Terms & Conditions

1. The competition is open to anyone in the United Kingdom who is involved in the service of wine and spirits within the United Kingdom. On the date of registering for the competition in 2024, candidates must be able to show proof (CV, sworn statement, or similar) of employment within the hotel, restaurant, and catering on-trade sectors within the last three years. The competition is restricted to sommeliers who are actively working in a restaurant. Sommeliers employed in the off-trade or wine trade and are no longer working in a restaurant cannot enter. We will accept on-trade consultants as long as they spend a minimum of three services in the restaurant.
2. Sommeliers must be involved in one or more of the following roles: choosing and buying wines, setting up a cellar, stock maintenance, categorisation of a wine list, advising customers, and decanting and serving wines, liqueurs, and spirits.
3. All candidates who get through to the Quarter Final stage of the 2024 UK Sommelier of the Year Competition will need to be member of the United Kingdom Sommelier Academy, to the end of the year. The UKSA is the official International Sommelier Association (ASI) representative in the UK.
4. Winners of the title “UK Sommelier of the Year” will not be allowed to re-enter. Winners and candidates of any other national ASI-accredited competitions held in the same calendar year will be excluded from participating to the competition**.**
5. All entries must be registered before Monday 19th August 2024. All legitimate entrants will be required to enter through the [[add](https://www.uksommelieroftheyear.com/) link to the IWSC website] website by midnight on Monday 19th August 2024.
6. Required knowledge: viticulture, vinification, grape varieties; compiling/categorising wine lists; English vineyards/wines; legislation relative to wines and spirits in UK; European wines and vineyards; well-known wines and vineyards worldwide; liqueurs and spirits; origin, methods of production; cellar organisation, management and stock rotation; wine vocabulary, description of basic sensations; organic and biodynamic wines.
7. Candidates must wear their smartest work uniform at all stages of the competition.
8. Throughout the Competition, the judges will observe the appearance, performance, customer approach and commercial awareness of the candidates.
9. Following the online entrance exam, successful candidates will be invited to go through to the Quarter finals. There will be x6 highest scoring candidates in the semi-finals and a final x3 highest scoring candidates in the final. . Automatic entry to the quarter final will be allowed for the two UK Sommelier of the Year 2023 runners-up
10. The judges for the online entry exam, quarter final, semi-final and final will be chosen by the UKSA Board and the Head of the Technical Committee, and will include people from the hotel/restaurant/wine trade, as well as food and wine writers.
11. In the event of a tie in the semi-final, the results of the tasting paper will decide the result.
12. 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 into consideration.
13. The decision of the UKSA Technical Committee is final.
14. Entrants agree that if they are the winner of the UK Sommelier of the Year competition, they will act as an ambassador for the event for the period they hold the title, and as an ambassador for the United Kingdom Sommelier Academy more generally.
15. Failure to be able to attend any stage of the competition will result in disqualification and a reserve may be asked to attend instead. Below are the dates the candidates will be required:
	* Competition dates: Monday 14th & Tuesday 15th October
	* Result announcement: Tuesday 15th October (evening)