



ACADEMY OF FOOD & WINE SERVICE

UK SOMMELIER
OF THE YEAR 2012

RULES & ENTRY FORM

The Academy of Food & Wine Service has been organising this competition since 1980. In that time it has gained an impressive stature and reputation in the both the hospitality and wine trade, and is an excellent platform on which to display your own or your staff's talents.

The competition is all about finding the UK's most talented sommeliers, bringing them to the attention of both their customers and their employers and raising the profile of your establishment and the profession as a whole. An enormous amount of learning, and confidence-building, takes place by taking part in the competition but all of the many sommeliers who have entered over the years would, we're sure, say what an enjoyable experience taking part in the UK Sommelier of the Year is.

This year we are delighted to be holding the UK Sommelier of the Year finals at ExCel London, during the London International Wine Fair (LIWF). This is the single most important event in the international wine calendar and will bring together the global wine trade, with a portfolio that shows unequalled

diversity, with producers from every region of the world taking centre stage.

The focus of the Fair is very much on discovery: new wines and spirits, new producers, emerging countries and regions, new vintage releases, seminars, debates and masterclasses make LIWF the perfect trade event and an obvious venue for UK Sommelier of the Year.

PRIZES

The winner of the UK Sommelier of the Year will win an all-expenses paid trip to South America's leading Organic and Biodynamic wine producer – Emiliana. The Emiliana Bursary in association with Boutinot Wines will be a 5 day tour of Chile's vineyard regions and will include visits to the

Casablanca, Maipo and Colchagua Valleys. This unique prize will give the recipient the personal opportunity to learn more about the principles of organic and biodynamic viticulture from Emiliana who are recognised as one of the best producers in South America and are responsible for the iconic wines of Coyam and 'G'.



“Boutinot Wines are once again delighted to provide the wines for the regional-finals, semi-finals and finals of the UK Sommelier of the Year. Boutinot recognise the importance of the Sommelier profession and we congratulate the considerable commitment and contribution on how the Academy of Food & Wine Service promotes the role of the Sommelier with this prestigious competition. As with the previous four years of our association with this premier competition for Sommeliers, Boutinot will once again provide good quality wines that are a true and honest reflection of the particular grape variety, vintage, the country of origin and the region.”

NIGEL WILKINSON MS ~ FINE DINING ACCOUNT MANAGER, BOUTINOT WINES

HOW TO ENTER

Please complete the entry form and return by 23rd March 2012. Applications after this date will not be considered. Remember you need to be nominated by your employer or manager to enter the competition.

FIRST ROUND QUESTIONNAIRE

Once your nomination has been received you will be sent the first round questionnaire designed to test your knowledge. You are allowed to consult as many books and colleagues as you wish to complete it. The deadline for returning your completed questionnaire is 30th March 2012.

REGIONAL FINALS ~ 30TH APRIL 2012

- Hotel du Vin, Tunbridge Wells
- Hotel du Vin, Bristol
- Malmaison, Manchester
- Malmaison, Edinburgh
- Hotel in London tbc

Successful candidates will be invited to attend one of the regional finals being held across the UK.

Candidates will have to complete a written paper, a blind tasting and practical service tasks.

SEMI-FINAL AND FINAL ~ THE LONDON INTERNATIONAL WINE FAIR, EXCEL LONDON ~ 23RD MAY 2012

The successful sommeliers from the regional finals go through to the semi-final held in London.

Candidates will be judged on a written questionnaire, a blind tasting and a practical skill. The top six will be asked to compete on stage at the wine fair for a place in the finals. The top three will then compete in the final in the afternoon where, in front of a live audience, candidates will be tested both practically and orally on errors on a wine list, food and wine matching, service skills and a blind tasting.

UK SOMMELIER OF THE YEAR 2012 DRINKS RECEPTION 23RD MAY 2012

Thanks to the kind support of all our sponsors, we are excited to be able to announce that following the competition, a drinks reception will be held at Excel where the winner of this year's Sommelier competition will be announced.



INFORMATION

For further information on the competition, please contact the Academy of Food & Wine Service:

T 020 8661 4646

F 020 8661 4647

E Ann@acfws.org

W www.acfws.org

M www.sommelieroftheyear.co.uk

Please note that all information on tasks, venues and dates may be subject to change. Please check with the AFWS office or website for any updates.

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FREEPOST RRAT-TAJB-YGKH

Academy of Food & Wine Service

34 West Street

Sutton

Surrey

SM1 1SH

BOUTINOT

EMILIANA
ORGANIC  VINEYARDS

Hotel du Vin
&
Bistro

Malmaison
hotels that dare to be different

RIEDEL 
THE WINE GLASS COMPANY


LONDON INTERNATIONAL
WINE FAIR 2012
22 - 24 MAY | EXCEL LONDON

ENTRY FORM

*For completion by sponsor/nominator
(i.e. employer or manager)*



First name.....

Surname.....

Position

Establishment

Address

.....

Postcode.....

Tel.....

Email.....

Is the entrant an individual member of the AFWS?

Yes (please complete membership no)

No (please complete the Direct Debit form
and return it with your entry*)

For completion by entrant

First name.....

Surname.....

Position

Date of birth / / Nationality

Establishment

Address

.....

Postcode

Tel..... Mobile

Email.....

The closing date for entries is 23rd March 2012.

Please complete in block capitals and return with a copy of
your CV to:

Academy of Food & Wine Service

Trinity Court, 34 West Street, Sutton, Surrey SM1 1SH

or fax to 020 8661 4647

* This normally costs £70 however if you are not a member
and wish to enter, please complete and sign the direct debit
mandate and send with your entry form and we will give
you FREE membership for one year.

RULES

- 1 The competition is open to anybody, in the United Kingdom, who is exercising the profession of sommelier, for example, choosing and buying wines, setting up a cellar. Stock maintenance, categorisation of a wine list, advising customers, decanting and serving wines, liqueurs and spirits
- 2 Entrants must be individual Academy of Food & Wine Service members.
- 3 Winners of the title "UK Sommelier of the Year" will not be allowed to re-enter, although the second and third place finalists from the previous year will be invited to take part in the semi-final.
- 4 Entry is by nomination only; and each candidate may only be nominated by one sponsor.
- 5 All entries must be registered before 23rd March 2012. All legitimate entrants will be sent a first round written questionnaire, which must be completed and returned by 30th March 2012. A 75% pass mark must be achieved in order to be considered for the regional finals.
- 6 All those who qualify for the regional final stage must have been in employment in the UK for at least the prior 6 months and also at the time the regional and semi-finals take place.
- 7 Required knowledge:
 - Viticulture, vinification, grape varieties
 - The wine list, compiling and categorising
 - English vineyards and wines
 - Legislation relative to wines and spirits in UK
 - European wines and vineyards
 - Well-known wines and vineyards of the rest of the world
 - Liqueurs and spirits
 - Origin, methods of production
 - Cellar organisation, management and stock rotation
 - Drinks usually served in a restaurant
 - Wine vocabulary, description of basic sensations
 - Organic and Biodynamic wines
- 8 Candidates must wear their smartest work uniform at all stages of the competition.
- 9 Throughout the finals, the judges will observe the appearance, performance, customer approach and commercial awareness of the candidates.
- 10 The judges for the regional finals, semi-finals and finals will be chosen by the Chairman of the Academy of Food & Wine Service, and will include people from the hotel/restaurant/wine trade, as well as food and wine writers.
- 11 In the event of a tie in the semi-final, the results of the tasting paper will decide the result.
- 12 The final ranking will be based solely on the final scores. In the case of a tie, the marks of the semi-finals tests will be taken onto consideration.
- 13 The decision of the panel is final.
- 14 Entrants agree that if they are the winner of the UK Sommelier of the Year they will act as an ambassador for the Academy of Food & Wine Service for the period they hold the title.



ACADEMY OF FOOD & WINE SERVICE

“The Sommelier of the Year competition is the most exciting wine competition in the country, this competition highlights the importance of the sommelier role in a restaurant. Over the years this competition has helped me to improve my wine knowledge, skills, confidence and standards of service. Becoming Sommelier of the Year 2011 was a fantastic feeling and has been one of the proudest moments of my career.”

YOHANN JOUSSELIN MS ~ UK SOMMELIER OF THE YEAR 2011



“This is THE competition for sommeliers in the country. Standards are improving all the time as restaurants are putting more emphasis on wines and the sommeliers are expected to know far more than they ever did. This competition tests all areas of sommellerie and the vast knowledge they must possess. The skill of the sommelier is often overlooked but the winners of the competition go on to become role models for young people to pursue careers in front-of-house service.”

GERARD BASSETT MW, MS ~ CHIEF JUDGE