

# WSET® Level 2 Award in Wines



<b>Training Provider</b>	<b>: Wine Language Pte Ltd</b>
<b>UEN</b>	<b>: 201315466N</b>
<b>Course Title</b>	<b>: WSET Level 2 Award in Wines</b>
<b>Course Code on SSG</b>	<b>: TGS-2020502713</b>
<b>SSG Funding Period</b>	<b>: 01<sup>st</sup> August 2021 to 31<sup>st</sup> July 2022</b>
<b>Course Code on UTAP</b>	<b>: C11889859</b>
<b>Funding Period</b>	<b>: 12<sup>th</sup> October 2021 to 31<sup>st</sup> March 2022</b>
<b>Mode of Training</b>	<b>: Classroom</b>

## Course Overview

This course is intended for people who have little or no prior knowledge. It is suitable wherever a good level of wine knowledge is required to underpin job skills and competencies, for example in the customer service and sales functions of hospitality, retailing and wholesaling industries. It is also useful for those who have a general interest in wine and wish to broaden their knowledge.

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## Course Objective

The candidate will

- be able to describe and compare the styles of wines produced from internationally and regionally important grape varieties.
- be able to interpret wine labels from the main wine producing regions of the world.
- be able to provide basic guidance on appropriate selection and service.
- understand the principles of wine tasting and evaluation.

## 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

16 hours (2 days), 1-hour examination on schedule. Total 17 hours.

## Course Outline

- Understand the environmental influences and grape-growing options in the vineyard and how these will impact the style and quality of wine.
- Understand how winemaking and bottle ageing influence the style and quality of wine.
- Understand how environmental influences, grape-growing options, winemaking and bottle ageing influence the style and quality of wines made from the principal grape varieties.
- Know the style and quality of wines produced from regionally important black and white grape varieties.
- Understand how the production process can influence the styles of sparkling and fortified wines.
- Understand the key principles and processes involved in the storage and service of wine, and in the pairing of food and wine.

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## Course Assessment

- 50 multiple-choice questions

Candidate must achieve a minimum 55% in the multiple-choice question paper in 60 minutes.

## 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

**\$1080.00** nett per person (inclusive of registration, study materials, tuition fees, samples for tasting and **one** sitting of examination)

## Funding Incentive

Singaporeans and Singapore PRs may be eligible for SkillsFuture Singapore (SSG) subsidy / funding. The SSG subsidy / funding is pre-approved with the conditions of 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. SSG subsidy / funding amount are subjected to confirmation from SSG grant calculator. **Candidate(s) and/or Company(s) are liable for full course fee in the event that the SSG subsidy / funding are not approved and/or if the conditions are NOT met.**

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Categories	SSG Subsidy	Nett Fee Payable
Foreigners / Without Grant	NA	<b>\$1080.00</b>
Singaporeans and Singapore PRs, aged 21 years old and above <b>(Normal)</b>	\$540.00	<b>\$540.00</b>
Singaporeans only, aged 40 years old and above <b>(Mid-Career Enhanced Subsidy)</b>	\$756.00	<b>\$324.00</b>

Subsidy / funding amount for company(s) claiming for their employees may differ from the above table. The company may log-in to <https://www.enterprisejobskills.gov.sg> for the application of Absentee Payroll for their employees.

## SkillsFuture Credit (SFC)

All Singaporeans aged 25 and above can use their SkillsFuture Credit from the government to pay for a wide range of approved skills-related courses. Visit the SkillsFuture Credit website ([www.myskillsfuture.gov.sg](http://www.myskillsfuture.gov.sg)) to choose from the courses available on the Training Exchange course directory.

Please note that Career Transition Credit (CTC) is NOT applicable for this course. All SFC claims can be made via this [link](#).

## NTUC UTAP

NTUC Union members enjoy 50% \*unfunded course fee support for up to \$250 each year when you sign up for courses supported under UTAP. NTUC members aged 40 and above can enjoy higher funding support up to \$500 per individual each year, capped at 50% of unfunded course fees, for courses attended between 1 July 2020 to 31 December 2022.

\*Unfunded course fee refers to the balance course fee payable after applicable government subsidy. This excludes GST, registration fees, misc. fees etc.

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## Post-Secondary Education Account (PSEA)

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. PSEA funds is available until the age of 30, before the balance fund is transferred to Central Provident Fund (CPF) Ordinary Account (OA). Eligible candidate may call +65 6260 0777 for their PSEA account balance.

## Others

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

## Registration

You may register for this course via this [link](#).

## For More Information

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

