

**LA CONFRÉRIÉ DE LA CHAÎNE DES RÔTISSEURS**  
**Association Mondiale de la Gastronomie**

**INTERNATIONAL JEUNES SOMMELIERS COMPETITION**

**OFFICIAL GUIDELINES**

**December 1, 2021**

**CONTENTS**

|  |       |
|--|-------|
| Focus of the Competition   | - 2 - |
| Recommendation regarding a competitor's experience                           | - 2 - |
| The Competition – guidelines for testing                                     |       |
| • In general   | - 2 - |
| • Semi-Final – three parts   |       |
| – 1. Written Theory Test   | - 2 - |
| – 2. Deductive Tasting   | - 2 - |
| – 3. Service   | - 3 - |
| • Final  | - 3 - |
| • In case of a query   | - 3 - |
| Appendix   | - 4 - |
| • Practical guidelines (Semi-Final) – facilities, equipment, etc             | - 5 - |
| • Practical guidelines (Final) – facilities, equipment, etc                  | - 6 - |
| • Suggested room set-up for the Deductive Tasting Test during the Semi-Final | - 7 - |
| • Suggested room set-up for the Service Test during the Semi-Final           | - 8 - |

## FOCUS

The focus of the Jeunes Sommeliers Competition is on a competitor's ability principally to demonstrate proficiency in technical as well as salesmanship skills in table-side service. Knowledge of wine and beverage theory, as well as deductive tasting will also be tested but the principal marks will be awarded for table-side service skills.

## RECOMMENDATION

To have a suitable level of proficiency for participation in the competition, a minimum of three years in the industry is strongly suggested.

## THE COMPETITION

The Jeunes Sommeliers Competition is intended to provide a meaningful challenge for the working young Sommelier.

The testing will give young professionals, whose knowledge, skills and demeanour are worthy of the accolade, the opportunity to vie for the title: "Chaîne des Rôtisseurs Best Young Sommelier".

### **Semi-Final**

The testing for the "Semi-Final", in which all competitors participate, comprises three parts:

#### 1. Written Theory

A written theory questionnaire of multiple choice and short answer questions.

- Covering the knowledge and service of wines, spirits, aperitifs, beers, liqueurs, liqueur coffees, digestifs, cordials and other non-alcoholic beverages
- Allotted time: 45 minutes
- Maximum possible score – 75 points

#### 2. Deductive Tasting (Oral)

A test consisting of four wines tasted blind

- Four wines from classic grape varieties and regions
- Allotted time: 20 minutes
- Competitors will be scored on:
  - their description of each wine's appearance, nose and palate
  - their answer for the vintage, grape variety, country and appellationNB. The grape variety is considered to be most important, the correct answer for which attracts extra points.
- Maximum possible score – 60 points

#### *3. Service (see next page)*

### 3. Service

Competitors are scored on their knowledge, ability, style, table manner/presence and panache at each station.

Practical table-side service tests take place across three stations. They will include tasks drawn from the list below:

- Alcoholic and non-alcoholic aperitifs preparation and service
- Still and sparkling wine service: competitors are asked to open and serve a bottle of Champagne or sparkling wine
- Decanting: competitors are asked to decant and serve a bottle of red wine
- End of meal drinks
- Food and wine pairing
- Maximum possible score – 175 points

### **Final**

The three candidates with the highest aggregate scores in the Semi-Final will participate in the “Final”. Practical table-side service tests take place across four stations.

They will include tasks drawn from the list below:

- Food and wine pairing: competitors are asked to suggest a flight of wines for a multi-course menu, an event, wine dinner, or a stated occasion of the judge’s choice
- Describe and identify two wines
- Identify four beverage products
- Competitors are asked to answer questions on the origins, vintages, production methods, wine styles and producers during the practical tasks
- Selection of correct glassware for the service of a range of beverages
- Allotted time: 6-10 minutes at each station

As for the “Semi-Final”, competitors are scored on their knowledge, ability, style, panache and table manner/presence at each station

### **IN CASE OF A QUERY**

Should there be any query relating to the Guidelines then in the first instance please send an e-mail outlining the question(s) to Marie Jones, Chair of the Jeunes Sommeliers Competition Committee, at [mariejones@hotmail.com](mailto:mariejones@hotmail.com)

## APPENDIX

1. Practical Guidelines
2. Suggested room set-up for the Deductive Tasting Test during the Semi-Final – figure 1
3. Suggested room set-up for the Service Test during the Semi-Final – figure 2

## PRACTICAL GUIDELINES

The requirements detailed below and any others for the International Final of the Competition will be notified to the host Bailliage four weeks in advance.

### **Semi-Final**

A room with separate tables (one per Competitor) will be needed for the Written Theory Test.

The Deductive Tasting Test will need two rooms set up as per Figure 1.

The Service Test room must be both private and of adequate size to accommodate the Competitors and Judges comfortably and without distractions.

In addition a separate room shall be available to accommodate/rest the Competitors during the Competition. In this room refreshments (such as coffee, tea, and mineral water) should be served.

### Equipment

- Champagne ice bucket and stand (one total)
- Decanters (three total, three different shapes)
- Decanting cradle (one total)
- 15 cms (6 inches) white candle with candleholder (one total)
- Matches or cigarette lighter
- Crystal wine glasses for tasting exam – 10 to 12oz, plain, colourless, clear without logos (six per Competitor)
- Crystal wine glasses as above specification for the Judges (six total)
- Champagne flutes– practical exam (four per Competitor)
- White wine glasses– practical exam (four per Competitor)
- Red wine glasses– practical exam (four per Competitor)
- Glasses for spirits tasting (ten total)
- Chairs (six total: three for Judges and three for Competitors)
- Tables: 2.5 m (8 feet) long for service testing (two total)
- Table: 2.5 m (8 feet) long for Judges (one total)
- Linen changes for each service table (one per Competitor)
- Napkins for each service table (three per Competitor)
- Gueridon or service trolley (one total)
- Five-gallon plastic dump buckets (two total)
- Ice buckets/bus tubs with ice for chilling wines (two to four total)
- Side plates (twelve total)

### Wine and Spirits

- Wines for the tastings will be provided by the Judges
- Spirits for identification will be provided by the Judges
- Wines for service testing will be provided by the host Bailliage and shall consist of a sparkling wine, a red wine and a white wine per Competitor plus one spare of each in case of any problem. These wines are not to be consumed and should be inexpensive.

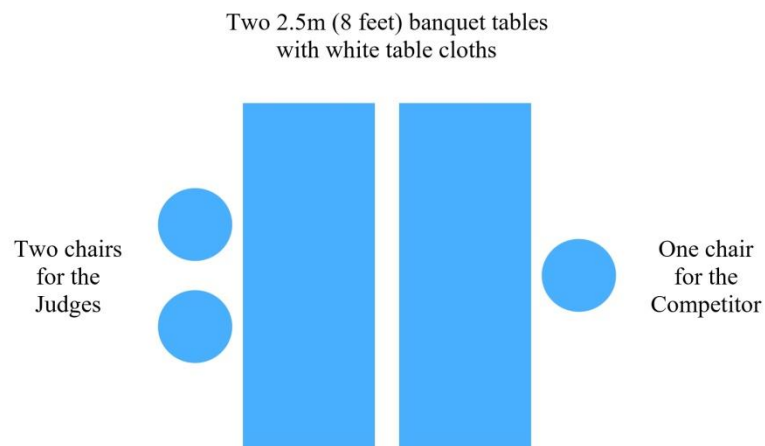
**Final**

The Final will require a theatre-style room to enable an audience to watch the Competition taking place at the front.

Additional wines and other equipment over and above that provided for the Semi-Final will be needed.

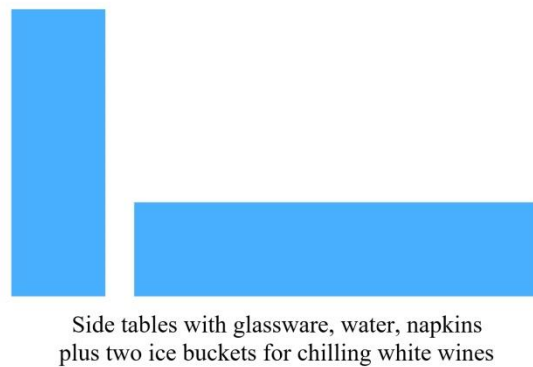
**Figure 1**

**Room set-up for Deductive Tasting Test during the Semi-Final**



Equipment list

- Four glasses per Competitor
- One set of four glasses for the Judges
- Water and water glasses for Competitors and Judges
- Four cloth napkins
- Ten square paper napkins



**Figure 2**

**Room set-up for Service Test during the Semi-Final**

