

# To be Water Sommelier in South Korea

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# Water Sommelier Profile

- Water Sommelier in Water Bar, Shinsegae Department Store, Gangnam, Seoul (2014)
- The Winner of Korea Water Sommelier Championship 2014 (2014)
- Sommelier Times Water Columnist (2016 ~ )
- The judge of Korea Bottled Water Award (2016 ~ )
- Sommelier TV Director (2017 ~ )



# Contents

- Water Sommelier History in Korea
- Water Sommelier Certification Process in Korea
- Korean Water Sommelier Championship



# Water Sommelier History in Korea

## ■ The First Water Cafe

- Mondrian No Trans Water Cafe in 2007 (Seonreung, Gangnam, Seoul)
- It sold Evian, Volvic, Perrier, Apollinaris, Hydroxydase, Nordenau, etc. including Korean Premium Waters



## ■ The First Water Sommelier

- Jehoon Lee (Grand Walkerhill Hotel, Seoul)
- He served and managed waters in hotel restaurant for the first time

# Water Sommelier History in Korea

## ■ History of Water Sommelier Certification

- For increasing tap water drinking rate, K-Water which is Korea Water Resource Government Corporation got help from KISA (Korea International Sommelier Association) and made water sommelier education course in 2011
- K-Water have been operating Water Sommelier Education Course from March 2011, twice in a year
- KISA made Korea Water Sommelier Association in 2011
- Korean Water Sommelier Championship began in 2011



**2011 is very important year in Korea, Beginning of Water Sommelier**

# Water Sommelier History in Korea

## ■ History of Water Sommelier Certification

- Water Sommelier course was operated K-water and KISA separately from 2013. K-water was going based tap water. KISA go based bottled water.
- Tourism Graduate School in Kyunghee University changed special course from Wine master sommelier course to Wine · Water · Tea master sommelier course in 2013. It would be total beverage master course.
- Hotel and Tourism College of Kyunghee University made a curriculum as water sommelier of Introduction Beverages in 2013
- KISA started Water Sommelier Certificates in January 2013

## 2013, Improvement of Water Sommelier

# Water Sommelier History in Korea

## History of Water Sommelier Certification (KISA)

- KISA acquired water sommelier certificates as Korea Private Certificates (2016-000272)

## Index of Water Sommelier Certificate

- 2013 : Candidate 74, Successful 52, Pass Rate 70.27%
- 2014 : Candidate 90, Successful 77, Pass Rate 85.56%
- 2015 : Candidate 184, Successful 129, Pass Rate 70.11%
- 2016 : Candidate 103, Successful 54, Pass Rate 52.43%

The image shows a screenshot of the 'Sommelier Times' website. The main article title is '한국국제소믈리에협회, 제19회 여름방학 와인 & 워터 소믈리에 자격증 특별교육 실시' (Korea International Sommelier Association, 19th Summer Vacation Wine & Water Sommelier Certificate Special Education Implementation). The article text states that the association will hold special education for wine and water sommelier certificates from June 6th to June 22nd, with the exam on June 30th. It also mentions that the association is a 2017 'KISA Wine & Water Sommelier Certificate Special Education' partner. Below the text is a photograph of a classroom where a lecture is taking place. To the right of the article is a sidebar with a search bar and a '주요뉴스' (Main News) section. At the bottom right, there is a small graphic with a bar chart and the text '애드워즈로 손쉽게 비즈니스를 알리세요.' (Easily promote your business with AdWords).

UPDATE | 2017.02.28 19:40 | 로그인

전체 와인 술 워터 커피 차(茶) 밥·채소 음식 생활문화 생활경제 모두 동영상 알림

한국국제소믈리에협회, 제19회 여름방학 와인 & 워터 소믈리에 자격증 특별교육 실시

접수 6월 16일까지, 교육기간 6월 22일 ~ 6월 30일까지, 자격시험은 7월 1일(월), 8일(일)

업데이트 2017.05.16 09:07:36

(사)한국국제소믈리에협회(협회장 고재운 경희대 외식경영학과 교수)는 2017년 제19회 여름방학 와인 & 워터 소믈리에 자격증 특별교육을 실시한다고 밝혔다.

▲ 와인 & 워터 소믈리에 자격증 특별교육 <사진> 한국국제소믈리에협회

【소믈리에 뉴스】중국 와인테마파크 '오리오' 1조원 투자한 중국 와인테마파크 '오리오' 국내현황 15주년 기념 행사아시아태평양, 세계 최고 스피릿 소비 시장 2017 맥주 와인 세미나 성료20...

애드워즈로 손쉽게 비즈니스를 알리세요.

# Water Sommelier Certification Process in Korea

## ■ Water Sommelier Certification (KISA)

- It is conducted four times a year (Feb, Apr, July, Nov)
- Written test (Theory) / Practical test(Blind Tasting, Oral)
- Level 1 / Level 2 / Level 3 from 2016





# Water Sommelier Certification Process in Korea

## ■ Water Sommelier Certification (Written Test)

- Theory based 'Water Communication' written by Dr. Jaeyoun Ko
- Contents are...

History of Bottled Water

The Sources

Quality and Evaluation

Standard Classification

Mariage with Water and Food

Utilization of bottled water

Water and Health

Water Sommelier

Water Tasting

World Premium Water

# Water Sommelier Certification Process in Korea

## ■ Water Sommelier Certification (Practical Test)

- Only candidate after pass written test
- Blind Tasting : 5 waters of 10 waters pre-selected in advance

Chojung Sparkling Water (Korea)

Fiji Water (Fiji)

Icis 8,0 (Korea)

San Pellegrino (Italy)

Baeksansu (China)

Badoit (France)

Evian (France)

Gerolsteiner Sprudel (Germany)

Volvic (France)

Selters (Germany)

- Oral test is about Advanced Theory in details

# Korean Water Sommelier Championship

## ■ Water Sommelier Championship

- Started Championship from 2011 held by K-water and KISA
- Only KISA held championship from 2014
- Try-Out / Semi-Final / Final
- Try-Out by written test, contents same as water sommelier written test
- Semi-Final by Blind Tasting, 5 waters of 20 waters pre selected including tap water and water-purifier



# Korean Water Sommelier Championship

## Water Sommelier Championship



- 3 players go up to Final. Final by Water Blending, Food with Water, Water Storytelling, Blind Tasting and Speed Quiz
- This Year(2017), Semi-Final and Final of 7th Korean Water Sommelier Championship will be held in 1st and 2nd September
- You can see Water Sommelier Championship Live on Facebook and Youtube "Sommelier TV" Channel

A man in a light-colored suit stands in a laboratory, holding a glass of water up to the light. The lab bench in front of him is lined with numerous beakers and test tubes. In the background, there are shelves with more glassware and a sink with a faucet. The scene is brightly lit, suggesting a clean and professional environment.

Thank You

Haneul Kim