

## WSET® Level 3 Advanced Certificate in Wines **Online Distance Learning**

All WSET qualifications above Level 1 are available as online distance learning courses, so even if students cannot conveniently get to a course centre they can still access learning and assessment for a WSET qualification.

<b>Entry requirements</b>	Students will be expected to be familiar with and understand the content of the Level 2 Intermediate Certificate prior to commencing the course.
<b>Study Programme</b>	The course is split into 8 blocks of private study including regular feedback tests and full mock examination, as described below.
<b>Method of Study</b>	All students will have access to the on-line tutor – it is therefore compulsory for candidates to have internet access and an email account.
<b>Before course start</b>	Revision of Intermediate Level Materials.
<b>Weeks 1-2:</b> Grapegrowing, Winemaking and Labelling Sales and Service Responsible Drinking	Learn to taste and describe wines like the professionals using the WSET Systematic Approach to Tasting. Discover how to decode and understand labels. Study the production factors influencing the style, quality and price of wine from vineyard to bottling. Learn the correct way to store and serve wine, how to recognise common faults found in wines and the considerations when matching food and wine successfully. Includes a guide to sensible drinking.
<b>Weeks 3-4:</b> France 1	Learn about the styles of wines produced in the key French wine regions and districts of Burgundy, Alsace, Bordeaux and South-West France.
<b>Weeks 5-6</b> France 2 Germany and Central Europe	Learn about the styles of wines produced in the key French wine regions and districts of Loire, Rhone and Southern France. Learn about the styles of wines produced in the key wine regions and districts of Germany, Central Europe and the UK.
<b>Weeks 7-8:</b> Italy, Spain and Portugal	Learn about the styles of wines produced in the key wine regions and districts of Italy, Spain and Portugal.
<b>Weeks 9-10:</b> South East Europe Africa and the Americas	Learn about the styles of wines produced in the key wine regions and districts of South East Europe, the Lebanon and North and South America.
<b>Weeks 11-12:</b> Australasia Sparkling Wines	Learn about the styles of wines produced in the key wine regions and districts of South Africa, Australia and New Zealand. Learn about the methods of production and the main styles of sparkling wines from the key wine producing regions of France, Spain, Italy, German, Australia, USA, New Zealand and South Africa.
<b>Weeks 13-14:</b> Fortified Wines Spirits and Liqueurs	Learn about the methods of production and the main styles of fortified wines from the key wine producing regions of Spain, Portugal, France and Australia. Learn about the methods of production and the main categories and styles of spirits and liqueurs including Brandy, Whisk(e)y, Rum, Tequila, Vodka, Gin and other flavoured spirits and liqueurs.
<b>Weeks 15-16:</b>	Revision & Examination.
<b>Study Materials</b>	Students will receive an Advanced course study pack consisting of the course book, DVD, study guide and tasting card.
<b>Duration of course</b>	16 weeks (recommended), extendable to up to 1 year.
<b>Recommended Private Study</b>	A minimum of 84 hours private study is recommended for this course.
<b>Tutorial Days</b>	A 1-day tutorial day introducing the advanced level tasting technique is included towards the beginning of the course. Students may change their tutorial to an alternative date during the first 2 weeks of the course, subject to availability.
<b>Examination Days</b>	50 multiple-choice questions and 4 short answer questions to be answered in 1 hour 45 minutes. Blind tasting paper of a single wine to be answered in 15 minutes. A mark of 55% required in each part to pass. Students are enrolled on the course for 1 year and may change their examination to an alternative date during the first 2 weeks of the course, subject to availability. Changes made after the first 2 weeks may be subject to examination and administration fees
<b>Certification</b>	All students who pass will be issued with a certificate suitable for framing and a lapel pin.