographical indications (Champagne, Cava, Prosecco, Sherry, Port).
- Define labelling terms indicating style and quality for sparkling and fortified wines.

Competency Area 6: Wine Storage, Service, and Food Pairing

- Identify ideal wine storage conditions (temperature, light, bottle position).
- Identify methods for preserving wine after opening (vacuum, blanket systems).
- State recommended service temperatures for:
    - Sparkling wines (well chilled: 6-10°C)
    - Sweet wines (well chilled: 6-8°C)
    - Light- and medium-bodied white and rosé wines (chilled: 7-10°C)

    - Full-bodied white wines (lightly chilled: 10-13°C)
    - Light-bodied red wines (lightly chilled: 13-15°C)
    - Medium- and full-bodied red wines (room temperature: 15-18°C)
- Demonstrate correct procedures for opening still and sparkling wines.
- Demonstrate correct wine decanting and serving techniques.
- Select and evaluate appropriate glassware for various wine styles.
- Identify common wine faults (cork taint, oxidation, heat damage) and their effects on aroma and flavour.
- Explain key principles of food and wine pairing, considering interactions of sweetness, umami, acidity, salt, bitterness, and alcohol.

Competency Area 7: Basic International Beverages Knowledge

- Identify and describe characteristics of internationally important beverages:
    - Bier (Belgium, Germany, Nederland's, UK, Italy)
    - Whiskey (Scotch, Bourbon, Irish, Japanese)
    - Brandy (Cognac, Armagnac)
    - Gin (London Dry, Genievre)
    - Rum (White, Gold, Dark)
    - Vodka (Neutral, Flavoured)
    - Tequila (Blanco, Reposado, Añejo)
    - Grappa (jeune, vieillie, ecc)
- Outline basic serving methods and recommended service temperatures for spirits (neat, on the rock...)

Competency Area 8: Hospitality Service Rules

- Explain basic etiquette and hospitality service standards for wine and spirits.
- Demonstrate professional wine and spirits service skills (table service, customer interaction).