



39<sup>th</sup> AEHT ANNUAL CONFERENCE & COMPETITIONS  
EUROPEAN ASSOCIATION OF HOTEL AND TOURISM SCHOOLS  
**FERARRA ITALY November 2-7th**



Wine service competition

**Objective**

The objective in the Wine Service Competition is to evaluate wine knowledge and professional skills of the competitors in a typical work related situation based on an upscale restaurant with international guests.

**Team & Language**

Language

It is compulsory that English (oral and written) is the language to be used in all the competition phases, briefings, communication with teammates and judges during the different tasks. Minimum level of English: ...B1.... (according to EQF)!

Teams:

Consist of two students from different schools and countries.  
The teams will be drawn by the jury.

It may happen that there is a team of 3 students in one of the following cases:

- The final number of candidates is unpaired;
- Disqualification of one of the competitors
- Competitors last minute abandonment.

**General AEHT Competition Rules** are applicable and reading them is compulsory.

They are available on the AEHT website.

[Annual Conference & Competitions – AEHT Official Website](#)



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## Day of the briefing

### Competitors briefing & announcement of the teams by the Head Judge:

- Immediately after the announcement of the teams, team members check if correct communication in English within the team is possible.
- If there is serious doubt, the team should report this to the Head Judge immediately. Complaints about language problems will not be accepted later on.
- Research is limited to students' own textbooks and personal notes.
- No books will be supplied.
- Competitors will be allowed to familiarize themselves within the competition area.
- There will be a workshop Sabrage and how to entail safety standards.

#### Important notes

- Teams will be assessed on professionalism, work skills, social skills and interpersonal skills (teamwork).
- The use of cell phones or any other electronic device is not allowed during the competition.
- All rules and regulations must be adhered including the General AEHT Competition Rules.
- The (Head) Judge's decision is final.

*It is quite possible that we will focus a bit more on Italy.*

### 1 The Written test of wine knowledge team test:

- True/false, multiple choice, short answers.

### 2 Organoleptic description team test, blind tasting of three wines

- Team test: Analyze color, flavor, taste and conclusion.



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## Day of the competition

### 1 The five professional tasks the team has to realize are:

#### A: Wine and food pairing

Tasting of three wines and three local dishes **from Ferrara**.

Combine the right wine with the right dish.

#### B: Wine proposal

Based on a chosen Menu

### 2 Wine service Team test

#### A: Sabrage of a sparkling white wine

Pour 7 glasses evenly in two pours and serve the glasses to the audience.

#### B: Decanting of a red wine

Complete all kind of wine and drinks service at a table up to 3 guests

Compulsory tasks: mise en place, wine set up, water service, advising the guests, answering questions of the guests and opening bottles in front of the guests.

**We use this instructional video as standard for this competition.**

[ASI Tutorial: Decanting](#)

#### C) The wrong wine list test: ( search for the mistakes and correct the wine list)

Timetable for each task will be provided and must be respected.

Competitors must wear their full professional uniform.

All equipment will be provided for with the exception of a **corkscrew, pen and matches** which must be brought by each of the competitors.



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Below are the points that can be scored in the wine service competition

1		
<i>Duty</i>	<i>Max. Points</i>	<i>Score</i>
Blind wine test	33,0	
Written test	30,0	
-	-	
Food Pairing	18,0	
Gastronomic Re.	36,0	
Red Wine Service	45,0	
Sparkling Wine Service	42,0	
Wrong wine list	21,0	
-	-	
-	-	
<b>Total points</b>	225,0	0,0