



1st to 3rd March 2018

ISA Bali Chapter President Message

Dear Participants and Colleagues,

It is an honor for us, Indonesia Sommelier Association (ISA) Bali Chapter to take part together with Bali Culinary Professionals (BCP) to be trusted by PT. Pamerindo Buana Abadi Trade Event as the committee for the Bali Salon Culinary event which will be held at the same time with the FHT, The Food, Hotel & Tourism Bali 2018 at the Bali International Convention Centre on March 1st to 3rd 2018.

It proud for us together with Bali Culinary Professionals to create one of the other highlights of this year's competition class' the "Dewata Gastronomic Challenge" the comprehensive competition from Food Product, Service Quality, Wine Food Pairing and Sommelier skills and we believe this class will be the brand (trade mark) and appeal to Salon Culinary and Food Bali Hotel & Tourism Bali for now and in the future.

This year Sommelier competition will be very interesting we will have two competitions running looking for the best talent and champion. We will have Junior Sommelier competition for candidate below 22 years old, the idea is to find the talent and polish them with more training and education for further development. The second competition is founding the best Sommelier in Bali to representing Bali for the National competition.

It was mind blowing to see the achievement of Bali Sommelier talent as from this competition they run for many international competitions overseas, having trips and opportunity to growth beyond that we were expected before. Additional program this year is we are open classroom for couple of seminar and workshop for public in the spirit of developing the wines knowledge. We do hope that we can maintain to founding and developing more Sommelier champion in Bali in the future.

See you in the competition.



Salute

Ni Nyoman Kertawidyawati

President Indonesia Sommelier Association Bali Chapter

ISA Bali Chapter Program for FHT 2018

Date	Activities	Venue	Time	
Day 1	Junior Sommelier Competition	Classroom	8 am to 10 am	
	Junior Sommelier Competition	On stage	1 pm to 5 pm	
	Basic Wines Training	Classroom	10 am to 11.30 am	
	Mastering Wine Tasting	Classroom	2 to 2.30 pm	
	Wine and Food Pairing	Classroom	2.30 to 3 pm	
Day 2	Bali Best Sommelier Competition	Classroom	8 am to 10 am	
		On stage	1 pm to 5 pm	
	Basic Wines Training	Classroom	10 am to 11.30 am	
	Mastering Wine Tasting	Classroom	2 to 2.30 pm	
	Wine and Food Pairing	Classroom	2.30 to 3 pm	
Day 3	Basic Wines Training	Classroom	10 am to 11.30 am	
	Gastronomic Challenge	Venue	8 am to 3 pm	

Thursday 1 March 2018

Competition must be Indonesian Citizenship with maximum ages of 22 years by the competition date and having experience working at Food and Beverage Service.

Competition phase are:

Phase 1: 60 minutes written test and blind tasting

Phase 2 : Technical skill Sommelier, follow with practical service challenges

looking for the best 5 for final round

Phase 3: Final on stage performance: practical service challenges, blind tasting and food

pairing

Looking for best Junior Sommelier, Runner up and Second runner up

COMPETITION GUIDELINE

All participant of Sommelier will need to:

- 1. Having sommelier outfit; black jacket and pants with white shirt. No logos of the company present on the outfit
- 2. Having your own waiters friend and other sommelier personal equipment

Friday 2 March 2018

GROUP 6 - Class 26: Bali Best Sommelier Competition Live	
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Competition must be Indonesian Citizenship and having at the minimum 3 years working at Food and Beverage Service and sign up as ISA Bali Chapter Member

Competition phase are:

Phase 1: 90 minutes written test and blind tasting, looking for 10 best for semi final

Phase 2 : Technical skill Sommelier, practical service challenges

looking for the best 5 for final round

Phase 3: Final on stage performance: technical skill Sommelier, practical service challenges,

Blind tasting and food pairing.

Looking for best Junior Sommelier, Runner up and Second runner up

Winner will be presenting Bali for compete in National Sommelier Competition -

Indonesia Best Sommelier Competition 2018

COMPETITION GUIDELINE

All participant of Sommelier will need to:

- 1. Having sommelier outfit; black jacket and pants with white shirt. No logos of the company present on the outfit
- 2. Having your own waiters friend and other sommelier personal equipment

GROUP 6 - Class 27:	Workshop Introduce to Wines	Live New
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Workshop open for public

1,5 hour session

Workshop will be introducing you to what is wines, grape varietal, what make wines different, how to make wines and wine production in the world

GROUP 6 - Class 28: Workshop Mastering Wine Tasting Live New

Workshop open for public

30-minute session

Workshop will be introducing you to the wine tasting method and systematic wine tasting, how to enjoy wine like a pro

GROUP 6 - Class 29: Workshop Wine and Food Pairing Live New

Workshop open for public

30-minute session

Workshop will be introducing you to basic wine and food pairing learn the basic element of food and characteristic wine for best pairing

REGISTRATION FEE

Bali Best Junior Sommelier Competition Rp.200.000,-/participant No charge for Class 21

Bali Best Sommelier Competition Rp.300.000,-/participant & Additional Member Fee Rp.500.000,- for those not yet as ISA Bali Chapter members or Rp.300.000 for those renewal members

Workshop Introduce to Wines Rp. 150.000 /person

Workshop Mastering Wine Tasting Rp. 150.000/person

Workshop Wine and Food Pairing Rp. 150.000/person

PAYMENT

Payments ca be made via transfer to:

Account: Bank BCA Kcp Kartika Plaza Tuban Kuta

Rekening no: 4040364850

Atas Nama: Made Ngurah Arpin Mahartana

Contact Person

Made Yudiastuti

Committee ISA Bali Chapter

Mph: +62 812 3823 964

Email: secretary@isabalichapter.com

REGISTRATION FORM SALON CULINAIRE 2018

Deadline Submitted: 14 February 2018 Classes to attend: (Please tick boxes)

			Class 25	Bali Best Junior Sommelier Competition
			Class 26	Bali Best Sommelier Competition
Date				
1	2	3		
			Class 27	Workshop Introduce to Wine
		Χ	Class 28	Workshop Mastering Wine Tasting
		Χ	Class 29	Workshop Wine & Food Pairing

^{**} Copy KTP must be submitted together with registration form.

Competitor's Name:	Date of Birth:
Job Title :	Organization Address:
Organization Name :	
Phone:	Email:
Fax :	HP :

I agree to abide by the rules and regulations of the competition

Signed by Competitor's Date:

METHOD OF PAYMENT

CHECK No:	BANK NAME:	
BANK TRANSFER DATE:	BANK NAME:	

Bank Transfer should be under The Individual's name.

PAYMENT

Account: Bank BCA Kcp Kartika Plaza Tuban Kuta Rekening no: 4040364850 Atas Nama: Made Ngurah Arpin Mahartana