

Decanting a bottle of wine
Presenting the bottle; Name/Producer/Origin/Vintage
Ask for taster/water
Placing wine/water glasses correct, (Brand 6 o clock)
Arranging "Mise en place", decanter/tasting glass/coasters/candle
Lighting the candle, (proper match handling)
Removing foil, drying of the bottle top
Open the bottle
Checking the cork/smelling
Drying the inner surface of the bottle neck
Check the wine condition by nose
Envinating decanter
Taste the wine (turn your back against guest)
Pour the wine in the decanter in one smooth motion
Visual check of the wine in the decanter
Present cork on a coaster to the host for inspection
Serve tasting sample to host, (always drying with napkin)
Serve the guest/s, (always drying with napkin)
Serve the host, (always drying with napkin)
Ask to remove the cork
Clean up "mise en place"
Serve water, guest/s first
Ask if the guests would like to have the bottle on the table

<i>Other impressions (could be judged on)</i>
Finnishing on time
Food recomendation
Overall impression of the sommelier appearance
Even pour in glasses
Overall impression of the service it self