

Part-Time Evening Programme Schedule

The Part-Time Evening Programme is suitable for students who live in Hong Kong or can travel to Hong Kong for regular evening lessons. This is by far our most popular format for students living in Hong Kong.

DIPLOMA YEAR 2 INDUCTION

Online	15 Oct 2024 (Tue)	7:30 pm – 8:30 pm	Year 2 Induction
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D3 – WINES OF THE WORLD

Classroom	29 Oct 2024 (Tue)	7:30 pm – 9:30 pm	S1 – Bordeaux (Part 1)
	5 Nov 2024 (Tue)		S2 – Bordeaux (Part 2)
	12 Nov 2024 (Tue)		S3 – White Wines of Burgundy
	19 Nov 2024 (Tue)		S4 – Red Wines of Burgundy
	26 Nov 2024 (Tue)		S5 – Introduction to Rhône Valley & The Northern Rhône
	3 Dec 2024 (Tue)		S6 – Southern Rhône
	10 Dec 2024 (Tue)		S7 – South of France
	17 Dec 2024 (Tue)		S8 – The Loire Valley
	7 Jan 2025 (Tue)		S9 – Beaujolais, Jura & Southwest France
	14 Jan 2025 (Tue)		S10 – Alsace
	21 Jan 2025 (Tue)		S11 – Germany (Part 1)
	4 Feb 2025 (Tue)		S12 – Germany (Part 2) & Austria
	11 Feb 2025 (Tue)		S13 – Greece & Hungary (Tokaj)
Online	18 Feb 2025 (Tue)	7:30 pm – 9:30 pm	Exam Technique (Part 1)
	25 Feb 2025 (Tue)		Exam Technique (Part 2)
Classroom	4 Mar 2025 (Tue)	7:30 pm – 9:30 pm	S14 – Introduction to Italy & North-West Italy
	11 Mar 2025 (Tue)		S15 – North-East Italy
	18 Mar 2025 (Tue)		S16 – Tuscany and Umbria
	25 Mar 2025 (Tue)		S17 – Central & Southern Italy
	1 Apr 2025 (Tue)		S18 – Introduction to Spain & White Wines of Spain
	8 Apr 2025 (Tue)		S19 – Red Wines of Spain
	15 Apr 2025 (Tue)		S20 – Portugal
Online	22 Apr 2025 (Tue)	7:30 pm – 9:30 pm	Mock Exam Review (Part 1)
	29 Apr 2025 (Tue)		Mock Exam Review (Part 2)
Classroom	6 May 2025 (Tue)	7:30 pm – 9:30 pm	S21 – California (Part 1)
	13 May 2025 (Tue)		S22 – California (Part 2)
	20 May 2025 (Tue)		S23 – Oregon, Washington, New York State & Canada
	27 May 2025 (Tue)		S24 – Chile
	3 Jun 2025 (Tue)		S25 – Argentina
	10 Jun 2025 (Tue)		S26 – Australia (Part 1)
	17 Jun 2025 (Tue)		S27 – Australia (Part 2)
	24 Jun 2025 (Tue)		S28 – New Zealand
	8 Jul 2025 (Tue)		S29 – South Africa
	15 Jul 2025 (Tue)		S30 – China
Online	22 Jul 2025 (Tue)	7:30 pm – 9:30 pm	Mock Exam Review (Part 3)
	29 Jul 2025 (Tue)		Mock Exam Review (Part 4)
Exams	22 Oct 2025 (Wed)	10:00 am – 1:35 pm	Theory Paper – closed-book examination made up of open-response questions.
	23 Oct 2025 (Thu)	10:00 am – 1:30 pm	Tasting Paper – blind tasting of twelve still wines.

Fees: HK\$39,580

The second-year fee includes tuition, WSET Feedback Tests, Online Educator Support, wines, and the D3 exams (one attempt). The venue for classroom tasting and exams is AWSEC® Hong Kong.
E.&O.E

AWSEC® WSET® Level 4 Diploma in Wines
Academic Year 2024/25 – September 2024 Intake (Second Year Students)

Block Release Programme Schedule

The Block Release Programme is suitable for students who do not live in Hong Kong, or locals cannot attend the Part-Time Evening Programme. This format requires studying at home and then travelling to Hong Kong for intensive classroom tasting just before exams.

DIPLOMA YEAR 2 INDUCTION

Online	15 Oct 2024 (Tue)	7:30 pm – 8:30 pm	Year 2 Induction
D3 – WINES OF THE WORLD			
Online – Theory	14 Dec 2024 (Sat)	1:00 pm – 5:30 pm	S1 – Bordeaux (Part 1), S2 – Bordeaux (Part 2), S3 – White Wines of Burgundy, S4 – Red Wines of Burgundy, S5 – Introduction to Rhône Valley & The Northern Rhône, S6 – Southern Rhône
	4 Jan 2025 (Sat)		S7 – South of France, S8 – The Loire Valley, S9 – Beaujolais, Jura & South West France, S10 – Alsace, S11 – Germany (Part 1), S12 – Germany (Part 2)
	11 Jan 2025 (Sat)		S12 – Austria, S13 – Greece & Hungary (Tokaj), S14 – Introduction to Italy & North-West Italy, S15 – North-East Italy, S16 – Tuscany and Umbria
	18 Jan 2025 (Sat)		S17 – Central & Southern Italy, S18 – Introduction to Spain & White Wines of Spain, S19 – Red Wines of Spain, S20 – Portugal
	25 Jan 2025 (Sat)		S21 – California (Part 1), S22 – California (Part 2), S23 – Oregon, Washington, New York State & Canada , S24 – Chile, S25 – Argentina
	8 Feb 2025 (Sat)		S26 – Australia (Part 1), S27 – Australia (Part 2) S28 – New Zealand, S29 – South Africa, S30 – China
Online	18 Feb 2025 (Tue)	7:30 pm – 9:30 pm	Exam Technique (Part 1)
	25 Feb 2025 (Tue)		Exam Technique (Part 2)
	22 Apr 2025 (Tue)		Mock Exam Review (Part 1)
	29 Apr 2025 (Tue)		Mock Exam Review (Part 2)
	22 Jul 2025 (Tue)		Mock Exam Review (Part 3)
	29 Jul 2025 (Tue)		Mock Exam Review (Part 4)
Classroom – Tasting	16 Oct 2025 (Thu)	10:00 am – 5:30 pm	S1 – Bordeaux (Part 1), S2 – Bordeaux (Part 2) S3 – White Wines of Burgundy, S4 – Red Wines of Burgundy S5 – Introduction to Rhône Valley & The Northern Rhône & S6 – Southern Rhône
	17 Oct 2025 (Fri)		S7 – South of France, S8 – The Loire Valley S9 – Beaujolais, Jura & South West France, S10 – Alsace S11 – Germany (Part 1), S12 – Germany (Part 2) & Austria S13 – Greece & Hungary (Tokaj)
	18 Oct 2025 (Sat)		S14 – Introduction to Italy & North-West Italy S15 – North-East Italy, S16 – Tuscany and Umbria S17 – Central & Southern Italy S18 – Introduction to Spain & White Wines of Spain S19 – Red Wines of Spain
	19 Oct 2025 (Sun)		S20 – Portugal S21 – California (Part 1), S22 – California (Part 2) S23 – Oregon, Washington, New York State & Canada S24 – Chile, S25 – Argentina
	20 Oct 2025 (Mon)		S26 – Australia (Part 1), S27 – Australia (Part 2) S28 – New Zealand, S29 – South Africa, S30 – China
Exams	22 Oct 2025 (Wed)	10:00 am – 1:35 pm	Theory Paper – closed-book examination made up of open-response questions.
	23 Oct 2025 (Thu)	10:00 am – 1:30 pm	Tasting Paper – blind tasting of twelve still wines.

Fees: HK\$39,580

The second-year fee includes tuition, WSET Feedback Tests, Online Educator Support, wines, and the D3 exams (one attempt). The venue for classroom tasting and exams is AWSEC® Hong Kong.

E.&O.E

AWSEC® WSET® Level 4 Diploma in Wines
Academic Year 2024/25 – September 2024 Intake (Second Year Students)

Online Learning Programme Schedule

The Online Learning Programme (formerly known as Distance Learning Programme) requires students to attend the lectures online, study at home, and then travel to Hong Kong for the exams. This format requires a higher level of personal study time than the Part-Time or Block Release formats. No classroom tasting tutorials will be provided.

DIPLOMA YEAR 2 INDUCTION

Online	15 Oct 2024 (Tue)	7:30 pm – 8:30 pm	Year 2 Induction
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D3 – WINES OF THE WORLD

Online - Theory	14 Dec 2024 (Sat)	1:00 pm – 5:30 pm	S1 – Bordeaux (Part 1), S2 – Bordeaux (Part 2), S3 – White Wines of Burgundy, S4 – Red Wines of Burgundy, S5 – Introduction to Rhône Valley & The Northern Rhône, S6 – Southern Rhône
	4 Jan 2025 (Sat)		S7 – South of France, S8 – The Loire Valley, S9 – Beaujolais, Jura & South West France, S10 – Alsace, S11 – Germany (Part 1), S12 – Germany (Part 2)
	11 Jan 2025 (Sat)		S12 – Austria, S13 – Greece & Hungary (Tokaj), S14 – Introduction to Italy & North-West Italy, S15 – North-East Italy, S16 – Tuscany and Umbria
	18 Jan 2025 (Sat)		S17 – Central & Southern Italy, S18 – Introduction to Spain & White Wines of Spain, S19 – Red Wines of Spain, S20 – Portugal
	25 Jan 2025 (Sat)		S21 – California (Part 1), S22 – California (Part 2), S23 – Oregon, Washington, New York State & Canada , S24 – Chile, S25 – Argentina
	8 Feb 2025 (Sat)		S26 – Australia (Part 1), S27 – Australia (Part 2) S28 – New Zealand, S29 – South Africa, S30 – China
	18 Feb 2025 (Tue)	7:30 pm – 9:30 pm	Exam Technique (Part 1)
	25 Feb 2025 (Tue)		Exam Technique (Part 2)
	22 Apr 2025 (Tue)		Mock exam review (Part 1)
	29 Apr 2025 (Tue)		Mock exam review (Part 2)
	22 Jul 2025 (Tue)		Mock exam review (Part 3)
	29 Jul 2025 (Tue)		Mock exam review (Part 4)
	Exams		22 Oct 2025 (Wed)
23 Oct 2025 (Thu)		10:00 am – 1:30 pm	Tasting Paper – blind tasting of twelve still wines.

Fees: HK\$29,880

*The second-year fee includes tuition, WSET Feedback Tests, Online Educator Support, and the D3 exams (one attempt).
The venue for exams is AWSEC® Hong Kong.*

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IMPORTANT NOTES:

- All candidates sitting in the D3 unit for the first time MUST sit both portions, Theory and Tasting.
- You will be automatically booked for a place on the examination dates shown above. Any applicant who wishes to postpone their examination(s) or research assignment submission will be charged any relevant fee(s). Kindly note that any changes to the examination date will not be allowed after the registration deadline, and the exam fee for absentees and latecomers will be automatically forfeited.
- Quoted fees do not include exam re-sits. Please contact us for more details about exam re-sit exam registration.
- The Diploma registration is valid for three years. Please contact us for renewal information.
- For candidates who paid for the two-year package (for Part Time Evening & Block Release modes only) upon their first-year admission, you are asked to submit the Year 2 Application Form to confirm your seat in Year 2 studies. We will NOT automatically enrol the candidates in any Year 2 intake unless the signed Year 2 Application Form is received.
- The relevant fees are subject to price changes from the WSET® in the UK.
- The session breakdown may be subject to Educator's change without prior notice.

APPLICATION DEADLINE

20 Sep 2024 (Fri) 5:00 pm HK Local Time
or earlier if all vacancies are filled

BECOME A PLATINUM MEMBER AT AWSEC® WHEN YOU SIGN UP FOR THE WSET DIPLOMA COURSE

From casual enthusiasts to luxury connoisseurs, embrace endless possibilities with us. Taste the tradition, discover new favourites, and belong to a community that values the art of wine, sake, and spirits. Offers are subject to terms and conditions; please check with club@awsec.com for details.

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To enjoy the instalment, students can pay by HSBC / Standard Chartered Credit Card (Visa/Master) #.

^ Instalments cannot be used in conjunction with any other promotional offers.

Applicable to credit card issuing banks in Hong Kong only.

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