



SAKE SOMMELIER OF THE YEAR 2016



EVENT OUTLINE AND RULES

Headline Sponsor



Sake Sommelier of the Year 2016

The competition aims to find the most skillful and dedicated Sake Sommeliers, raising their professional profile among customers, investors and employers.

Entering the Sake Sommelier of the Year is a great opportunity to build confidence, to meet and network with sake sommeliers and experts from around the world and to be noticed for your skills and knowledge.

Headline Sponsor



Gekkeikan is one of the world's oldest family-owned sake companies founded in 1637 in Fushimi, a district of Japan's former capital of Kyoto.

The crown of laurel ("Gekkeikan" in Japanese) was adopted as their corporate logo in 1905. As a traditional symbol of victory and merit, it was chosen to represent Gekkeikan's achievement of becoming one of Japan's leading sakes.

Prize

The winner of the Sake Sommelier of the Year 2016 will win a unique trip to Japan.

The trip will include the following:

- a. Return trip flight ticket to Japan
- b. 2 nights of accommodation in Kyoto
- c. Special tour of Gekkeikan to further your learning of sake.

How to Enter

Please complete the entry form attached and return by Thursday 15th September 2016. Applications after this date will not be considered, so please remember to submit before the closing date.

First Round Questionnaire

Entrants will be sent a preliminary questionnaire and short essay questions designed to test their knowledge, experience and vision of Sake to be filled in and returned to info@sakesommelierassociation.com by Tuesday 20th September 2016.

Semi-Final & Final Monday 21st November 2016

Successful entrants will be invited to attend the Semi-final and final held in London on Monday 21st of November 2016.

Candidates will be judged on a written questionnaire, a blind tasting and a practical skill. 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 sake list, food and sake matching, service skills and a blind tasting.

Entry Form

Download the entry form from www.sakesommelieroftheyear.com
The closing date for entries is Thursday 15th of September 2016.
Please complete in BLOCK CAPITALS and return to
info@sakesommelierassociation.com

Further information can be found at www.sakesommelieroftheyear.com

Rules

1. The competition is open to anyone who is involved in service of sake.
2. Required knowledge: Sake history and culture; Sake production; Sake tasting; Sake label; Sake serving; Sake vessels; Sake temperature
3. Candidates must wear their smartest work uniform at all stages of the competition.
4. Throughout the Final, the judges will observe the appearance, performance, customer approach and commercial awareness of the candidates.
5. The judges for the Semi-final and Final will be chosen by the founders of the Sake Sommelier Association.
6. In the event of a tie in the Semi-final, the results of the Tasting Paper will decide the result.
7. The Final ranking will be based solely on the final scores. In the case of a tie, the marks of the Semi-final tests will be taken onto consideration.
8. The decision of the panel is final.
9. Entrants agree that if they are the winner of the Sake Sommelier of the Year they will represent the ethos of the Sake Sommelier Association for the period they hold the title.
10. Previous winners of the Sake Sommelier of the Year competition are not permitted to enter the competition.