

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

## 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 INDUCTION

Online	13 Sep 2024 (Fri)	7:30 pm – 9:30 pm	Diploma Induction
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### D1 – WINE PRODUCTION

Classroom	21 Sep 2024 (Sat)	10:00 am – 5:30 pm	The Growing Environment; Grape Growing Options; Common Winemaking Options
Classroom Tasting	22 Sep 2024 (Sun)	10:00 am – 3:00 pm	White Winemaking Options; Red & Rosé Winemaking Options; Tasting Technique Workshop
Online	30 Oct 2024 (Wed)	7:30 pm – 9:30 pm	Review & Exam Technique and Q&A Workshop
<b>Exam</b>	<b>23 Nov 2024 (Sat)</b>	<b>9:00 am – 10:30 am</b>	A 90 minutes closed-book examination made up of open-response questions

### D2 – WINE BUSINESS

Classroom	7 Dec 2024 (Sat)	10:00 am – 5:30 pm	Factors that Contribute to the Price of Wine; Businesses Engaged in Wine Production; Key Considerations in Wine Marketing
Online	2 Jan 2025 (Thu)	7:30 pm – 9:30 pm	Review and Q&A Workshop
<b>Exam</b>	<b>22 Jan 2025 (Wed)</b>	<b>11:30 am – 12:30 pm</b>	A 60 minutes closed-book examination made up of open-response questions

### D4 – SPARKLING WINES

Classroom Tasting	19 Feb 2025 (Wed)	7:30 pm – 9:30 pm	Traditional Method Sparkling Wines & Champagne
	26 Feb 2025 (Wed)	7:30 pm – 9:30 pm	Rosé & Other Traditional Method Sparkling Wines
	5 Mar 2025 (Wed)	7:30 pm – 9:30 pm	Tank, Ancestral & Pétillant Naturel (Pet Nat) Method Sparkling Wines
Online	23 Apr 2025 (Wed)	7:30 pm – 9:30 pm	Review and Q&A Workshop
<b>Exam</b>	<b>11 Jun 2025 (Wed)</b>	<b>1:30 pm – 3:00 pm</b>	A 90 minutes closed-book examination made up of open-response questions and a blind tasting of three sparkling wines

### D5 – FORTIFIED WINES

Classroom Tasting	12 Mar 2025 (Wed)	7:30 pm – 9:30 pm	Fortification & Maturation Options; Tasting Technique; Production of Sherry
	19 Mar 2025 (Wed)	7:30 pm – 9:30 pm	Sherry Styles (Tasting)
	26 Mar 2025 (Wed)	7:30 pm – 9:30 pm	Port Production (Ruby & Vintage)
	2 Apr 2025 (Wed)	7:30 pm – 9:30 pm	Port production (Tawny & White) & Madeira
	9 Apr 2025 (Wed)	7:30 pm – 9:30 pm	Vin Doux Naturel & Rutherglen Muscat; Fortified Wine Business Workshop
Online	30 Apr 2025 (Wed)	7:30 pm – 9:30 pm	Review and Q&A Workshop
<b>Exam</b>	<b>11 Jun 2025 (Wed)</b>	<b>4:00 pm – 5:30 pm</b>	A 90 minutes closed-book examination made up of open-response questions and a blind tasting of three fortified wines

### D6 – INDEPENDENT RESEARCH ASSIGNMENT

Online	16 Apr 2025 (Wed)	7:30 pm – 9:30 pm	Research Assignment Workshop
<b>Submission Deadline</b>	<b>28 Jul 2025 (Mon)</b>	<b>5:00 pm HK Local Time</b>	One research assignment of 3,000 words

### Fees: HK\$39,580

The first-year fee includes Diploma registration, tuition, WSET Feedback Tests, Online Educator Support, wines, and the D1, D2, D4, D5 & D6 exams (one attempt). The venue for classroom tasting and exams are AWSEC® Hong Kong. To complete the Diploma, students also need to take the D3 in the second year. The current fees for the remainder of the D3 Wines of the World (Part-time Evening Programme) are HK\$39,580, 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\$79,160.

### Special Package Offer: HK\$73,980\*

\*Special offer to applicants who apply & pay for both Year 1 & Year 2 Part-time Evening programme at the same time. The package price will be locked in against fluctuation of pound sterling exchange rate and valid for 3 years, and students will have to start their Year 2 within this period.

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## 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 INDUCTION

Online	13 Sep 2024 (Fri)	7:30 pm – 9:30 pm	Diploma Induction
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### D1 – WINE PRODUCTION

Online**	21 Sep 2024 (Sat)	10:00 am – 5:30 pm	The Growing Environment; Grape Growing Options; Common Winemaking Options
	22 Sep 2024 (Sun)	10:00 am – 12:00 pm	White Winemaking Options; Red & Rosé Winemaking Options
Online	30 Oct 2024 (Wed)	7:30 pm – 9:30 pm	Review, Exam Technique and Q&A Workshop
Classroom Tasting	22 Nov 2024 (Fri)	2:00 pm – 5:00 pm	Tasting Technique Workshop
<b>Exam</b>	<b>23 Nov 2024 (Sat)</b>	<b>9:00 am – 10:30 am</b>	A 90 minutes closed-book examination made up of open-response questions

### D2 – WINE BUSINESS

Online	8 Dec 2024 (Sun)	10:00 am – 5:30 pm	Factors that Contribute to the Price of Wine; Businesses Engaged in Wine Production; Key Considerations in Wine Marketing
	2 Jan 2025 (Thu)	7:30 pm – 9:30 pm	Review and Q&A Workshop
<b>Exam</b>	<b>22 Jan 2025 (Wed)</b>	<b>11:30 am – 12:30 pm</b>	A 60 minutes closed-book examination made up of open-response questions

### D4 – SPARKLING WINES

Online	23 Apr 2025 (Wed)	7:30 pm – 9:30 pm	Review and Q&A Workshop
Classroom Tasting	7 Jun 2025 (Sat)	10:00 am – 5:30 pm	Traditional Method Sparkling Wines & Champagne; Rosé & Other Traditional Method Sparkling Wines; Tank, Ancestral & Pétillant Naturel (Pet Nat) Method Sparkling Wines
<b>Exam</b>	<b>11 Jun 2025 (Wed)</b>	<b>1:30 pm – 3:00 pm</b>	A 90 minutes closed-book examination made up of open-response questions and a blind tasting of three sparkling wines

### D5 – FORTIFIED WINES

Online	30 Apr 2025 (Wed)	7:30 pm – 9:30 pm	Review and Q&A Workshop
Classroom Tasting	8 Jun 2025 (Sun)	10:00 am – 5:30 pm	Fortification & Maturation Options; Tasting Technique; Production of Sherry; Sherry Styles (Tasting);
	9 Jun 2025 (Mon)	10:00 am – 3:00 pm	Port Production (Ruby & Vintage, Tawny & White), Madeira; Vin Doux Naturel & Rutherglen Muscat; Fortified Wine Business Workshop
<b>Exam</b>	<b>11 Jun 2025 (Wed)</b>	<b>4:00 pm – 5:30 pm</b>	A 90 minutes closed-book examination made up of open-response questions and a blind tasting of three fortified wines

### D6 – INDEPENDENT RESEARCH ASSIGNMENT

Online	16 Apr 2025 (Wed)	7:30 pm – 9:30 pm	Research Assignment Workshop
<b>Submission Deadline</b>	<b>28 Jul 2025 (Mon)</b>	<b>5:00 pm HK Local Time</b>	One research assignment of 3,000 words

### **Fees: HK\$39,580**

The first-year fee includes Diploma registration, tuition, WSET Feedback Tests, Online Educator Support, wines, and the D1, D2, D4, D5 & D6 exams (one attempt). The venue for classroom tasting and exams are AWSEC® Hong Kong. To complete the Diploma, students also need to take the D3 in the second year. The current fees for the remainder of the D3 Wines of the World (Block Release Programmer) are HK\$39,580, 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\$79,160.

### **Special Package Offer: HK\$73,980\***

\*Special offer to applicants who apply & pay for both Year 1 & Year 2 Block Release programme at the same time. The package price will be locked in against fluctuation of pound sterling exchange rate and valid for 3 years, and students will have to start their Year 2 within this period.

\* The Online classes are a live broadcast of the Part-time Evening classes. Students may ask questions and interact with the educator live online.

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## 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 INDUCTION

Online	13 Sep 2024 (Fri)	7:30 pm – 9:30 pm	Diploma Induction
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### D1 – WINE PRODUCTION

Online**	21 Sep 2024 (Sat)	10:00 am – 5:30 pm	The Growing Environment; Grape Growing Options; Common Winemaking Options
	22 Sep 2024 (Sun)	10:00 am – 12:00 pm	White Winemaking Options; Red & Rosé Winemaking Options
Online	30 Oct 2024 (Wed)	7:30 pm – 9:30 pm	Review, Exam Technique and Q&A Workshop
<b>Exam</b>	<b>23 Nov 2024 (Sat)</b>	<b>9:00 am – 10:30 am</b>	A 90 minutes closed-book examination made up of open-response questions

### D2 – WINE BUSINESS

Online	8 Dec 2024 (Sun)	10:00 am – 5:30 pm	Factors that Contribute to the Price of Wine; Businesses Engaged in Wine Production; Key Considerations in Wine Marketing
	2 Jan 2025 (Thu)	7:30 pm – 9:30 pm	Review and Q&A Workshop
<b>Exam</b>	<b>22 Jan 2025 (Wed)</b>	<b>11:30 am – 12:30 pm</b>	A 60 minutes closed-book examination made up of open-response questions

### D4 – SPARKLING WINES

Video	27 Feb 2025 (Thu)	The hyperlink of the theory lectures video will be valid until 10 Jun 2025.	Traditional Method Sparkling Wines & Champagne; Rosé & Other Traditional Method Sparkling Wines; Tank, Ancestral & Pétillant Naturel (Pet Nat) Method Sparkling Wines
Online	23 Apr 2025 (Wed)	7:30 pm – 9:30 pm	Review and Q&A Workshop
<b>Exam</b>	<b>11 Jun 2025 (Wed)</b>	<b>1:30 pm – 3:00 pm</b>	A 90 minutes closed-book examination made up of open-response questions and a blind tasting of three sparkling wines

### D5 – FORTIFIED WINES

Video	20 Mar 2025 (Thu)	The hyperlink of the theory lectures video will be valid until 10 Jun 2025.	Fortification & Maturation Options; Production of Sherry; Port Production (Ruby & Vintage, Tawny & White); Madeira; Vin Doux Naturel & Rutherglen Muscat; Fortified Wine Business Workshop
Online	30 Apr 2025 (Wed)	7:30 pm – 9:30 pm	Review and Q&A Workshop
<b>Exam</b>	<b>11 Jun 2025 (Wed)</b>	<b>4:00 pm – 5:30 pm</b>	A 90 minutes closed-book examination made up of open-response questions and a blind tasting of three fortified wines

### D6 – INDEPENDENT RESEARCH ASSIGNMENT

Online	16 Apr 2025 (Wed)	7:30 pm – 9:30 pm	Research Assignment Workshop
<b>Submission Deadline</b>	<b>28 Jul 2025 (Mon)</b>	<b>5:00 pm HK Local Time</b>	One research assignment of 3,000 words

### Fees: HK\$29,880

The first-year fee includes Diploma registration, tuition, Online Educator Support, and the D1, D2, D4, D5 & D6 exams. The venue for exams is AWSEC® Hong Kong. To complete the Diploma, students also need to take the D3 in the second year. The current fees for the remainder of the D3 Wines of the World (Online Learning Programme) are HK\$29,880, but this may differ at the time of payment. This means that the total cost, based on current fees, to complete the Diploma on an Online Learning Programme is HK\$59,760. This format is not eligible for a two-year package offer.

\*\* The Online classes are a live broadcast of the Part-time Evening classes. Students may ask questions and interact with the educator live online.

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#### IMPORTANT NOTES:

- Unit D1 must be examined at the beginning of the Diploma programme.
- 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 admin 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 candidate 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

30 August 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](mailto:club@awsec.com) for details.

## STUDY NOW, PAY LATER

Enjoy the flexibility of an **AWSEC® 6-month interest-free instalment plan**<sup>^</sup>. To enjoy the instalment, students can pay by HSBC / Standard Chartered Credit Card (Visa/Master)<sup>#</sup>.

<sup>^</sup> Instalments cannot be used in conjunction with any other promotional offers.

<sup>#</sup> Applicable to credit card issuing banks in Hong Kong only.

## CONTACT US

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