



WSET®

WSET® Level 2 Award in Wines



This course is intended for people who have little or no prior knowledge. It is suitable wherever a good level of wine knowledge is required to underpin job skills and competencies, for example in the customer service and sales functions of hospitality, retailing and wholesaling industries. It is also useful for those who have a general interest in wine and wish to broaden their knowledge.

Successful candidates will be able to describe and compare the styles of wines produced from internationally and regionally important grape varieties, interpret wine labels from the main wine-producing regions of the world and give basic guidance on appropriate selection and service, as well as understand the principles of wine tasting and evaluation.



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- Environmental influences and grape-growing options in the vineyard and how these will impact the style and quality of wine;
- How winemaking and bottle ageing influence the style and quality of wine;
- How environmental influences, grape-growing options, winemaking and bottle ageing influence the style and quality of wines from the principal grape varieties;
- The style and quality of wines produced from regionally important black and white grape varieties;
- How the production process can influence the styles of sparkling and fortified wines;
- The key principles and processes involved in the storage and service of wine, and in the pairing of food and wine.



Certificate and Examination

70%

55%

50

MOP\$750

WSET®

Candidates who have 70% attendance or above will be awarded certificate of completion by our school. The course has included one multiple choice examination (50 questions) to be completed in one hour. A total mark of 55% is required to achieve a pass. Candidates who fail the exam can apply for re-exam. Additional

examination fee of MOP750 will be charged for each re-exam. Candidates who pass the exam will be awarded WSET® Level 2 Award in Wines by Wine & Spirit Education Trust.

Anyone who is interested in this course

Medium of Instruction

Lecture in Cantonese, teaching materials in English or Chinese. Learners should decide to use English or Chinese teaching materials and exam paper when they are enrolled. English is highly recommended.

Venue for Enrollment

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SLA, 6/F Block O, Macau University of Science and Technology, Avenida Wai Long, Taipa, Macau

Venue for Class

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The Seasons, G/F Block N, Macau University of Science and Technology, Avenida Wai Long, Taipa, Macau

Course Date & Time

Course code S200700052	Course date: 3, 10, 17, 24 November & 1, 15 December 2020 (Tue) Exam date: 12 January 2021 (19:00~20:00)	Tuesday 19:00-22:00	18 Total 18 hours
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Tuition Fee

4,900

Class Size

16

* Enrollment Notes *

(9:00 - 20:00)

(9:00 - 13:00) [

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Operation hours: Monday to Friday (9:00 - 20:00) ; Saturday (9:00 - 13:00) [Close at Public Holidays]

1. <https://scs.must.edu.mo/oasc/PersonalInfo.do>

QR Code <  >

For those who enroll for our courses for the first time, please go to <https://scs.must.edu.mo/oasc/PersonalInfo.do> or scan the QR Code below, choose the category of < **Hospitality & Catering Industry** >, and input personal information (no need to upload ID copy). After registration online successfully, please come to our school to make payment. You should bring along with your ID card and copy.

2. / _____ / **5,000**

Tuition fee and materials fee (if any) should be paid by cash or by cheque/Cashier Order (or cheque payment, please contact SLA colleague). **Cash is accepted for payment of not more than MOP5,000.**

3. All payment made is not refundable (except that the course is cancelled by the School) or transferable.

4. The School reserves the right to cancel or postpone the courses if minimum class size is not reached.

Enquiries Tel: 8796 1998 Email: sla@must.edu.mo



Website: <https://www.must.edu.mo/sla/diploma-certificate-programs>

sla@must.edu.mo

The School of Liberal Arts develops life-long learning opportunities. Should you wish to receive information on our programs / courses, please send us an email (to sla@must.edu.mo) stating your email address in your email and "Join the mailing list" in the Subject line.

We also offer in-house training for corporations/Government Departments/schools, tailor-made with respect to your choices of topics, time, place, and group of attendees. Please contact us for more information.