



SAKE SOMMELIER OF THE YEAR 2018



EVENT OUTLINE AND RULES

Headline Sponsor



Sake Sommelier of the Year 2018

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.

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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 2018 will win a unique trip to Japan.

The trip will include the following:

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

How to Enter

Please complete the entry form and return by Thursday 23rd November 2017. 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 Friday 15th December 2017.

Final Sunday 20th May 2018

Successful entrants will be invited to attend the final held in London on Sunday 20th May 2018.

The top three candidates will be judged over a variety of six tasks in front of a panel of prestigious judges, including a written questionnaire, blind tasting, and service tasks. After both knowledge and practical skill have been put to the test, the competition will end with the winner being announced in front of a live audience.

Entry Form

Download the entry form from www.sakesommelieroftheyear.com

The closing date for entries is Thursday 23rd November 2017.

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 Final will be chosen by the founders of the Sake Sommelier Association.
6. The decision of the panel is final.
7. 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.
8. Previous winners of the Sake Sommelier of the Year competition are not permitted to enter the competition.