

AWSEC[®]



WSET[®] Level 4 Diploma in Wines

Academic Year 2025/26 – February 2025 Intake (Second 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 YEAR 2 INDUCTION** Online 24 Apr 2025 (Thu) 7:30 pm – 8:30 pm Year 2 Induction **D3 – WINES OF THE WORLD** 15 May 2025 (Thu) S1 - Bordeaux (Part 1) 22 May 2025 (Thu) S2 - Bordeaux (Part 2) 29 May 2025 (Thu) S3 - White Wines of Burgundy S4 - Red Wines of Burgundy 5 Jun 2025 (Thu) 12 Jun 2025 (Thu) S5 - Introduction to Rhône Valley & The Northern Rhône 19 Jun 2025 (Thu) S6 – Southern Rhône Classroom 26 Jun 2025 (Thu) 7:30 pm - 9:30 pm S7 - South of France 3 Jul 2025 (Thu) S8 - The Loire Valley 10 Jul 2025 (Thu) S9 – Beaujolais, Jura & Southwest France 17 Jul 2025 (Thu) S10 – Alsace 24 Jul 2025 (Thu) SII - Germany (Part 1) 31 Jul 2025 (Thu) S12 - Germany (Part 2) & Austria 7 Aug 2025 (Thu) S13 – Greece & Hungary (Tokaj) 14 Aug 2025 (Thu) Exam Technique (Part 1) Online 7:30 pm – 9:30 pm 21 Aug 2025 (Thu) Exam Technique (Part 2) 28 Aug 2025 (Thu) S14 - Introduction to Italy & North-West Italy 4 Sep 2025 (Thu) S15 - North-East Italy 11 Sep 2025 (Thu) S16 – Tuscany and Umbria Classroom 18 Sep 2025 (Thu) 7:30 pm - 9:30 pm S17 - Central & Southern Italy S18 - Introduction to Spain & White Wines of Spain 25 Sep 2025 (Thu) 2 Oct 2025 (Thu) S19 – Red Wines of Spain 9 Oct 2025 (Thu) S20 – Portugal 30 Oct 2025 (Thu) Mock Exam Review (Part 1) Online 7:30 pm - 9:30 pm 6 Nov 2025 (Thu) Mock Exam Review (Part 2) 13 Nov 2025 (Thu) S21 – California (Part 1) 20 Nov 2025 (Thu) S22 - California (Part 2) 27 Nov 2025 (Thu) S23 - Oregon, Washington, New York State & Canada 4 Dec 2025 (Thu) S24 – Chile 11 Dec 2025 (Thu) S25 – Argentina Classroom 7:30p m – 9:30 pm 18 Dec 2025 (Thu) S26 – Australia (Part 1) 8 Jan 2026 (Thu) S27 – Australia (Part 2) 15 Jan 2026 (Thu) S28 - New Zealand 22 Jan 2026 (Thu) S29 - South Africa 29 Jan 2026 (Thu) S30 – China 5 Feb 2026 (Thu) Mock Exam Review (Part 3) Online 7:30 pm - 9:30 pm 12 Feb 2026 (Thu) Mock Exam Review (Part 4) Theory Paper - closed-book examination made up of 12 May 2026 (Tue) 10:00 am - 1:35 pm open-response questions. Exams 13 May 2026 (Wed) 10:00 am - 1:30 pm Tasting Paper - blind tasting of twelve still wines.

Fees: HK\$41,880

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& OE

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 **DIPLOMA YEAR 2 INDUCTION** Online 24 Apr 2025 (Thu) 7:30 pm – 8:30 pm Year 2 Induction **D3 – WINES OF THE WORLD** SI – Bordeaux (Part 1), S2 – Bordeaux (Part 2), S3 – White Wines of Burgundy, S4 – Red Wines of Burgundy, 12 Jul 2025 (Sat) S5 – Introduction to Rhône Valley & The Northern Rhône, S6 - Southern Rhône S7 – South of France, S8 – The Loire Valley, 19 Jul 2025 (Sat) S9 – Beaujolais, Jura & South West France, S10 – Alsace, S11 – Germany (Part 1), S12 – Germany (Part 2) S12 – Austria, S13 – Greece & Hungary (Tokaj), 20 Sep 2025 (Sat) S14 - Introduction to Italy & North-West Italy, Online – Theory 1:00 pm – 5:30 pm S15 – North-East Italy, S16 – Tuscany and Umbria S17 – Central & Southern Italy, 27 Sep 2025 (Sat) S18 – Introduction to Spain & White Wines of Spain, S19 - Red Wines of Spain, S20 - Portugal S21 - California (Part 1), S22 - California (Part 2), 22 Nov 2025 (Sat) S23 - Oregon, Washington, New York State & Canada, S24 – Chile, S25 – Argentina S26 – Australia (Part 1), S27 – Australia (Part 2) 29 Nov 2025 (Sat) S28 - New Zealand, S29 - South Africa, S30 - China 14 Aug 2025 (Thu) Exam Technique (Part 1) Exam Technique (Part 2) 21 Aug 2025 (Thu) Mock Exam Review (Part 1) 30 Oct 2025 (Thu) Online 7:30 pm – 9:30 pm Mock Exam Review (Part 2) 6 Nov 2025 (Thu) Mock Exam Review (Part 3) 5 Feb 2026 (Thu) Mock Exam Review (Part 4) 12 Feb 2026 (Thu) SI - Bordeaux (Part 1), S2 - Bordeaux (Part 2) S3 – White Wines of Burgundy, S4 – Red Wines of Burgundy 7 May 2026 (Thu) S5 - Introduction to Rhône Valley & The Northern Rhône & S6 – Southern Rhône S7 – South of France, S8 – The Loire Valley S9 - Beaujolais, Jura & South West France, S10 - Alsace 8 May 2026 (Fri) S11 – Germany (Part 1), S12 – Germany (Part 2) & Austria S13 - Greece & Hungary (Tokaj) S14 – Introduction to Italy & North-West Italy S15 – North-East Italy, S16 – Tuscany and Umbria Classroom - Tasting 10:00 am - 5:30 pm 9 May 2026 (Sat) S17 - Central & Southern Italy S18 – Introduction to Spain & White Wines of Spain S19 – Red Wines of Spain S20 – Portugal S21 – California (Part 1), S22 – California (Part 2) 10 May 2026 (Sun) S23 – Oregon, Washington, New York State & Canada S24 – Chile, S25 - Argentina S26 – Australia (Part 1), S27 – Australia (Part 2) 11 May 2026 (Mon) S28 - New Zealand, S29 - South Africa, S30 - China Theory Paper – closed-book examination made up of 12 May 2026 (Tue) 10:00 am - 1:35 pm open-response questions. Exams 13 May 2026 (Wed) 10:00 am - 1:30 pm Tasting Paper – blind tasting of twelve still wines.

Fees: HK\$41,880

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.

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	24 Apr 2025 (Thu)	7:30 pm – 8:30 pm	Year 2 Induction	
D3 – WINES OF THE WORLD				
Online - Theory	12 Jul 2025 (Sat)	1:00 pm – 5:30 pm	SI – 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	
	19 Jul 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)	
	20 Sep 2025 (Sat)		S12 – Austria, S13 – Greece & Hungary (Tokaj), S14 – Introduction to Italy & North-West Italy, S15 – North-East Italy, S16 – Tuscany and Umbria	
	27 Sep 2025 (Sat)		S17 – Central & Southern Italy, S18 – Introduction to Spain & White Wines of Spain, S19 – Red Wines of Spain, S20 – Portugal	
	22 Nov 2025 (Sat)		S21 – California (Part 1), S22 – California (Part 2), S23 – Oregon, Washington, New York State & Canada , S24 – Chile, S25 – Argentina	
	29 Nov 2025 (Sat)		S26 – Australia (Part 1), S27 – Australia (Part 2) S28 – New Zealand, S29 – South Africa, S30 – China	
Online	14 Aug 2025 (Thu)	- 7:30 pm – 9:30 pm	Exam Technique (Part 1)	
	21 Aug 2025 (Thu)		Exam Technique (Part 2)	
	30 Oct 2025 (Thu)		Mock exam review (Part 1)	
	6 Nov 2025 (Thu)		Mock exam review (Part 2)	
	5 Feb 2026 (Thu)		Mock exam review (Part 3)	
	12 Feb 2026 (Thu)		Mock exam review (Part 4)	
Exams	12 May 2026 (Tue)	10:00 am – 1:35 pm	Theory Paper – closed-book examination made up of open-response questions.	
	13 May 2026 (Wed)	10:00 am – 1:30 pm	Tasting Paper – blind tasting of twelve still wines.	

Fees: HK\$31,880

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.

E.&O.E.

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.

AWSEC® WSET® Level 4 Diploma in Wines Academic Year 2025/26 – February 2025 Intake (Second Year Students)

APPLICATION DEADLINE

28 Mar 2025 (Fri) 5:00 pm HK Local Time

or earlier if all vacancies are filled

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

Taste the tradition, discover new favourites, and belong to a community that values the art of wine, sake, and spirits. From casual enthusiasts to luxury connoisseurs, embrace endless possibilities with **AWSEC Club**.

Offers are subject to terms and conditions; please check with <u>club@awsec.com</u> for details.

STUDY NOW, PAY LATER

Enjoy the flexibility of an **AWSEC® 6-month interest-free instalment plan**. 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.

CONTACT US

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