

COURSE PROGRAMME

Venue: WSET School, International Wine and Spirit Centre, International House, 39-45, Bermondsey Street, London SE1 3XF

Room: A Lecture Room

Student Support Tutor: Michael Buriak (mburiak@wset.co.uk)

Student Support Services: Charlotte Foster (cfoster@wset.co.uk)

Online Classroom Technical Support: onlineclassroom@wset.co.uk

Course No. NP e.g. Novice to Professional Consecutive Day (Two Week) Course
Issue: 1

WEEK 1

Class Date	Start Time	Finish Time	Subject	Tutor
Monday	08:30 am	09:00 am	Enrolment	Student Services Lecturer
	09:00 am	12:15 pm	Course Induction, Tasting Technique	
	01:15 pm	04:00 pm	Classic Grape Varieties	
	04:00 pm	05:00 pm	Revision Test – 20 Multiple-Choice questions and Tasting Test of two blind wines (white & red)	
Tuesday	09:00 am	12:00 noon	Winemaking (Viticulture and Vinification) - Workshop	Lecturer
	01:00 pm	05:00 pm	Food & Wine Workshop/Activity, Service of Wine Revision Test - Winemaking	
Wednesday	09:00 am	12:15 pm	Introduction to EU Labelling Terms Introduction to France	Lecturer
			France 1 : Burgundy and Alsace	
	01:15 pm	04:00 pm	France 2 : Bordeaux and South West France	
	04:00 pm	05:00 pm	Revision Test – Bordeaux, Burgundy & Alsace	
Thursday	09:00 am	12:15 pm	France 3 : Loire, Rhône and Southern France	Lecturer
	01:15 pm	04:00 pm	Germany, Austria, Hungary and Greece	
	04:00 pm	05:00 pm	Revision Test – Loire, Rhône, Southern France & Germany	
Friday	08:15 am	18.00 pm	Vineyard/Winery visit	WSET tutors

WEEK 2

Monday	09:00 am	12:15 pm	Italy	Lecturer
	01:15 pm	04:00 pm	Spain and Portugal	
	04:00 pm	05:00 pm	Revision Test – 50 Multiple Choice questions (excluding New World) + Revision Test – Italy & Spain	
Tuesday	09:00 am	10:00 pm	Two feedback tests: 1. Mock Tasting exam practice – two blind wines (one white and one red) 2. New World versus Old World replacement wines (written)	Lecturer
	10:15 am	01:15 pm	USA and Canada	
	02:15 pm	05:00 pm	Chile, Argentina and South Africa	
Wednesday	09:00 am	12:15 pm	Australia and New Zealand	Lecturer
	01:15 pm	04:00 pm	Sparkling Wines	
	04:00 pm	05:00 pm	Revision Test – Sparkling Wines	
Thursday	09:00 am	12:15 pm	Fortified Wines	Lecturer
	01:15 am	02:45 pm	Spirits and Liqueurs	
	03:00 pm	04:30 pm	Revision Test - Fortified Wines, Spirits & Liqueurs	
Friday	10:00 am	12:00 noon	Examination Revision/Private Study at home	Student Services
	02:00 pm	05:00 pm	Examination	