

# WSET® Level 3 Award in Wines



**Training Provider** : Wine Language Pte Ltd

**UEN** : 201315466N

**Course Title** : WSET Level 3 Award in Wines

**Course Code on SSG** : TGS-2024045007

**SFC Eligibility Period** : 14<sup>th</sup> August 2024 to 31<sup>st</sup> December 2026

**Mode of Training** : Classroom

**Duration** : Training: 32.0 hours | Assessment: 2.5 hours | Total: 34.5 hours

## 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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## What You Will Learn

The candidate will learn

### Unit 1

- The key factors in the production of wine: location, grape growing, winemaking, maturation and bottling
- How these key 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 apply your understanding to explain wine style and quality

### Unit 2

- How to taste wines, describe their characteristics and evaluate their quality, using the WSET Level 3 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

## Course Duration

32 hour (4 days), 2.5 hour examination; on schedule (5<sup>th</sup> day)

## Course Assessment

- Unit 1: 50 multiple-choice questions and a paper of 4 x 25 marks short written answers, **CLOSED** book, to be completed in **120 minutes**.
- Unit 2: **BLIND** tasting of two (2) wines, to be completed in **30 minutes**.

Candidate must achieve a minimum **55%** in both units.

## WSET Course Specification

You may click on this [link](#) for the updated WSET Level 3 Award in Wines specification.

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## Certification

An e-certificate 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). A minimum of 60 different samples will be provided for the course.

## 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 [MySkillsFuture](#) to choose from the courses available on the Training Exchange course directory.

Please note that Additional SkillsFuture Credit (Mid-Career Support) is NOT applicable for this course. All SFC claims can be made via this [link](#).

## NTUC UTAP

UTAP is a training benefit for NTUC members to defray their cost of training. This benefit is to encourage more NTUC members to go for skills upgrading.

NTUC 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 2025.

\*Unfunded course fee refers to the balance course fee payable after applicable government subsidies.

For more information about NTUC UTAP, please visit this [link](#).

## Others

Please ensure that you have read up our terms & conditions from our [website](#) before signing up for the course.

# WSET® Level 3 Award in Wines

## 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.

