

WSET® Diploma in Wines
Academic Year 2021/22 – September 2021 Intake

Part Time Evening Programme Schedule

ONLINE DIPLOMA INDUCTION

17 Sep 2021 (Fri)

7:00pm – 10:00pm

D1 – WINE PRODUCTION

Classroom	25 Sep 2021 (Sat)	10:00am – 5:30pm	The Growing Environment, Grape Growing Options, Common Winemaking Options
	26 Sep 2021 (Sun)	10:00am – 3:00pm	White Winemaking Options, Red & Rosé Winemaking Options
Online	3 Nov 2021 (Wed)	7:30pm – 9:00pm	Review & Exam Technique and Q&A Workshop
Exam	27 Nov 2021 (Sat)		10:00am – 11:30am

D2 – WINE BUSINESS

Classroom	1 Dec 2021 (Wed)	7:30pm – 9:30pm	Factors that Contribute to the Price of Wine
	8 Dec 2021 (Wed)	7:30pm – 9:30pm	Businesses Engaged in Wine Production
	15 Dec 2021 (Wed)	7:30pm – 9:30pm	Key Considerations in Wine Marketing
Online	5 Jan 2022 (Wed)	7:30pm – 9:00pm	Review and Q&A Workshop
Exam	19 Jan 2022 (Wed)		10:30am – 11:30am

D4 – SPARKLING WINES

Classroom	16 Feb 2022 (Wed)	7:30pm – 9:30pm	Traditional Method Sparkling Wines & Champagne
	23 Feb 2022 (Wed)	7:30pm – 9:30pm	Rosé & Other Traditional Method Sparkling Wines
	2 Mar 2022 (Wed)	7:30pm – 9:30pm	Tank, Ancestral & Pétillant Naturel (Pet Nat) Method Sparkling Wines
Online	4 May 2022 (Wed)	7:30pm – 9:00pm	Review and Q&A Workshop
Exam	7 Jun 2022 (Tue)		12:30pm – 2:00pm

D5 – FORTIFIED WINES

Classroom	9 Mar 2022 (Wed)	7:30pm – 9:30pm	Fortification & Maturation Options, Tasting Technique & Production of Sherry
	16 Mar 2022 (Wed)	7:30pm – 9:30pm	Sherry
	23 Mar 2022 (Wed)	7:30pm – 9:30pm	Port Production (Ruby & Vintage)
	30 Mar 2022 (Wed)	7:30pm – 9:30pm	Port production (Tawny & White) & Madeira
	6 Apr 2022 (Wed)	7:30pm – 9:30pm	Vin Doux Naturel & Rutherglen Muscat, Fortified Wine Business Workshop
Online	11 May 2022 (Wed)	7:30pm – 9:00pm	Review and Q&A Workshop
Exam	7 Jun 2022 (Tue)		3:00pm – 4:30pm

D6 – RESEARCH ASSIGNMENT

Online	13 Apr 2022 (Wed)	7:30pm – 9:30pm	Research Assignment Workshop
Deadline	29 Jul 2022 (Fri)		5:00pm HK Local Time

Fees: HK\$35,880*

To complete the Diploma, students also need to take the D3 in the second year & the current tuition fees for the remainder of D3 (Part-time Evening Programme) is HK\$35,880*, but this may differ at the time of payment. This means that the total cost, based on current fees, to complete the Diploma on a Part-time Evening Programme is HK\$71,760*.

Special Package Offer: HK\$66,800*

*Special offer to applicants who apply & pay for both Year 1 & Year 2 Part-time Evening programme at the same time. Package price will be locked in against fluctuation of pound sterling exchange rate and valid for 3 years, students will have to start their Year 2 within this period. Quoted fees do not include exam re-sits.

Installment Payment Option

Installment Payment options are offered for Part-time Evening, Block Release and Distance Learning programme of Year 1 September 2021 intake. For details, please visit our Diploma page at https://www.awsec.com/site/hk_en/course-detail.php?id=25

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Block Release Programme Schedule

ONLINE DIPLOMA INDUCTION

17 Sep 2021 (Fri)		7:00pm – 10:00pm	
D1 – WINE PRODUCTION			
Online**	25 Sep 2021 (Sat)	10:00am – 5:30pm	The Growing Environment, Grape Growing Options, Common Winemaking Options
	26 Sep 2021 (Sun)	10:00am – 3:00pm	White Winemaking Options, Red & Rosé Winemaking Options
	3 Nov 2021 (Wed)	7:30pm – 9:00pm	Review, Exam Technique and Q&A Workshop
Classroom	26 Nov 2021 (Fri)	2:00pm – 5:00pm	Tasting Technique Workshop
Exam	27 Nov 2021 (Sat)		10:00am – 11:30am
D2 – WINE BUSINESS			
Online**	1 Dec 2021 (Wed)	7:30pm – 9:30pm	Factors that Contribute to the Price of Wine
	8 Dec 2021 (Wed)	7:30pm – 9:30pm	Businesses Engaged in Wine Production
	15 Dec 2021 (Wed)	7:30pm – 9:30pm	Key Considerations in Wine Marketing
	5 Jan 2022 (Wed)	7:30pm – 9:00pm	Review and Q&A Workshop
Exam	19 Jan 2022 (Wed)		10:30am – 11:30am
D4 – SPARKLING WINES			
Online	4 May 2022 (Wed)	7:30pm – 9:00pm	Review and Q&A Workshop
Classroom	3 Jun 2022 (Fri)	10:00am – 5:30pm	Traditional Method Sparkling Wines & Champagne, Rosé & Other Traditional Method Sparkling Wines, Tank, Ancestral & Pétillant Naturel (Pet Nat) Method Sparkling Wines
Exam	7 Jun 2022 (Tue)		12:30pm – 2:00pm
D5 – FORTIFIED WINES			
Online	11 May 2022 (Wed)	7:30pm – 9:00pm	Review and Q&A Workshop
Classroom	4 Jun 2022 (Sat)	10:00am – 5:30pm	Fortification & Maturation Options & Tasting Technique, Production of Sherry, Port Production (Ruby, Vintage, Tawny & White), Madeira, Vin Doux Naturel & Rutherglen Muscat, Fortified Wine Business Workshop
	5 Jun 2022 (Sun)	10:00am – 3:00pm	
Exam	7 Jun 2022 (Tue)		3:00pm – 4:30pm
D6 – RESEARCH ASSIGNMENT			
Online	13 Apr 2022 (Wed)	7:30pm – 9:30pm	Research Assignment Workshop
Deadline	29 Jul 2022 (Fri)		5:00pm HK Local Time

Fees: HK\$35,880*

To complete the Diploma, students also need to take the D3 in the second year & the current tuition fees for the remainder of D3 (Block Release Programme) is HK\$35,880*, but this may differ at the time of payment. This means that the total cost, based on current fees, to complete the Diploma on a Block-Release Programme is HK\$71,760*.

Special Package Offer: HK\$66,800*

*Special offer to applicants who apply & pay for both Year 1 & Year 2 Block Release programme at the same time. Package price will be locked in against fluctuation of pound sterling exchange rate and valid for 3 years, students will have to start their Year 2 within this period. Quoted fees do not include exam re-sits.

** The Block Release Online D1 & D2 class is a live broadcast of the Part-time Evening D1 & D2 class. Students may ask questions and interact with tutor live online.

Installment Payment Option

Installment Payment options are offered for Part-time Evening, Block Release and Distance Learning programme of Year 1 September 2021 intake. For details, please visit our Diploma page at https://www.awsec.com/site/hk_en/course-detail.php?id=25

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Distance Learning Programme Schedule			
ONLINE DIPLOMA INDUCTION			
17 Sep 2021 (Fri)		7:00pm – 10:00pm	
D1 – WINE PRODUCTION			
Video	27 Sep 2021 (Mon)	Playback link of theory class will be released & valid until 27 Nov 2021	The Growing Environment, Grape Growing Options, Common Winemaking Options, White Winemaking Options, Red & Rosé Winemaking Options
Online	3 Nov 2021 (Wed)	7:30pm – 9:30pm	Review, Exam Technique and Q&A Workshop
Exam	27 Nov 2021 (Sat)		10:00am – 11:30am
D2 – WINE BUSINESS			
Video	16 Dec 2021 (Thu)	Playback link of theory class will be released & valid until 19 Jan 2022	Factors that Contribute to the Price of Wine, Businesses Engaged in Wine Production, Key Considerations in Wine Marketing
Online	5 Jan 2022 (Wed)	7:30pm – 9:00pm	Review and Q&A Workshop
Exam	19 Jan 2022 (Wed)		10:30am – 11:30am
D4 – SPARKLING WINES			
Online	4 May 2022 (Wed)	7:30pm – 9:00pm	Review and Q&A Workshop
Exam	7 Jun 2022 (Tue)		12:30pm – 2:00pm
D5 – FORTIFIED WINES			
Online	11 May 2022 (Wed)	7:30pm – 9:00pm	Review and Q&A Workshop
Exam	7 Jun 2022 (Tue)		3:00pm – 4:30pm
D6 – RESEARCH ASSIGNMENT			
Online	13 Apr 2022 (Wed)	7:30pm – 9:30pm	Research Assignment Workshop
Deadline	29 Jul 2022 (Fri)		5:00pm HK Local Time

Fees: HK\$28,880*

To complete the Diploma, students also need to take the D3 in the second year & the current tuition fees for the remainder of D3 (Distance Learning Programme) is HK\$28,880, but this may differ at the time of payment. This means that the total cost, based on current fees, to complete the Diploma on a Distance Learning Programme is HK\$57,760. Quoted fees do not include exam re-sits.*

Installment Payment Option

Installment Payment options are offered for Part-time Evening, Block Release and Distance Learning programme of Year 1 September 2021 intake. For details, please visit our Diploma page at https://www.awsec.com/site/hk_en/course-detail.php?id=25

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APPLICATION DEADLINE
 27 August 2021 (Fri) 5:00pm
 or earlier if all vacancies are filled

CONTACT US

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