

### Level 3 Advanced Certificate in Wines and Spirits Course Synopsis

<b>Entry requirements</b>	Students should hold the Level 2 Intermediate Certificate or successfully complete the Advanced entry test
<b>Subjects studied</b>	<b>Synopsis</b>
Wine Tasting	Taste, describe and analyse wines using the WSET Systematic Approach to Tasting
Food and Wine Matching	A guide to the key considerations when matching food and wine successfully
Social Responsibility	A guide to sensible drinking
Labelling	Learn how to decode and understand labels
Wine Production	Learn about the production factors influencing the style, quality and price of wine from vineyard to bottling
Light Wines	Learn about the styles of wines produced in the key wine regions and districts of the world: France, Italy, Spain, Portugal, Austria, Germany, Hungary, Greece, South Africa, Australia, New Zealand, North and South America
Sparkling Wines	Learn about the methods of production and the main styles of sparkling wines from the key wine producing countries: France, Spain, Italy, Germany, New World - Australia, California, New Zealand, South Africa
Fortified Wines	Learn about the methods of production and the main styles of fortified wines from the key wine producing countries: Spain, Portugal, France, Australia
Spirits and Liqueurs	Learn about the methods of production and the main categories and styles of spirits and liqueurs. Brandy, Whiskies, Rum, Tequila, Vodka, Gin and other flavoured spirits and liqueurs.
Number of Wines Tasted	76 wines and 6 spirits will be tasted as part of the course
Study Materials	Students will receive an Advanced course study pack, consisting of the course book, study guide and tasting card
Duration of course	28 hours (14 two-hour sessions) plus 2¼ hour examination
Recommended Private Study	56 hours additional private study is recommended for this course. It is strongly recommended that the majority of the private study is done in preparation for the course*
Modes of Study	Day Release (one day a week for five weeks) / Consecutive Day (five consecutive days) Evening (one evening a week for 15 weeks) / Distance Learning**
Online Classroom	All courses are supported by an online classroom resource which includes the facility for online self-tests to help check progress through the course.
Examination	The Advanced examination comprises of two parts: Part one will be a combined theory paper consisting of a 50 question multiple-choice section and a five question short answer written section. Part two will be a blind tasting of two wines. A mark of 55% required in all sections to pass
Certification	All students who pass will be issued with a certificate suitable for framing and a lapel pin

\*Students enrolling onto consecutive day courses are advised to book at least 2 weeks ahead of the start date, to allow for materials to be delivered and pre-reading. \*\*See separate Distance Learning booking form.