

Registration requirements for
« A.S.E. Association of European Sommeliers Diploma »
REGULATIONS

Art. 1 – Training for the Diploma

The A.S.E. (Association of European Sommeliers www.sommeliers-europe.com) offers a specific training course which will enable candidates to obtain the « European Sommelier Diploma » and harmonize the methods for selling wine all over Europe and the World

Art. 2 – Training course registration conditions

This training course is reserved for staff working in the catering and hotel trade – restaurants, wine cellars, on a vineyard, and who have at least 3 years' experience.

Art. 3 – Submitting applications

Registrations are to be made only with the Board of A.S.E. The candidate must be a member of A.S.E. and pay the sum of €150 to cover administrative fees. This sum will be adjusted according to the standard of living in the different European countries.

The applicant must provide the following documents:

- The registration form, carefully filled in
- His/her CV
- Copies of employment certificates (over last 3 years)
- A passport-type ID photo

Art. 4 – The training sessions

The training sessions will be organized in the different European countries in partnership with an official adult training organisation identified by the country's Ambassador. They will be carried out in premises provided for that purpose or in a restaurant with candidates from a same geographic area

Art. 5 – The trainers

The trainers are trained sommeliers, members of A.S.E. and approved by the Board of A.S.E. after having familiarized themselves with the training programme common to all the countries and have agreed to attend a programme. They will be paid following agreement with the Board of A.S.E.

Art. 6 – Training programme

The applicants will receive training that is broken down into 7 4-hour modules, i.e. a total of 28 hours. The lessons can be split over two or three weeks following candidates' agreement. The candidates will imperatively attend the whole course to be able to sit for the final exam, except in the case of justified events beyond their control.

The training programme is included as an appendix to this document.

The reference work will be the book by Roland Rohn

« Vins de France et du Monde, alcools et autres boissons » published by Editions LT Jacques Lanore

Art. 7 – Official training languages

The courses will be given in the language of the country. If the trainer is of a different nationality, the authorities in the country will provide an interpreter. There will be one question in English in the final exam (in French for the English-speaking candidates).

Art. 8 Assessment for award of diploma

Part of the questions will be drafted by the Board and will be proposed for all the countries, another part concerning the wine-growing regions of the country will be drafted with the trainer. This questionnaire will be submitted to the participants at the end of each session in order to assess the knowledge they have acquired. This questionnaire will be drafted in the language of the organising country. It will be corrected following a pre-established grade scale and one scoring scale alone.

Art. 9 – Results and awarding of diplomas

The trainer will be in charge of correcting the papers, which must be validated by the Board. The results will be communicated to the Ambassador of the country who will in turn inform each candidate. The results may in no case be challenged. A candidate who has not obtained his/her European Sommelier Diploma can sit the exam as an external candidate as many times as he/she wishes for a registration fee of €50. He/she must sit the whole final exam again.

The diplomas signed by the Chairman of A.S.E. and the Ambassador of the country will be sent by mail to each recipient by the Board of A.S.E.

Art. 10 – Specifications

The commission in charge of the European Sommelier Diploma will send each organizing country specifications that have been regularly updated where applicable.

Let's put it into practice : tastings of different wines

Unit 5 How to preserve and serve wines 4h00

Wine lists

Preservation of wines

The ideal cellar : how does a wine develop in a barrel, in a bottle – How to preserve opened bottles of wines

Service : different glasses, best temperature, in which order to serve them

How to present a bottle, to open it and to serve it

When should a wine be decanted

Tasting of a wine at different temperatures

Unit 6 Pairing of food and wines 4h00

Wine from aperitif to dessert

Harmony, contrasts between food and wines : classic and unusual pairings

Unit 7 Legislation 4h00

The different types of drinks: what they are made of and where must they be displayed

The different licences

How to sell wine (by the glass.....)

The country laws

Hygiene and security

