

WSET® Level 3 Award in Wines



Training Provider : Wine Language Pte Ltd

UEN : 201315466N

Course Code on SSG : TGS-2022010646

SSG Funding Period : 12th October 2021 to 31st March 2022

Course Code on UTAP : C11889858

SSG Funding Period : 12th October 2021 to 31st March 2022

Mode of Training : Classroom

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.

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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.

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

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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 label pin from **Wine & Spirit Education Trust** will be awarded upon successful completion of the course.

Course Fees

\$2280.00 nett per person (inclusive of registration, study materials, tuition fees, samples for tasting and **one** sitting of examination)

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) 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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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.

Registration

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

For More Information

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

