WSET® Level 1 Award in Wines – Digital Learning



Course Overview

This course is intended for people who have little or no prior knowledge of wines. It is designed to provide a sound but simple introduction to wines. The qualification will assist those who need a basic familiarity with the main types and styles of wines, for example people who work with wines as part of a larger beverage portfolio in the retail and hospitality sectors.

Course Objective

The candidate will

- know the main types and styles of wine.
- know the common wine grapes and their characteristics.
- know how to store and serve wine.
- know the principles of food and wine pairing.
- know how to describe wine using the WSET Level 1 Systematic Approach to Tasting Wine (SAT).

Who Should Attend

- Professionals, Service, Executive staffs from the F&B and wines & spirits industries
- Professionals, Service, Executive staffs from retail industry offering wines & spirits
- Professionals or Individuals with keen interest in wines
- Individuals seeking a career in the F&B, wines & spirits and retail industries

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How It Works

This Digital Learning course is spread over 4 weeks, 7 module online learning with educator support available for this time. The course modules should be followed in order but students are free to complete the modules at their own pace during this 4-week window. The course material should take about 6 hours in total to complete, plus revision time.

Computer / Smartphone / Tablet Requirments

Operating System: Windows 7 and newer, Mac OSX 10.6 and newer, Linus – chromeOS

Mobile Operating System Native App Support: Android apps require version 5.0 or later and iOS apps require version 11 or later. All Android and iOS both support the two recent versions of their respective operating systems.

Computer Speed and Processor: Use a computer 5 years old and newer when possible, 1GB of RAM, 2GHz processor

Internet Speed: along with compatibility and web standards, system carefully crafted to accommodate low bandwidth environments, minimum 512kbps

Supported Browsers: System supports the current and first previous major releases of the following browsers (Javascript and cookies enabled): **Chrome** 72 and 73, **Firefox** 65 and 66, **Flash** 21 and 32 (used for recording or viewing audio / video and uploading files), **Internet Explorer** 11 (Windows only – may exhibit slight visual differences from other browsers, but these differences do not restrict functionality), **Edge** 42 and 44 (Windows only), **Respondus Lockdown Browsers**, **Safari** 11 and 12 (Macintosh only)

Other Required Software: Adobe Reader XI or equivalent

Tasting Samples

Samples are **NOT** included in this course. During the course you may be required to submit your tasting notes of wines that you have tasted.

Course Duration

4 Weeks, 45 minutes examination on schedule

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Course Outline

- Module 1: What is Wine and How is it Made
- Module 2: Types and Styles of Wine
- Module 3: Introduction to Tasting
- Module 4: Grape Varieties and Wines
- Module 5: Storage and Service of Wines
- Module 6: Pairing Food and Wines
- Module 7: Revision and Resources

Course Assessment

• 30 multiple-choice questions

Candidate must achieve a minimum 70% in the multiple-choice question paper in 45 minutes. Please note that examination is **NOT** online. Candidate is required to sit for a scheduled examination with us.

Certification

A certificate suitable for framing and a lapel pin from **Wine & Spirit Education Trust** will be awarded upon successful completion of the course.

Course Fees

\$380.00 nett per person (inclusive of registration, study materials, online classroom support, online tutor support and **one** sitting of examination)

Others

Registration closes 10 working days before the course start date. Please ensure that you have read up our terms & conditions from our website before signing up for the course.

For More Information

Please email us at <u>courses@winelanguage.sg</u>, WhatsApp or call +65 8727 6650.