

20XX

**Master Sommelier Diploma
Practical & Tasting
Examination**

Results & Feedback

Candidate Name



COURT OF
**MASTER
SOMMELIERS**
Americas

It is our honor to have administered your Master Sommelier Diploma Practical & Tasting Examination.

We are inspired by your commitment to excellence, perseverance, courage, and talent.

The following Results and Feedback recognizes specific performance at your examination and provides suggestion as to what you should focus on moving forward.

Results

Practical

XX%

Tasting

XX%

**Candidates must score at least 75% in both of these portions/this portion of
the examination to pass.**

General Examination Information:

Overall, XX MS adjudicators with over XXX years of combined experience set, graded, and confirmed this examination.

- XX candidates sat one or both of the sections:
 - XX sat both Practical & Tasting – XX passed both.
 - XX sat Practical only – XX passed.
 - XX sat Tasting only – XX passed.
- XX candidates earned their Master Sommelier Diploma for an overall pass rate of XX%.
- XX passed Practical.
- XX passed Tasting.
- The average Practical score was XX%.
- The average Tasting score was XX%.

All balance of topics and difficulty levels – and their point weighting - were consistent with past efforts.

The CMS-A is fully confident of the fairness of your examination and veracity of your result. There is no opportunity to challenge an overall score/result or review your specific scoring grid.

Feedback:

Both Practical and Tasting results and feedback will provide the following information:

- Overall Pass or No Pass for the Section
- Indication of Performance for the Section
- Results for Specific Portions within the Section
 - Tasting:
 - Sight:
 - Nose & Palate
 - Structure
 - Conclusions
 - Practical:
 - Sparkling Table
 - Decanting Table
 - Business of the Sommelier

CATEGORY AND TOPICS CHARTS

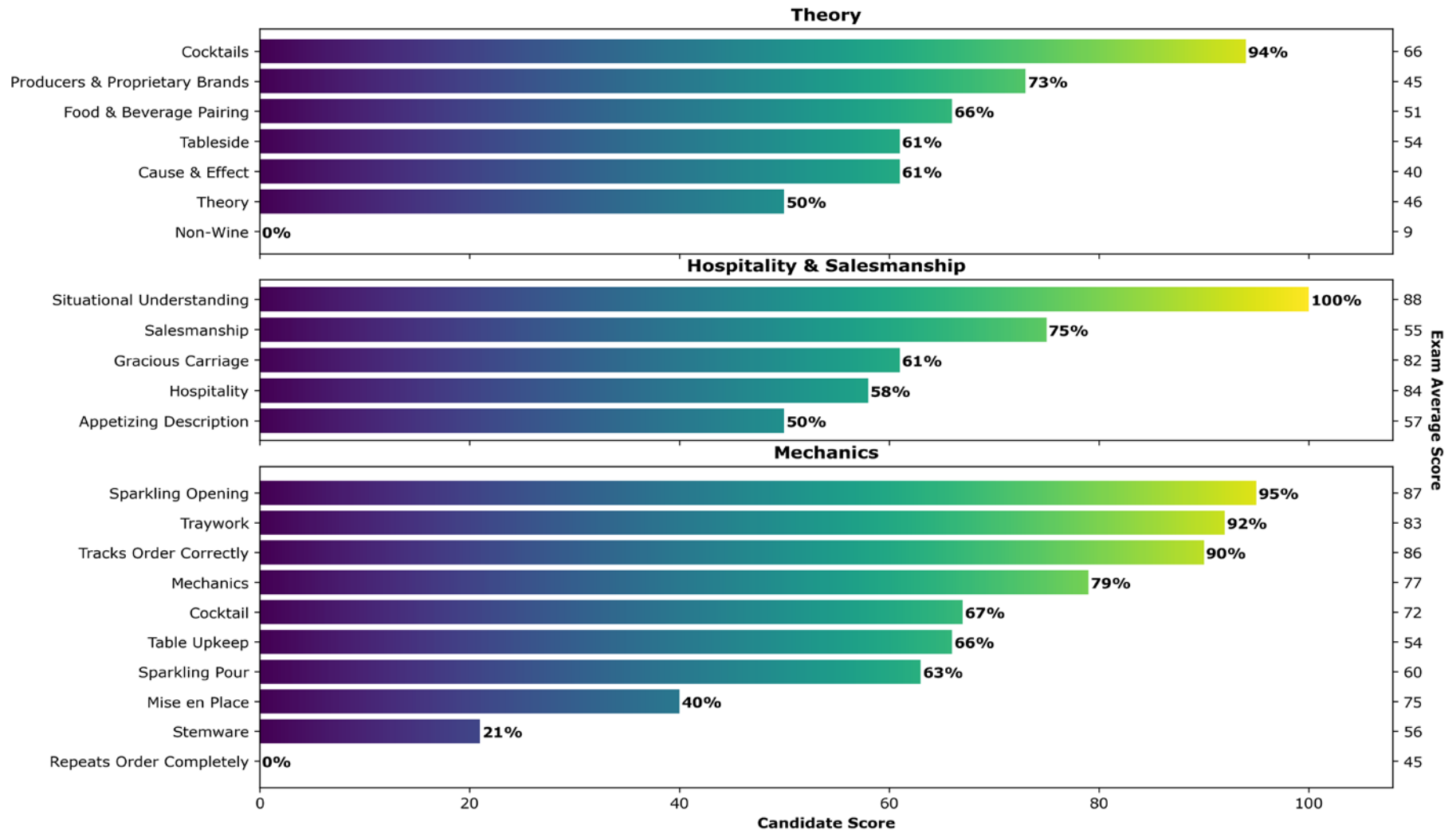
The graph charts which follow provide percentage scores for overall sections, tables, and other specific topics.

NOTE: To the right of your performance percentage for each Topic is a % in parenthesis: this refers to how this Topic performed for the entire group for the examination you sat.

PRACTICAL: XX – PASS / NO PASS

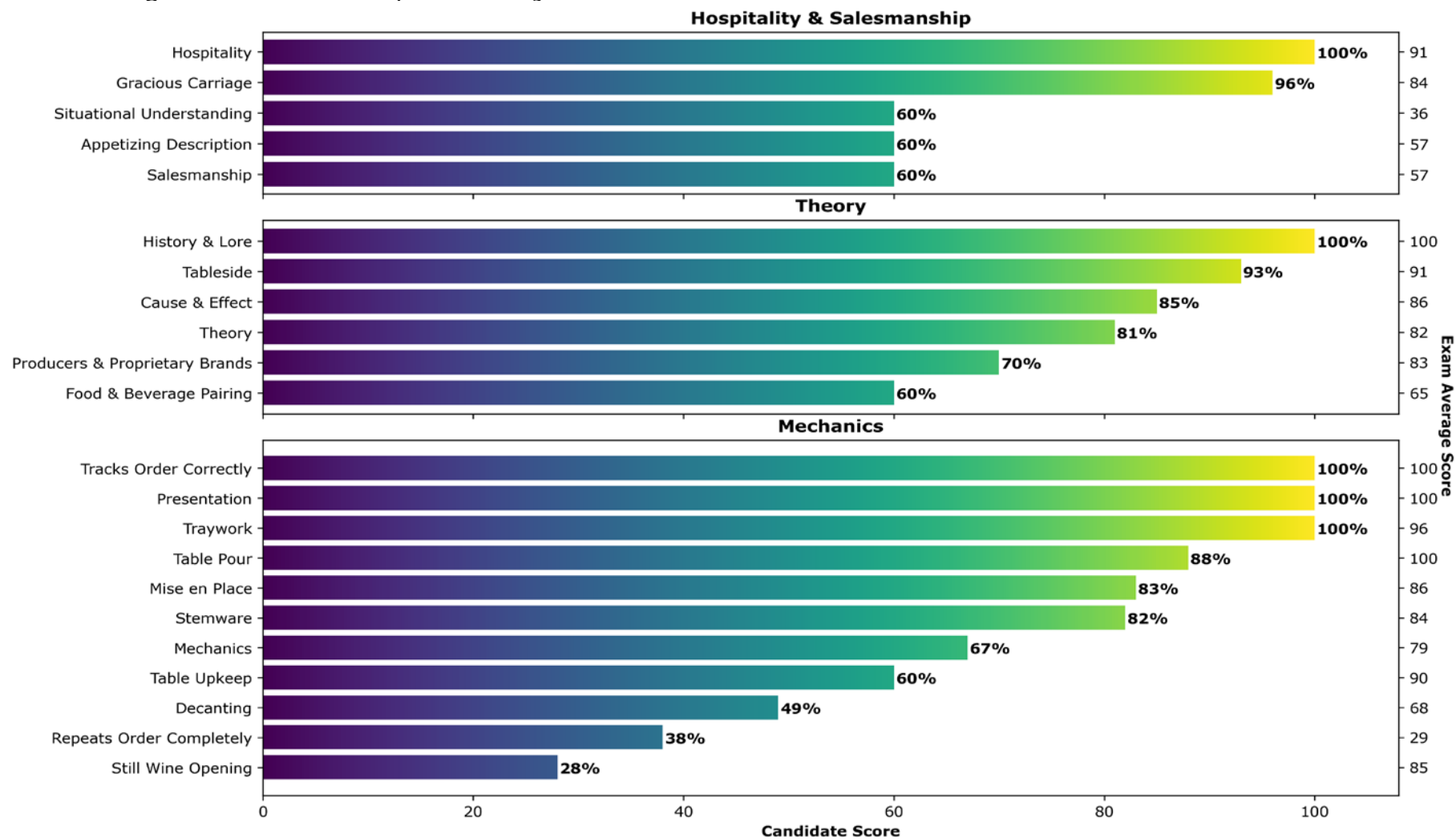
SPARKLING: PASS / NO PASS

Your Sparkling table feedback is provided by MSs XXX XXXXX, XXX XXXXX, and XXX XXXXX.

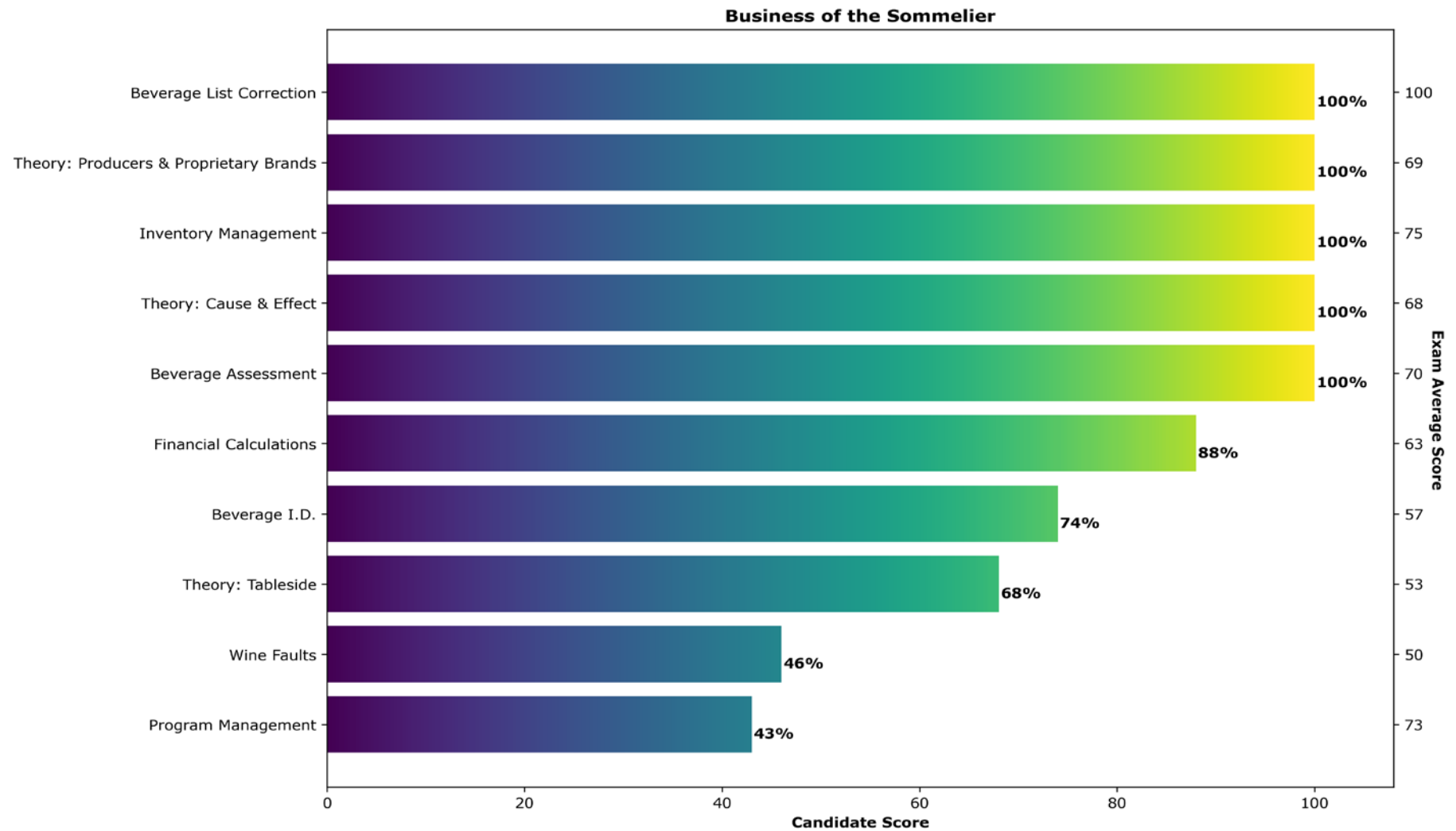


DECANTING: PASS / NO PASS

Your Decanting table feedback is provided by MSs XXX XXXXX, XXX XXXXX, and XXX XXXXX.



BUSINESS OF THE SOMMELIER: PASS / NO PASS





PRACTICAL COMMENTS

Sparkling

- Mechanics: Overall excellent mechanics while maintaining conversation and responsiveness. Shore up some of the smaller standards, but have confidence in this aspect.
- Great table presence, hospitality and food and salesmanship.
- Food & Beverage Pairing: Need to connect theory of food and wine pairing and work on appetizing sales descriptors for pairings.
- General Observations: Overall service mechanics were sufficient. Monitor table maintenance with attention to detail during entire experience. Mixology was nicely done. Food and beverage pairing descriptions require deeper explanation at this level.

Decanting

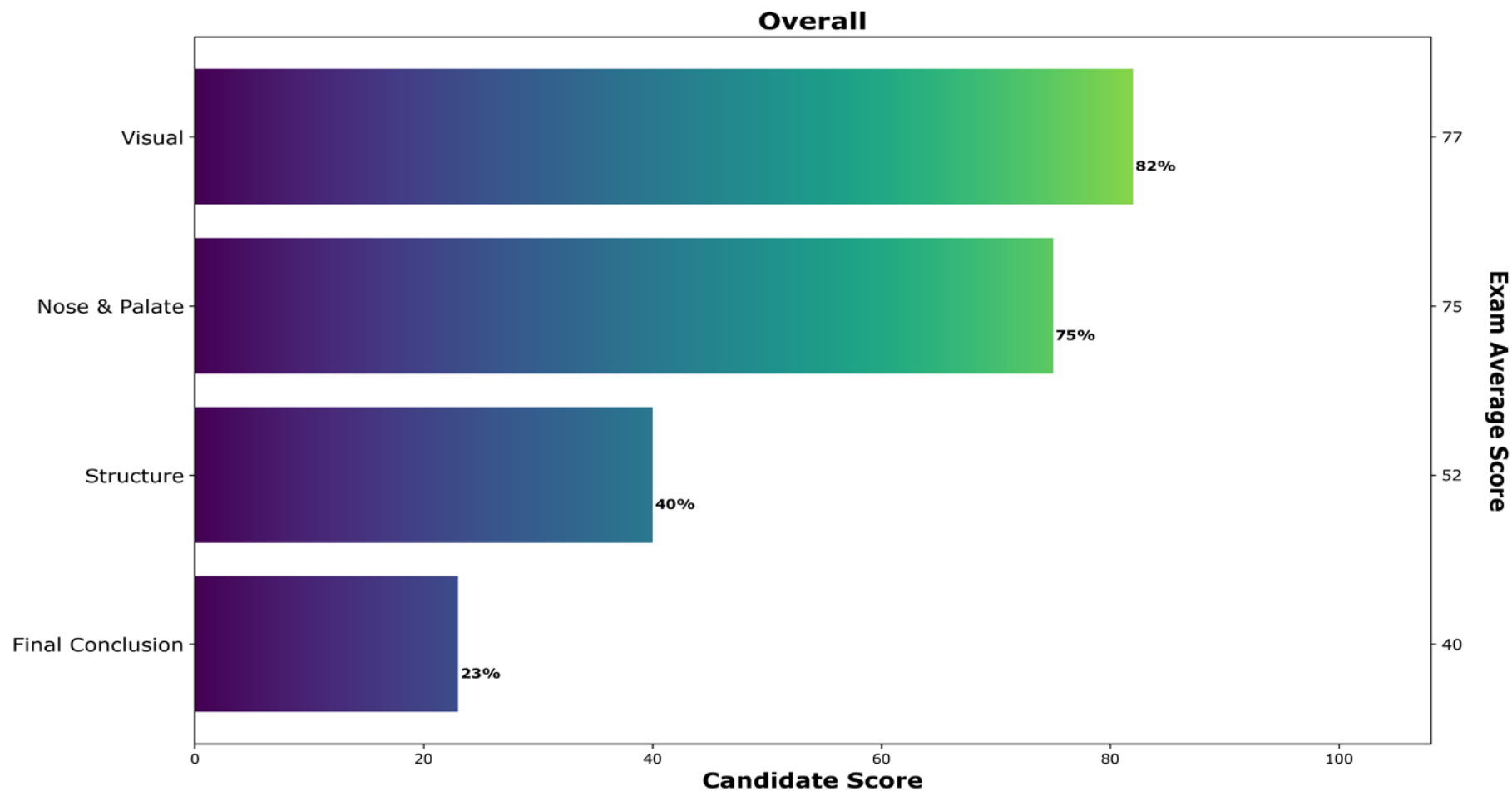
- Hospitality & Salesmanship: Continue to use your professional, warm, gracious carriage to inspire confidence in your guests. Handled the more difficult situations mostly well - look for ways to make the guest feel great about whichever way the table is going.
- Great table presence, hospitality and food and salesmanship.
- General Observations: Mechanics were strong until decanting: don't disturb sediment in the bottle. In this scenario, you should have kept it upright at all times as it was presented as such in the cellar.

PRACTICAL PREPARATION SUGGESTIONS

- Continue to learn and/or reinforce how Theory affects Hospitality & Service and Business of the Sommelier.
 - Continue beverage program tasting exercises which force assessment of style, flavor, type, pricing, value within a category, appropriateness to restaurant theme, marketing, delicious tableside description, etc.
 - Continue Hospitality & Service exercises which force answering Theory Questions: perhaps you have the most inquisitive guests in the world?
 - Continue Business of the Sommelier exercises which require staff training of theoretical understanding – what would their quiz be? How would you teach them?
- Continue to taste the beverages – ALL kinds, not just wine - you have mastered in Theory, both blind and not. Continue to link the theory to the flavors and structure in the glass.
- Assess your strongest areas: what about these percentage scores and graph charts lands with you? Why do you understand some things and not others? How can you focus your energy, and leverage your strengths to lift your weaknesses as they apply to tableside hospitality and program management?
- Continue to employ a mechanics grid for Sparkling and Decanting; use it to check that you hit every standard in “mock” or “practice” sessions (w/ others or self-recorded).
- Practice CMS mechanics standards as often as possible – ask, “Why does this standard exist?”
- Study classic regional dishes of the world – and their beverage pairings.
- Ask, “What will a guest likely want to know about a beverage?”
- Ask, “What is the Service standard for this beverage...and, why?”

TASTING: XX% - PASS / NO PASS
GRAPES CORRECTLY IDENTIFIED: X WHITE, X RED

Your Tasting feedback is provided by MSs XXX XXXXX, XXX XXXXX, and XXX XXXXX.

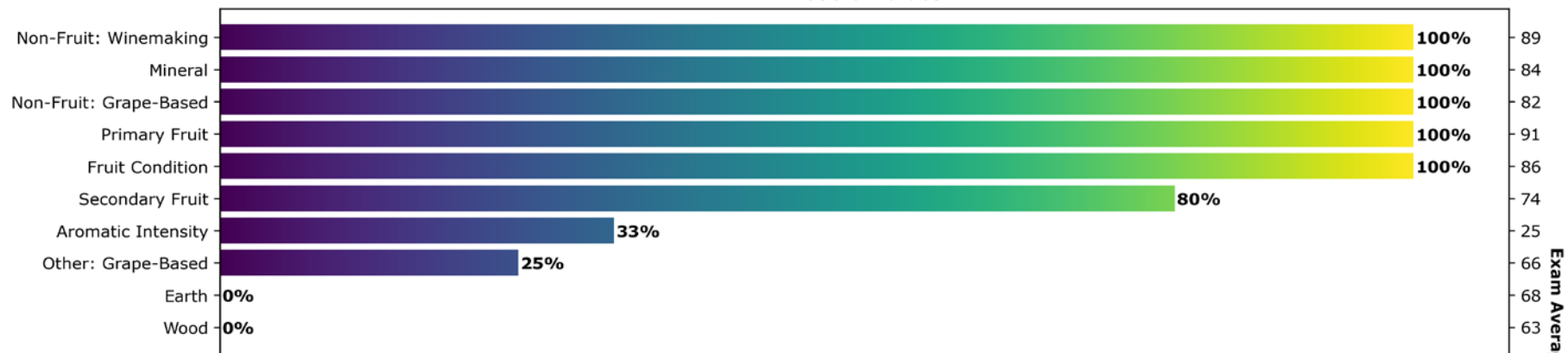


WHITE WINE

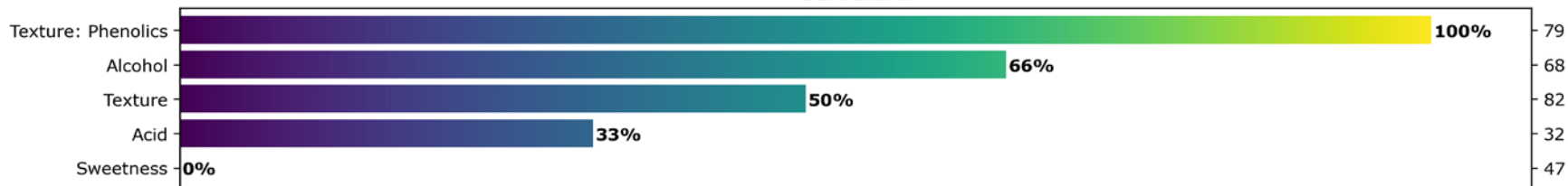
Visual



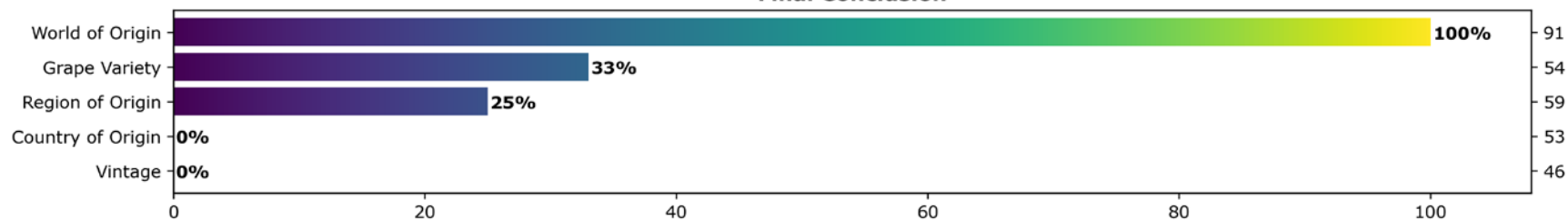
Nose & Palate



Structure



Final Conclusion



Candidate Score

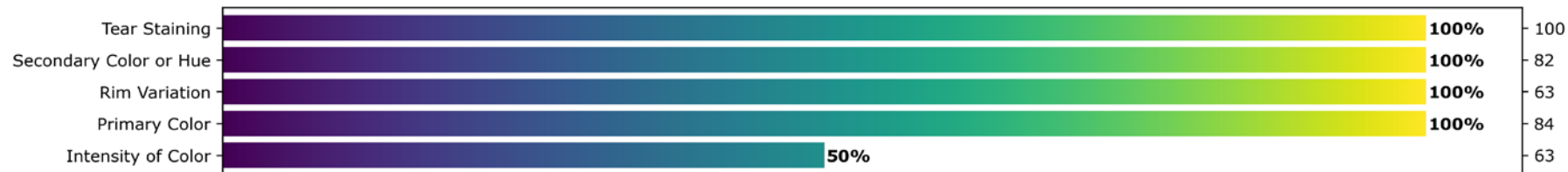
Exam Average Score



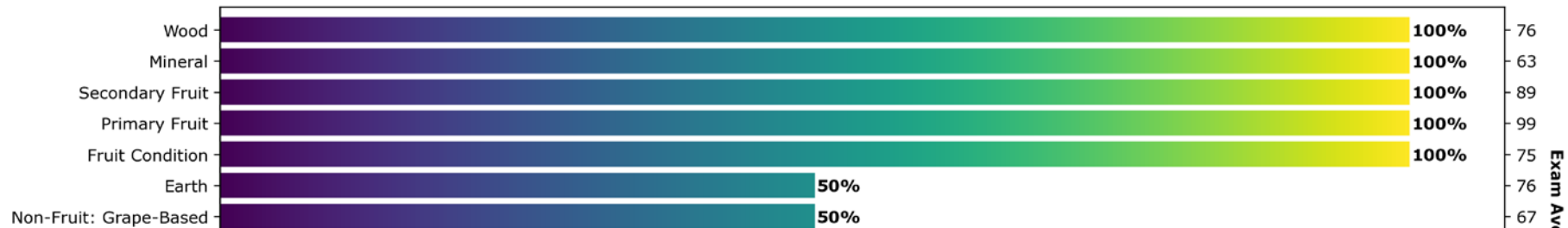
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RED WINE

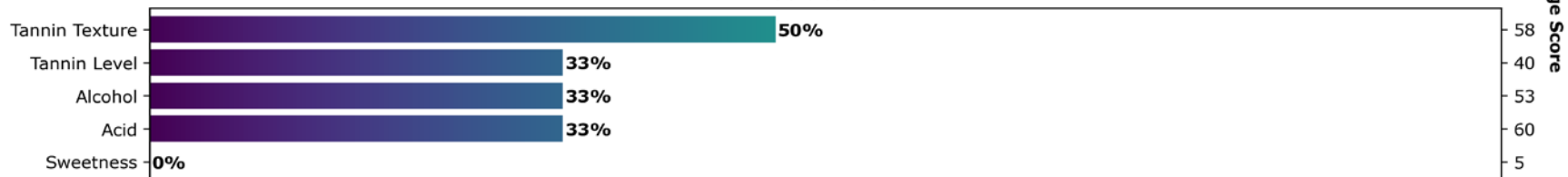
Visual



Nose & Palate



Structure



Final Conclusion



0 20 40 60 80 100

Candidate Score

Exam Average Score

TASTING COMMENTS

- Overall System: work on creating a consistent, ordered method for yourself to ensure all aspects of the the Deductive Tasting Method are considered for each wine.
- Use the Deductive Tasting Method: rely on the full method, not "recognition" of wines or grape varieties. Work the system first.
- Reserve instincts for wines you have trouble with.
- General Observations: Taste the wine, not your idea of wine; do not pre-conclude. Evaluate the wine completely before considering what it must be bease on accurate data.. Work on structure for both reds and whites. If you're going to change wines, be sure - consider and demand of yourself clear reason to do so.

PREPARATION SUGGESTIONS:

- Break down the grid, box by box. Ask why they are there. If you recognize a grape variety, fill out the entire grid for it every time – with full descriptors and where they come from to link to theory and force yourself to flesh out your sensory evaluation.
- Drink a wide spectrum of styles of varieties that give you trouble identifying blind to see where the boundaries are for structure.
- Include Theory in your tasting exercises.
 - Theory: if tasting blind, force yourself to give any possible reason(s) for a specific sensory evaluation – then, when revealed, confirm that you considered everything and whether or not you were correct.
 - Theory: research the variety and get to know its vegetative cycle, challenges/strengths in both the vineyard and cellar, and how it reacts to specific approaches to winemaking.
- Taste different wines (grapes and/or regions and/or production techniques) with similar impact compounds you know they have in theory (ex: Syrah, Grenache, and Grüner Veltliner all have pepper spice from rotundone) to form lasting sense memory.
- Tasting exercise suggestion: taste a wine blind. For EVERY topic (“box”) in the Deductive Tasting Method
 - Provide the sensory evaluation descriptor
 - Ask two questions:
 - “What could possibly have caused this descriptor?” (can be multiple)
 - “In conjunction with everything else I have said about this wine, what could it possibly be?” (can be multiple until the Final Conclusion)
- Continue tasting aged wines, dessert wines, sparkling wines, beer, spirits, sake in Deductive Tasting Method. Don’t get mired in “6 in 25”.



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Examination Status:

Xxxx xxxxx xxxxxxxxx.

In closing, we hope your experience at the Master Sommelier Diploma Practical & Tasting examination was positive and invigorating. We remain honored you sat, and hope it helps you focus on your professional and Court of Master Sommeliers certification goals.

Yours in service,

The Court of Master Sommeliers, Americas

