

# WSET® Level 3 Award in Wines



**Course Code on SSG** : CRS-N-0045077

**SSG Funding Period** : 01<sup>st</sup> August 2019 to 31<sup>st</sup> July 2020

## Course Overview

This course will develop to a high-level your ability to describe wine accurately, and account in detail for the style, quality and price of wines. For individuals seeking to delve deeper into the world of wines, this qualification provides a detailed understanding of grape growing and wine making. Upon completion, you will be able to assess wines accurately, and use your understanding to confidently explain wine style and quality.

## Course Objective

The candidate will

- understand the key factors in the production of wine: location, grape growing, winemaking, maturation and bottling.
- understand how these key factors influence the key characteristics of principal.
  - still wines of the world
  - sparkling wines of the world
  - fortified wines of the world
- be able to apply understanding to explain wine style and quality.
- be able to taste wines, describe their characteristic and evaluate their quality, using WSET Level 3 Systematic Approach to Tasting Wine.

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## 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

## Course Duration

32 hours (4 days), 2.5-hours examination on schedule

## Course Outline

- The key factors in the production of wine; location, grape growing, winemaking, maturation and bottling
- How these factors influence the key characteristics of the principal
  - still wines of the world
  - sparkling wines of the world
  - fortified wines of the world
- How to taste wines, describe their characteristics and evaluate their quality, using the WSET Level 3 Systematic Approach to Tasting Wine

## Course Assessment

- Unit 1: 50 multiple-choice questions and a paper of 4 x 25 marks short written answers, to be completed in two (2) hours
- Unit 2: Blind tasting of two (2) wines, to be completed in thirty (30) minutes

Candidate must achieve a minimum 55% in both units.

## 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

**\$2180.00** nett per person (inclusive of registration, study materials, tuition fees, samples for tasting and **one** sitting of examination)

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## Funding Incentive

SkillsFuture Singapore (SSG) subsidy / funding is available for Singaporeans and PRs upon achieving at least **75% attendance and successfully passing the assessment**. All subsidy / funding is subject to SSG's prevailing policies and final approval. Candidate(s) will only need to pay the nett fee (full fees less SSG pre-approved subsidy) amount upon registration. **Candidate(s) and/or Company(s) are liable for full course fee in the event that the SSG subsidy / funding are not approved.**

Categories	SSG Subsidy	Nett Fee Payable
Foreigners / Without Grant	NA	<b>\$2180.00</b>
Singaporeans and Singapore PRs, aged 21 years old and above <b>(Normal)</b>	\$544.00	<b>\$1636.00</b>
Singaporeans only, aged 40 years old and above <b>(Mid-Career Enhanced Subsidy)</b>	\$800.00	<b>\$1380.00</b>
Singaporeans only, aged 35 years old and above, earning not more than \$2,000. <b>(Workfare Training Support)</b>	\$848.00	<b>\$1332.00</b>

Subsidy / funding amount for company(s) claiming for their employees may differ from the above table. The company is required to log-in to [www.skillsconnect.gov.sg](http://www.skillsconnect.gov.sg) for the application of all SSG subsidy / funding in the event of such claim / funding for their employee(s). Absentee Payroll may be claimable.

Full payment is required from the company(s) to complete the registration. The company(s) will be required to submit a claim within thirty (30) days from the course start date. Wine Language Pte Ltd will then disburse the claim amount back to the company(s) via cheque, upon approval from SSG / SkillsConnect.

## SkillsFuture Credit

Singaporeans aged 25 years and above with SkillsFuture Credit (SFC) may utilise their credit for payment of course fees.

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## Post-Secondary Education Account (PESA)

Singaporeans with PSEA funds may utilize it to pay for his own or his sibling's (where applicable) course fees. If the candidate(s) has both SFC and PSEA funds, the order for usage will be SFC first, followed by PSEA funds. Eligible candidate may download the PSEA form via this [link](#). PSEA funds is available until the age of 30, before the balance fund is transferred to Central Provident Fund (CPF) Ordinary Account (OA).

## Attendance Guarantee Deposit

Wine Language Pte Ltd shall collect an Attendance Guarantee Deposit (ADG) from the candidate(s) applying for subsidy / funding for courses that are SSG / SFC / PSEA approved. The ADG amount will be equivalent to the claim amount. AGD will be refunded to the candidate via cheque, payable to their name after they have completed the enrolled course and after SSG /SFC / PSEA has disburse the claim amount to us.

## Others

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 [courses@winelanguage.sg](mailto:courses@winelanguage.sg), WhatsApp or call +65 8727 6650.