

Open Invitation for Best Sommelier for Italian Wine in Malaysia Competition!

Get ready for 2024 Best Sommelier for Italian Wine in Malaysia competition, proudly presented by With Love from Italy and SommAsia at Berjaya University! Showcase your knowledge and passion for Italian wines, gastronomy and expertise about Italian culture. Are you ready to compete for the competition?

Qualifying Round – 28th October (Monday)

1:45pm	Registration of Candidates at Berjaya University
2:00pm	Qualifying round examination papers and blind tasting
4:00pm	End of the examination
5:00pm	Results of the Qualifying round – 6 candidates will be chosen for the semi-final round

Semi Final & Final Round – 29th October (Tuesday)

9:45am	Registration of Candidates
10:00am	Qualifying round examination Papers, blind tasting & practical
12:00pm	End of semi-final
12:01pm	Lunch
2:00pm	Results of the semi final
2:30pm	Final of the 2024 Best Italian Wine Sommelier competition
5:00pm	End of the competition follows by Wine Tasting & light snacks
6:30pm	Award ceremony and prize presentation
7:00pm	Events end

RULES & REGULATION

1. ABOUT COMPETITION

1.1 2024 Best Sommelier for Italian Wine in Malaysia is open competition organized by With Love of Italy and SommAsia. The competition is open to **Beverage Professional working as Managers, Wine Sommeliers, Bartenders and F&B Service in Malaysia**. The is not restricted to foreigners working in Malaysia.

2. WHO CAN

2.1 The participants **MUST** be above 18 years of age, male or female, who has been **working in the Food & Beverage, and retails industry** involve serving wines and other beverages. Their daily job roles may involve: choosing and buying wines, setting up a cellar, stock maintenance, categorization of a wine list, advising customers, decanting, serving wines, liqueurs and brandies, etc.

3. LANGUAGE

2.1 The entire theory, oral and practical test examination will be conducted and answered in English.

4. ATTIRE

4.1 Competition attire for contestants is in daily working uniform.

5. EXAMINATIONS AND ACCESSORIES

5.1 All contestants must bring along pen, pencils and erasers during the examination.

5.2 During the practical examination each contestant must bring along wine opener for the competition task during practical session.

5.3 Late comer is not allowed into examination and competition premises.

6. COMPETITION GENERAL INFORMATION

6.1 The competition covers Italian wines and other alcohol and non-alcohol beverages knowledges. There will be second parts of the question covering gastronomy, history and Italian landmarks as general knowledge.

6.2 The format will feature three areas of examination, these areas are theory, practical and blind tasting. The exam format may be modified if deemed necessary by the judges.

6.3. The whole competition consists of two days of the competition with qualifying round on **Monday, 28th October** and both semi-final and final competition on **Tuesday 29th October**.

6.4 Only **6 (six) contestants** will be drawn from the results of the qualifying round for the semi-final round and **only 3 (three) contestants** will be chosen for the Grand Final round on stage.

6.5 The qualifying and semi-final round competition are NOT open to the public. Only the judges and the contestants are to be in the exam room. There are to be no observers in the exam room. Only the final, which will take place on Tuesday, October 29th at 2p.m. is open to the public.

6.6 The **theory section** will consist of a written theory exam that may include short answer, multiple choice or essay questions.

6.7 **Practical skills** section is a station-based service performance exam that may include decanting, champagne service, appropriate glassware choices and other tasks. The practical skills section is characterized by a reasonable time limit at each task station. It is a role-playing exercise requiring full restaurant service skills, experience, knowledge, composure, dress code and personal equipment.

6.8 The **blind tasting** section is a tasting wine and spirit examination. The judges will provide the undisclosed wines. Scores will be assigned for assessment by sight, nose, and palate and wine presentation of each wine.

7. RESULTS

7.1 The results of the competition will remain unknown to the public until the awards ceremony announced by the judging committee for the Finals.

7.2 In the case of a tie for the 1st place, the jury will take consideration to precede additional questions to decide on the winner.

7.3 The judging committee's decision is final and cannot be challenged, reviewed and/or appealed against.

7.4 The results will be announced during at the end of the competition on the same day.

7.5 Contestants who do not comply with any of the rules and regulations will be disqualified

8. WINNER PRIZES

- 1) Winner trophy + RM2500 and RM1500 voucher on WLF wines and a The Durand wine opener
- 2) 1st runner-up trophy + RM1500 and RM1000 voucher on WLF wines and a The Durand wine opener
- 3) 2nd runner-up trophy + RM1000 and RM1000 on WLF wines and a The Durand wine opener

All participants will receive a certificate of participation and a bottle of Montelvini Prosecco Rosè

REGISTRATION:

2.4 All application entry forms must be register through the link below:

<https://forms.gle/MmkdT9bzwNBaf1666>

2.5 Closing dates for application is on **16th September 2024**