



**Canadian Association of Professional Sommeliers (C.A.P.S.)
2012 BEST ONTARIO SOMMELIER COMPETITION
RULES AND REGULATIONS**

The Competitors

- Art. 1 The competition is open to all Canadian citizens aged 19 years or older, of Canadian citizenship or legally able to work in Ontario, who exercises the trade or function of sommelier in Ontario, where she/he presents herself/himself and who is a member in good standing of the Canadian Association of Professional Sommeliers.
- Art. 2 The following individuals may also participate in the competition: Maîtres d'hôtel, servers, restaurateurs, chefs and cooks and all other individuals working in the dining room of a licensed establishment in which wine is sold, provided they justify an experience of at least two years in the profession and that they exercise the said profession to the date back to the competition.
- Art. 3 Ineligible competitors:
- Past winners of the CAPS Ontario Sommelier Competitions who have competed a maximum of three (3) times
 - The Technical Directors of the competition.
 - Technical Committee members
 - The members of the Board of Directors of C.A.P.S.
 - Full-time permanent teachers of sommellerie, (exception will be made for teachers who have stopped teaching twelve (12) months prior to the date of the competition).
- Art. 4 The registration form and payment must be received by C.A.P.S. Ontario (260 Adelaide Street East, Box 25, Toronto, Ontario, Canada M5A 1N1) at least two weeks before the date of the Qualifying Round. Date of receipt will be based solely on the postmarked date (email or Canada Post).
- Registration Fee \$50.
- Art. 5 With the registration, each candidate must also provide an up-to-date curriculum vitae and a letter confirming employment in or for a licensed establishment

Competition Organization

- Art. 6 The C.A.P.S. Best Ontario Sommelier Competition will take place every two years. It is organized by the Canadian Association of Professional Sommeliers, Ontario Chapter.
- Art. 7 The Board of Directors of CAPS selects the members of the Technical Committee of the competition, as well as its Director.

Language

- Art 8 The official language of the Best Ontario Sommelier Competition is English. French-speaking candidates will be accommodated. Note: to qualify as a representative of Ontario for the National Competition, competitors must be bilingual - French and English. In the event that the Ontario representative to the National Competition requires it, CAPS Ontario will assist in French language development for the 1.5 years prior to the National Competition.

Required Knowledge

- Art 9 The competition will be judged on the following elements:
- The history of vine growing and wine
 - Basic winemaking practice
 - Winegrowing regions around the world
 - Wine list development and correction
 - Vintages
 - Spirits and eaux-de-vie
 - Legislation related to wine and spirits around the world
 - Wine service (including decanting, sparkling, and different scenarios)
 - Food and wine pairing
 - International gastronomy
 - Other beverages served in licensed establishments: non-alcoholic beverages, water, tea and coffee.
 - Wine cellar management
 - International wine related terminology.
 - Wine and spirit tasting and identification
 - Cost and profit percentages, multiple venue and market scenarios, product viability, staff training, staff incentives
 - Trade ethics and the required qualities of a sommelier
 - Characteristics and service of cigars

Competition Agenda

- Art 10 The C.A.P.S. Best Ontario Sommelier Competition has two (2) phases:
- i. The Qualifying Round: A closed-door written examination and blind tasting
 - ii. The Final Round: a closed-door written examination followed by a practical service examination and verbal blind wine tasting open to the public
- Art 11 The location of the Qualifying Round will be selected by the Technical Committee based on the number of participants. The participants will be advised of the location once the location has been confirmed by email sent no later than forty-eight hours prior to the date of the Qualifying Round.
- Art 12 The tests will be composed of a written theoretical paper, and a written blind tasting of six alcoholic beverages. The total time allocated for both portions is one hour and thirty minutes.
- Art 13 Participants may attend the Qualifying Round in the attire of their choice.
- Art 14 The Judging Panel will be selected by the Technical Committee.
- Art 15a The three (3) highest overall scoring participants in the Qualifying Round will qualify to compete in the C.A.P.S. Best Ontario Sommelier Final and will be announced no later than twenty-four hours after completion of the Qualifying Round.
- Art 15b In the event of a tie for third (3rd) place, the participant with the higher score in the written theoretical paper will qualify for the final.
- Art 16 All decisions of the judging panel will be final and without appeal. The three (3) finalists from the Qualifying Round will be announced in alphabetical order. Their scores will not be revealed and the scores will not have relevance on the scores of Final competition.
- Art 17 The location of the Final Round will be selected by the Technical Committee. The finalists will be advised of the location no later than forty-eight hours prior to the date of the Final Round. An orientation session will be scheduled prior to the Final Round.

- Art 18 The Final Round will be divided into five (5) parts:
- Written:
- A written theory examination
- Verbal/Practical:
- Wine list correction
 - Wine service according to the international rules of Sommelier
 - A wine and food pairing exercise
 - A blind tasting of wines and spirits
- Art 19 Finalists are required to appear in formal working attire.
- Art 20 The Judging Panel will be composed of professionals from the wine world, restauration, hôtellerie and food and wine writers, presided over by the Technical Director.
- Art 21a Final scores will be calculated based on the aggregate scores from the Final Round of the competition only (i.e. not cumulative from the Qualifying Round).
- Art 21b In the event of a tie for first (1st) place, the Judging Panel will consider the results of the written theoretical paper of the Qualifying Round.
- Art 22 All decisions of the Judging Panel will be final and without appeal.
- Art 23 The title of C.A.P.S BEST ONTARIO SOMMELIER and year of the competition will be awarded to the winner of the Final Round of the Ontario competition.
- Art 23a The title of 'Best in Tasting of Ontario' and year of the competition will be awarded to the candidate having attained the highest points for the blind tasting of wines and spirits.
- Art 23b The title of 'Best in Written Exam of Ontario' and year of the competition will be awarded to the candidate having attained the highest points for the written theory exam.
- Art 23c The title of 'Best in Service of Ontario' and year of the competition will be awarded to the candidate having attained the highest points for wine service.