



**WSET**  
WINE & SPIRIT  
EDUCATION TRUST



Advancing Management Excellence

## **WSET Awards in Wines & Spirits**

Wine & Spirit Education Trust (WSET)  
Level 1, 2 & 3 Qualifications



## INTRODUCTION

Drinking wine has become increasingly popular in Hong Kong. Consumers enjoy the pleasure of matching wine with different cuisines while executives and professionals find that talking about wine appreciation is a useful means of socializing with business associates. To serve both purposes, a comprehensive and solid understanding of wine knowledge and tasting skills would be essential. In addition, with the abolition of wine duty, Hong Kong is well on the way to become Asia's wine hub. Knowledgeable professionals and sales people are in great demand in the industry. It is imperative to have a good foundation of knowledge and skills to excel in the sector.

## WINE & SPIRIT EDUCATION TRUST (WSET)

Established in 1969, WSET has offered internationally-recognised wine courses in over 45 countries. The aim of the quality-assured qualifications, WSET Awards, which are accredited by The Office of Qualifications Regulation as part of the UK's Qualification and Credits Framework, is to provide high quality education and training in wines and spirits and to help people develop their tasting skills. The courses are led by WSET Certified Tutors using the official materials produced by WSET.

### WSET Level 1 Award in Wines

#### COURSE STRUCTURE

This course provides a basic introduction to the main styles of wine available to front line staff involved in the selling and/or service of wine, and for the interested consumer. It introduces the technique of tasting wine and the characteristics of the common grape varieties used to produce wines. It aims to provide the basic product knowledge and skills in the selling and/or service of wine to prepare a person for their first job in retail or hospitality.

The course is conducted by a WSET Certified Educator through lectures and tutored wine tasting. Participants will take the WSET Level 1 Examination at the end of the course and upon satisfactory passing the examination, it will lead to an internationally recognized *WSET Level 1 Award in Wines*.

#### CONTENT

- The main types and styles of wine
- Common wine grapes and their characteristics
- How to store and serve wine
- The principles of food and wine pairing
- How to describe wine using the WSET Level 1 Systematic Approach to Tasting Wine® (SAT)

#### FEE

HKMA Member: HK\$1,600

Non-Member: HK\$1,800

(Includes tuition, wine tasting, WSET Level 1 copyright materials and WSET Level 1 Examination.)

### WSET Level 2 Award in Wines and Spirits

#### COURSE STRUCTURE

This course is based on the materials and curricula of the WSET Level 2 Award in Wines and Spirits. It is suitable for those who want to acquire knowledge of the broad range of wines and spirits and product knowledge to underpin job skills and competences in the customers service and sales function of the hospitality, retailing and wholesaling industries. It is also useful for those who are avid wine lovers seeking a comprehensive understanding of the subject. The main styles of wines and spirits, wine service and the matching of food and wine would be introduced in the course.

The course is conducted by a WSET Certified Educator through lectures and tutored wine tasting. Participants will take the WSET Level 2 Examination at the end of the course and upon satisfactory passing the examination, it will lead to an internationally recognized *WSET Level 2 Award in Wines and Spirits*.

## CONTENT

- How wine is made
- What factors influence wine style
- The key white and black grape varieties and their characteristics
- The important wine-producing regions of the world in which these grapes are grown
- The production of sparkling, sweet, and fortified wines
- Label terminology
- Food and wine pairing principles
- The principal categories of spirits and liqueurs, and how they are made
- How to describe wine using the WSET Level 2 Systematic Approach to Tasting Wine® (SAT)

## FEE

HKMA Member: HK\$6,600

Non-Member: HK\$6,800

(Includes tuition, wine tasting, WSET Level 2 copyright materials and WSET Level 2 Examination.)

## WSET Level 3 Award in Wines

### COURSE STRUCTURE

This course is designed to give a thorough understanding of the factors that account for the style, quality and price of the principal still, sparkling and fortified wines of the world. It will assist those who are required to make professional evaluations of wines with regards to their style, quality and price. It also provides the in-depth product knowledge required to underpin job skills and competencies, for example in product selection in the retail and hospitality sectors. It is suitable for those who have passed WSET Level 2 Examination or an equivalent level.

The course is conducted by a WSET Certified Educator through lectures and tutored wine tasting with the WSET Advanced Systematic Approach to Tasting. Participants will take the WSET Level 3 Examination at the end of the course and upon satisfactory passing the examination, it will lead to an internationally recognized *WSET Level 3 Award in Wines*.

## CONTENT

- 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
- How to taste wines, describe their characteristics and evaluate their quality, using the WSET Level 3 Systematic Approach to Tasting Wine® (SAT)

## FEE

HKMA Member: HK\$11,600

Non-Member: HK\$11,800

(Includes tuition, wine tasting, WSET Level 3 copyright materials and WSET Level 3 Examination.)



**WSET**  
APPROVED  
PROGRAMME PROVIDER

The Hong Kong Management Association is a WSET Approved Programme Provider. The Awards in Wines & Spirits Programmes are led by WSET Certified Tutors using the official WSET copyright materials.

根據香港法律，不得在業務過程中，向未成年人售賣或供應令人醺醉的酒類。

Under the law of Hong Kong, intoxicating liquor must not be sold or supplied to a minor in the course of business.

## ADMINISTRATIVE DETAILS

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### VENUE

The Hong Kong Management Association  
14/F Fairmont House  
8 Cotton Tree Drive  
Central, Hong Kong

OR

The Hong Kong Management Association  
3/F, Tower 2, South Seas Centre  
75 Mody Road  
Tsim Sha Tsui, Kowloon

### LANGUAGE MEDIUM

Conducted in Cantonese or English  
(Please refer to respective classes in the time table)  
Textbook / reference materials are in English

### REGISTRATION

All interested parties are requested to complete the registration form and return it together with appropriate fee(s) to the Secretariat 1 week before the programmes commence. Successful applicants will be notified by email or telephone. No separate letter of acceptance will be issued. As space is limited, bookings will be on a first-come, first-served basis.

### ENQUIRIES

For Course Details:

Ms Matthew Lee : 3958 4803

Mr Ronnie Chan : 2774 8526

Fax: 2365 1000

<http://www.hkma.org.hk/wset>

Email : [matthewlee@hkma.org.hk](mailto:matthewlee@hkma.org.hk) or

Email : [ronniechan@hkma.org.hk](mailto:ronniechan@hkma.org.hk)

General Enquiry & Enrolment : 2774 8500 or 2774 8501

# WSET

## Wine & Spirit Education Trust (WSET) Qualifications

### WSET Level 1 Award in Wines

Course Code	Dates & Time	Examination Date	Venue
IWSET-L3016-2019-7-SS <b>(English Class)</b>	<u>Thursdays</u> (7:00 pm - 10:00 pm) 20, 27 June 2019	<u>Thursday</u> (7:00 pm - 7:45 pm) 25 July 2019	SS
IWSET-L3006-2019-8-F <b>(Cantonese Class)</b>	<u>Thursdays</u> (7:00 pm - 10:00 pm) 18 July; 1 August 2019	<u>Thursday</u> (7:00 pm - 7:45 pm) 29 August 2019	F
IWSET-L3006-2019-9-SS <b>(Cantonese Class)</b>	<u>Thursdays</u> (7:00 pm - 10:00 pm) 15, 22 August 2019	<u>Thursday</u> (7:00 pm - 7:45 pm) 19 September 2019	SS
IWSET-L3016-2019-A-F <b>(English Class)</b> <a href="#">Register Now</a>	<u>Thursdays</u> (7:00 pm - 10:00 pm) 19, 26 September 2019	<u>Friday</u> (7:00 pm - 7:45 pm) 25 October 2019	F
IWSET-L3006-2019-B-F <b>(Cantonese Class)</b> <a href="#">Register Now</a>	<u>Tuesdays</u> (7:00 pm - 10:00 pm) 22, 29 October 2019	<u>Tuesday</u> (7:00 pm - 7:45 pm) 26 November 2019	F
IWSET-L3006-2019-C-SS <b>(Cantonese Class)</b> <a href="#">Register Now</a>	<u>Wednesday &amp; Thursday</u> (7:00 pm - 10:00 pm) 27, 28 November 2019	<u>Friday</u> (7:00 pm - 7:45 pm) 3 January 2020	SS
IWSET-L3016-2019-D-SS <b>(English Class)</b> <a href="#">Register Now</a>	<u>Fridays</u> (7:00 pm - 10:00 pm) 20, 27 December 2019	<u>Friday</u> (7:00 pm - 7:45 pm) 24 January 2020	SS

**FEE:** Member: HK\$1,600 Non-member: HK\$1,800  
(Includes tuition, wine tasting, WSET Level 1 copyright materials and WSET Level 1 Examination)

### WSET Level 2 Award in Wines

Course Code	Dates & Time	Examination Date	Venue
IWSET-L3017-2019-4-F <b>(English Class)</b>	<u>Tuesdays</u> (7:00 pm - 9:30 pm) 6, 13, 20, 27 August; 3, 10, 17, 24 September 2019	<u>Wednesday</u> (7:00 pm - 8:00 pm) 23 October 2019	F
IWSET-L3007-2019-3-SS <b>(Cantonese Class)</b> <a href="#">Register Now</a>	<u>Thursdays</u> (7:00 pm - 9:30 pm) 3, 10, 17, 24, 31 October; 7, 14, 21 November 2019	<u>Monday</u> (7:00 pm - 8:00 pm) 23 December 2019	SS

**FEE:** Member: HK\$6,600 Non-member: HK\$6,800  
(Includes tuition, wine tasting, WSET Level 2 copyright materials and WSET Level 2 Examination)

### WSET Level 3 Award in Wines

Course Code	Dates & Time	Examination Date	Venue
IWSET-L3018-2019-2-SS <b>(English Class)</b>	<u>Wednesdays</u> (7:00 pm - 9:30 pm) 12, 19, 26 June; 3, 10, 17, 24, 31 July; 7, 14, 21, 28 August; 4, 11, 18, 25 September 2019	<u>Wednesday</u> (7:00 pm - 10:00 pm) 23 October 2019	SS
IWSET-L3008-2019-1-SS <b>(Cantonese Class)</b> <b>Intensive Course</b>	<u>Saturdays &amp; Sundays</u> (10:00 am - 12:00 pm; 1:00 pm - 5:00 pm) 3, 4, 10, 11, 17, 18 August 2019	<u>Saturday</u> (1:00 pm - 4:00 pm) 19 October 2019	SS

**FEE:** Member: HK\$11,600 Non-member: HK\$11,800 (Updated: 16 Sept 2019)  
(Includes tuition, wine tasting, WSET Level 3 copyright materials and WSET Level 3 Examination)

**LANGUAGE:** For both Cantonese & English classes. Textbook/reference materials are in English.

**VENUE:** (F) W Haking Management Development Centre  
The Hong Kong Management Association  
14/F Fairmont House, 8 Cotton Tree Drive, Central, HONG KONG

(SS) The Hong Kong Management Association  
3/F South Seas Centre Tower 2, 75 Mody Road, Tsim Sha Tsui East, KOWLOON

# APPLICATION FORM

I would like to reserve a seat for the following workshop(s): please tick

- |  |  |  |   |
|--|--|--|---|
| <input type="checkbox"/> IWSET-L3016-2019-7-SS | <input type="checkbox"/> IWSET-L3006-2019-8-F  | <input type="checkbox"/> IWSET-L3006-2019-9-SS | <input type="checkbox"/> IWSET-L3016-2019-A-F |
| <input type="checkbox"/> IWSET-L3006-2019-B-F  | <input type="checkbox"/> IWSET-L3006-2019-C-SS | <input type="checkbox"/> IWSET-L3016-2019-D-SS | <input type="checkbox"/> IWSET-L3017-2019-4-F |
| <input type="checkbox"/> IWSET-L3007-2019-3-SS | <input type="checkbox"/> IWSET-L3018-2019-2-SS | <input type="checkbox"/> IWSET-L3008-2019-1-SS |   |

根據香港法律，不得在業務過程中，向未成年人售賣或供應令人醺醉的酒類。

Under the law of Hong Kong, intoxicating liquor must not be sold or supplied to a minor in the course of business.

Name ( Mr /  Ms) \_\_\_\_\_ 姓名：\_\_\_\_\_ (Surname) (Other Names) (中文)

HKID Card No. (For verification of the applicant's identity): \_\_\_\_\_ Date of Birth (Required): \_\_\_\_\_ (YY/MM/DD)

Position: \_\_\_\_\_ HKMA Membership No.: \_\_\_\_\_

Company: \_\_\_\_\_

Address of Company: \_\_\_\_\_

Nature of Business (e.g. Retail), please specify: \_\_\_\_\_

Job Function (e.g. Accounting), please specify: \_\_\_\_\_

Telephone No. (Office): \_\_\_\_\_ (Residence): \_\_\_\_\_ Mobile: \_\_\_\_\_

E-mail: \_\_\_\_\_

Correspondence Address: \_\_\_\_\_

Cheque Number: \_\_\_\_\_ Cheque Amount: HK\$ \_\_\_\_\_

Education Level:  Doctoral degree  Master's degree  Bachelor's degree  HKMA Diploma  Other Diploma  
 Matriculation  F.5 / HKDSE  Others (Please specify) \_\_\_\_\_

Total Number of Years' Working Experience \_\_\_\_\_ Years of Working Experience in Course-Related Field \_\_\_\_\_

Name & Title of Nominator (if applicable): \_\_\_\_\_

Nominator email/address: \_\_\_\_\_

Sponsorship:  Self-sponsored  Company-sponsored (please fill in the following information if a cheque/ receipt is not attached)

*Our company undertakes to pay the course fee for the above applicant*

Name of Contact Person \_\_\_\_\_ Position \_\_\_\_\_

Telephone No.: \_\_\_\_\_ E-mail: \_\_\_\_\_

Signature: \_\_\_\_\_ Company Chop and Date: \_\_\_\_\_

## From where did you FIRST learn about this Programme?

HKMA Email  Mail  Newspaper/Magazine (please specify): \_\_\_\_\_

Email Promotion from Other Websites (please specify): \_\_\_\_\_  Online Advertisement (please specify): \_\_\_\_\_

Search Engine (please specify): \_\_\_\_\_  Social Media (please specify): \_\_\_\_\_

HKMA Website (Where did you find this information): \_\_\_\_\_

MTR Station (please specify): \_\_\_\_\_ Exhibiton:  Jobmarket Career & Education (EJEX)  Others (please specify): \_\_\_\_\_

- This form together with a crossed cheque payable to **The Hong Kong Management Association** should be returned to:  
Executive Director, The Hong Kong Management Association, 16/F Tower B Southmark, 11 Yip Hing Street, Wong Chuk Hang, Hong Kong.

## Personal Data Collection Statement

- The personal data of applicants are collected and kept for purposes of processing of applications of course enrolment, course admission, student and member administration, course research and statistical matters.
- The personal data provided in this form will be used by the Association for direct marketing, including special offers, training and education programmes, awards and competitions, membership, alumni, promotional activities and other services and activities that it may arrange.
- Applicants wishing for access to and/or correction of personal data may send their written requests to the Association.

If you do not wish to receive information as stated in point 2 of this statement, please indicate your objection by ticking the box. You may at any time send your written requests to the Association.

## Applicant's Declaration

- I declare that the information provided in this form and the attached documents is correct and complete. I authorize the Association to obtain information about my public examination results and records of studies from concerned institutions (if necessary).
- I understand that the information provided in this form and the attached documents will be used in the admission assessment process and that any misrepresentation, omission or misleading information given may disqualify my application for admission and enrolment in the programme.
- I have noted, understood and agreed to the contents of the Personal Data Collection Statement.

## Notes

- I understand that all handout materials obtained in class are strictly for my own educational purposes.
- I have understood all the "Notes for Application" listed in Application Form.

Applicant's Signature: \_\_\_\_\_ Date: \_\_\_\_\_