

## London Wine & Spirit School - Level 3 Advanced Certificate in Wines Online Distance Learning Course Synopsis

<b>Entry requirements</b>	Students should hold the Level 2 Intermediate Certificate or have demonstrated knowledge at this level through the Advanced Entry Test. It will be assumed that students have basic computer literacy and internet navigation skills.
<b>Study Programme</b>	The course is split into 8 blocks of study including regular feedback tests and full mock examination, as described below.
<b>Method of Study</b>	This course is taught through a programme of online activities with guidance and support from an allocated online tutor. There are no fixed times for the course, although students are advised to check in to the online classroom website on a daily basis.
<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 and Central Europe.
<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 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, Germany, 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.
<b>Recommended Private Study</b>	A minimum of 84 hours private study is recommended for this course. Students are advised to schedule a minimum of 6 hours for their study each week.
<b>Tasting Tutorial</b>	A 1-day attended tutorial introducing the advanced level tasting technique is included in the early weeks of the course.
<b>Examination</b>	50 multiple-choice questions and 5 short answer questions to be answered in 1 hour 45 minutes Blind tasting paper of 2 wines to be answered in 30 minutes A mark of 55% required in each part to pass
<b>System Requirements</b>	As this course is taught online, students will require access to a computer with the following minimum requirements: Internet Explorer 7, Firefox 3 or equivalent with Javascript support and pop-ups enabled Adobe Acrobat 7 or equivalent Adobe Flash 9 Internet access (broadband recommended)
<b>Certification</b>	All students who pass will be issued with a certificate suitable for framing and a lapel pin.

\* Students are advised to book at least 2 weeks ahead of the start date, to allow for materials to be delivered and pre-reading.