



AWSEC®

ASIA WINE SERVICE AND EDUCATION CENTRE  
亞洲侍酒及教育中心



**WSET®  
LEVEL 4  
DIPLOMA  
IN WINES**

Course Programme  
Academic Year 2026-2027

**ACHIEVING THE  
WSET® DIPLOMA**

**CHANGE YOUR  
LIFE**



**WSET**



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**AWSEC®**

## Asia Wine Service & Education Centre

AWSEC® is Asia's premier wine, sake, spirits, and beer education provider with over 30 years of experience. Our permanent classroom facilities located in Sheung Wan have seen more than 150,000 students educated by a team of over 20 of Hong Kong's leading educators. Our education programs cover courses for the absolute beginner all the way up to WSET® Diploma in Wines. We also have a range of proprietary tutored tasting programs, including regional focus, food pairing, and comparative tastings of wines, sake, spirits, and beer.

# BUILT FROM LOVE AND PASSION

**Excellence in Wine, Sake, Spirits, and Beer Education.**



AWSEC® was founded by Stephen and Jennie Mack, driven by their passion for exploring life together, traveling, and appreciating the finer things in life, including wine, food, and culture, along with their visionary insights.

With their extensive experience in wine, they frequently organized themed wine appreciation workshops for groups of enthusiastic wine lovers. However, in the early 90s, Hong Kong lacked dedicated facilities for wine education.

Recognizing this gap and fueled by their desire to share their knowledge with a wider audience, Stephen and Jennie established AWSEC® in 1994 to introduce formal wine education to the wine industry in Hong Kong and eventually across Asia.



## ACHIEVEMENTS



WSET® Educator of the year, 2013



Wine Scholar Guild Program Provider of the Year 2022



French Wine Scholar Program Provider of the Year 2022



French Wine Scholar Instructor of the Year 2022 - Jennie Mack

# TESTIMONIALS



I would like to record my thanks to all the educators and the team at AWSEC® who have worked so hard in Hong Kong and further afield in Asia to broaden the reach of WSET® programs. Our international growth - and the global reputation of WSET® qualifications - have been greatly enhanced by the efforts of the entire AWSEC® team. AWSEC® has been responsible for increasing the knowledge of many thousands of both trade and non-trade students who wish to know more about the wonderful world of wines and spirits

**Ian Harris**

Chief Executive

Wine & Spirit Education Trust (WSET®) from 2002 to 2022

The Wine Scholar Guild is honoured to have worked with AWSEC® as its first partner in Asia. Thanks to its dynamism, rigour, and the talent and passion of its instructors, AWSEC® has trained hundreds of dedicated students of wine through our certification programs, allowing them to specialize and set themselves apart from their peers. Student performance and feedback have been outstanding, and we feel privileged to work with such a professional organization. You are truly setting a gold standard for wine education in Asia.

**Julien Camus**

President, Wine Scholar Guild



Ever since we started working with AWSEC® - back in 2008 - Jennie, Stephen and their team have consistently delivered a high level of education on Spanish wines, combined with this distinctive professionalism, passion and enthusiasm that have placed them among the most prominent wine schools in the region.

**María Pérez-Ribes**

Deputy Consul General (Economic & Commercial Affairs)  
Consulate General of Spain



I appreciate not only the professionalism and work ethics of the AWSEC-team. It's their great passion for wine that convinces me. Wine is not just a beverage. Wine is culture, tradition, craftsmanship, real joy and brings in a unique way people together. AWSEC® is, for me, a true ambassador of the divine gift.

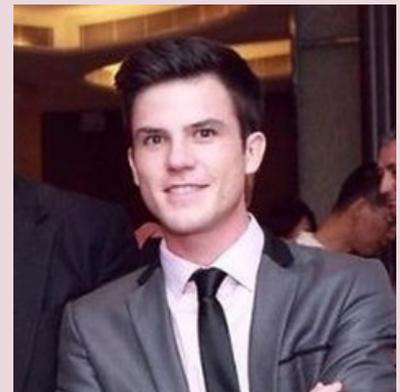
**Romana Echensperger**

Master of Wine

AWSEC® has been one of our faithful and influential partners to impart knowledge to ignite the passion among the explorers (professionals or amateurs) to become true wine lovers!

**Guillaume Raboutet**

Former Senior Trade Adviser/Food & Beverage Department,  
Business France – French Trade Commission



The courses provided at AWSEC® are varied and extensive, the organisation is impeccable, and the students are great fun and highly motivated. AWSEC® has done an excellent job in wine education, and the genuine enthusiasm for wine in Asia is largely down to AWSEC®.

**Matthew Stubbs**

Master of Wine

# WHY STUDY WSET® LEVEL 4 DIPLOMA IN WINES?

## Achieving the WSET® Diploma: Change Your Life.

- The Level 4 Diploma in Wines is WSET®'s globally renowned flagship qualification.
- This program provides in-depth knowledge and understanding of wines and the global wine industry.
- Completing this diploma serves as a springboard to the prestigious Master of Wine (MW) qualification.
- Benefits of the WSET® Diploma include enhanced career prospects, professional progression, personal development, and networking opportunities.

## CAREER PROSPECTS AND PROFESSIONAL PROGRESSION

The WSET® Diploma is widely regarded as the premier entry ticket for the wine trade. It is recognized and respected internationally, with notable alumni including Jancis Robinson MW OBE, Gérard Basset MS MW OBE, and Serena Sutcliffe MW, among others. This esteemed qualification is highly sought after by those aiming for a serious career in the wine and spirit industry at an expert level.

For example, Mike James, PhD, Aldi's BWS Buying Director of Global Sourcing, attests that achieving the diploma has played an "invaluable role" in his professional development.

Successful graduates develop exceptional analytical skills and proficiency in evaluative wine tasting, gaining global recognition as authoritative wine specialists. The WSET® Diploma is universally considered the critical springboard to the prestigious Master of Wine (MW) qualification.

## PERSONAL DEVELOPMENT AND NETWORK BUILDING



In addition to the knowledge and learning advantages, achieving the WSET® Diploma brings a profound sense of personal satisfaction. Upon completion, you will have the opportunity to attend a special graduation ceremony in London to celebrate this significant milestone. Candidates who excel can also compete for various prizes and scholarships sponsored by leading companies in the industry.

Moreover, the course offers abundant networking opportunities and the chance to forge friendships. Among your classmates, you will meet many future leaders and influencers in the wine industry. Together, you will learn to speak a universal language of wine, which can be immensely beneficial if you choose to work in international markets in the future.

## RECOGNITION AND MEMBERSHIP BENEFITS

Upon successful completion of the WSET® Diploma, graduates will receive a WSET® certificate and lapel pin. You will also have the privilege of using the postnominal "DipWSET" along with the associated WSET-certified logo.

Additionally, you will become a member of the WSET® Alumni Body, gaining access to a variety of exclusive events and networking opportunities.



# WHY STUDY WSET® LEVEL 4 DIPLOMA IN WINES WITH AWSEC®?

- **AWSEC®** is the **longest-serving** WSET® Approved Programme Provider in Asia.
- **AWSEC®** is the **Exclusive WSET® Diploma Provider** in Hong Kong and the Greater Bay Area.
- **AWSEC®** has educated over **1,600 WSET® Diploma students** from **34 countries and regions\***.
- **AWSEC®** offers **3 Diploma Programme Study Modes** and many examination dates to provide flexible learning options for local and overseas students.
- **AWSEC®** offers an easy **instalment plan#**.
- WSET® Diploma candidates who study with **AWSEC®** will be automatically recognized as **Platinum members of the AWSEC Club**. This membership grants eligibility to attend numerous exclusive events organised in Hong Kong.
- **AWSEC®** students and graduates play **key roles** in the wine, sake, spirits, and beer industry.
- Nationals of approximately 170 countries and territories may visit Hong Kong **visa-free** for a period ranging from 7 days to 180 days.
- Diploma graduates from **AWSEC®** were awarded **The Vintners' Cup** – the world's highest aggregate mark across all units of the WSET® Level 4 Diploma in Wines in 2013, 2015, 2019 & 2021
  - Jorge Nunes, 2021
  - Timothy Clark, 2019
  - Jing-Wei Sun, 2015
  - Sarah Heller, 2013 (Qualified as an MW in 2017)

"...Obviously, the school was great, the classroom setting was great, and all the students were great! I think AWSEC® is the driving force of WSET® in Hong Kong as it is the exclusive Diploma approved program provider in Hong Kong and South Asia. "

**Jorge Nunes**

Winner, Vintners' Cup 2021  
APAC Regional Manager, Symington Family Estates  
MW Candidate



I've only recently taken my first steps in the drinks industry, so watch this space. However, I'm also now involved in wine education, which I wouldn't have contemplated without the knowledge, skills, and confidence gained from the Diploma.

**Timothy Clark**

Winner, Vintners' Cup 2019  
AWSEC® Wine Educator

# OUTSTANDING HONOREES FROM AWSEC® HONG KONG

## Academic Year 2023/24

Kwok Yuen Lui	Penfolds Asia Pacific Scholarship	Highest Overall Mark in the APAC Region
Hin Yan Peter Chow	Royal Tokaji Prize	Outstanding Mark in the D3 Wines of the World (Theory)
Mang Kwan Patrick Tam	Graham's Port Prize	Outstanding Mark in the D5 Fortified Wines

## Academic Year 2022/23

Ambrose Lau	WSET Prize - Asia Pacific	Outstanding Mark in the D3 Wines of the World (Tasting)
Tingyu Chan	Graham's Port Prize	Outstanding Mark in the D5 Fortified Wines

## Academic Year 2021/22

Sze Chai Wong	Royal Tokaji Prize	Outstanding Mark in the D3 Wines of the World (Theory)
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## Academic Year 2020/21

Jorge André Pais Vaz Nunes	Vintners' Cup Winner	Highest Aggregate Mark Across All Units
Jorge André Pais Vaz Nunes	Barry Burton Memorial Prize	Outstanding Mark in the D3 Wines of the World (Tasting)
Natalia Morrison	Michael Cox Vintners' Bursary	Highest Mark of the D6 Independent Research Assignment in the APAC Region

## Academic Year 2018/19

Timothy Clark	Vintners' Cup Winner	Highest Aggregate Mark Across All Units
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## Academic Year 2014/15

Jingwei Sun	Vintners' Cup Winner	Highest Aggregate Mark Across All Units
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## Academic Year 2012/13

Sarah Heller	Vintners' Cup Winner	Highest Aggregate Mark Across All Units
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Jennie Mack delivered a Masterclass at ProWine, 2025



WSET Diploma Year 2 Block Release students completed their D3 Tasting, 2025



AWSEC held its 30th Anniversary Gala Dinner, 2024



WSET® Diploma holders from AWSEC® gathered in London, 2025



AWSEC® held the WSET® Diploma Graduation Dinner, 2025



AWSEC® was awarded the WSET® Educator of the Year, 2013

# OUR GLOBAL MASTER TUTORS

## Jennie Mack DipWSET, FWS, IWS, SWS

Jennie Mack is the Co-Founder, CEO, and Principal Educator of AWSEC®. She holds a Diploma from WSET® and many high-level wine qualifications.

Jennie teaches all the WSET® courses, including the Diploma, French Wine Scholar (FWS), Italian Wine Scholar (IWS), Spanish Wine Scholar (SWS), and the Sud de France Master-Level Program. Having travelled on official educator trips to many wine-producing countries, Jennie is authorised to teach the Bordeaux Wine School courses and the Wine Australia Courses and deliver tasting seminars for Wines of France, Spain, Italy, and California.



## Rod Smith MW

Rod received the world's most prestigious wine qualification - Master of Wine (MW) in Nov 2006, the 296th person to achieve it since 1953.

Rod is an enthusiastic, committed educator, marketer, and public speaker on wine. Rod has been extensively involved in judging wine competitions. A current Panel Chair for the Decanter World Wine Awards, he has been a Panel Chair for the International Wine Challenge.



## Peter Nicholas DipWSET

Peter holds a Diploma from WSET®, a first-class Honours degree in Science and a Graduate Diploma in Wine Science. Peter is an Master of Wine (MW) candidate.

With over 26 years of experience covering all aspects of the wine industry, Peter has taught many top sommeliers and wine industry professionals in Hong Kong.

Peter is an experienced winemaker. He has 18 vintages working in many countries worldwide. 10 of those vintages are in his family vineyard and Western Australia's winery. In 2016 he worked a double in both the northern and southern hemispheres, Marlborough, New Zealand, and Barolo, Italy.



## **Aki Wong DipWSET, CS, CSW**

Aki holds the WSET® Diploma and Certified Sommelier accreditation. As she progresses in her professional journey, she is now a Master of Wine candidate, her pathway further distinguished by receiving the prestigious FICOFI Scholarship in 2021.

Aki transitioned to the wine industry 13 years ago and has since developed a diverse and compelling career portfolio. Her roles have ranged from delighting members at private clubs as a sommelier to fostering relationships across Asia for renowned wineries, adding a broad spectrum of experiences to her professional journey.

Today, Aki is a seasoned wine judge and respected columnist, contributing her expertise to a broad audience. She also runs her own company, specialising in fine wines and providing Food & Beverage consultancy. Her enduring passion for the industry is evident in her commitment to teaching wine, nurturing a deeper understanding and appreciation of the wine world among enthusiasts and professionals alike.



## **Manus Ng DipWSET**

Manus holds a Diploma from WSET®, and he is a Master of Wine Candidate (Stage Two Practical Only). He passed all the Master of Wine theory papers on his first attempt.

Manus is also a WSET educator (Level 3 and Level 4 Diploma) at AWSEC, and he was judged for Hong Kong International Wine and Spirit Competition.



# WHAT WILL YOU LEARN?

The WSET® LEVEL 4 Diploma Programme is delivered in six mandatory units covering a broad range of topics, including wine production, wine business, and still, sparkling and fortified wines of the world. These units are weighted differently and require different amounts of guided and private study time. It normally takes between 18 months and 3 years to complete the Diploma.

Academy Year	Unit	Weighting	What will you learn	Exam Method
<b>First Year</b>	<b>D1</b> Wine Production	20%	<ul style="list-style-type: none"> <li>Vine requirements</li> <li>Anatomy of the vine and grape</li> <li>Grape growing options, explaining and evaluating the different approaches and how these options affect grape yields, quality and the final wine produced</li> <li>Natural factors in the vineyard and how they influence the vine's ability to produce grapes for wines of different styles, quality levels and price</li> <li>Winemaking and post-fermentation options and how they influence the style, quality and price of wines</li> </ul>	A 90 minutes closed-book examination made up of open-response questions
	<b>D2</b> Wine Business	10%	<ul style="list-style-type: none"> <li>The types of businesses engaged in wine production and the options for getting wine to the point of sale</li> <li>Factors that contribute to the price of wine</li> <li>Key considerations in wine marketing</li> </ul>	A 60 minutes closed-book examination made up of open-response questions
	<b>D4</b> Sparkling Wines	5%	<ul style="list-style-type: none"> <li>How grape-growing, winemaking, maturation, wine law and wine business influence the style, quality and price of the principal sparkling wines (D4) and fortified wines (D5) of the world.</li> <li>How to taste and evaluate sparkling wines (D4) and fortified wines (D5) using the WSET® Level 4 Systematic Approach to Tasting Wine®(SAT)</li> </ul>	90 minutes closed-book examination made up of open-response questions and a blind tasting of three sparkling wines
	<b>D5</b> Fortified Wines	5%		90 minutes closed-book examination made up of open-response questions and a blind tasting of three fortified wines
	<b>D6</b> Independent Research Assignment	10%	<ul style="list-style-type: none"> <li>How to research a specified wine-related subject</li> </ul>	One research assignment of 3,000 words
<b>Second Year</b>	<b>D3</b> Wines of the World	50%	<ul style="list-style-type: none"> <li>How grape-growing, winemaking, maturation, wine law and wine business influence the style, quality and price of the principal still wines of the world.</li> <li>How to taste and evaluate still wines using the WSET® Level 4 Systematic Approach to Tasting Wine®(SAT)</li> </ul>	<p>Closed book examination in two parts.</p> <p>Part 1: Blind tasting examination of 12 wines Part 2: 3 hours 20 minutes closed book written theory exam in open-response / essay type questions</p>

## FLEXIBLE STUDY OPTIONS

AWSEC® offers Diploma courses in a two-academic-year format, allowing students to cover the content at a pace that suits them while spreading the cost over an extended period. There are two intakes each year for Year 1 and Year 2 Diploma candidates: February and September.

We provide three study modes to offer flexible learning options for both local and overseas students:

1. **Part-Time Evening Programme**
2. **Block Release Programme,**
3. **Online Learning Programme**

# 1. PART-TIME EVENING PROGRAMME

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 programme is by far our most popular format for students living in Hong Kong.

## Part Time Evening Programme - Year 1 Intake

<b>Year 1 Online Induction</b>	1 evening
<b>D1 - WINE PRODUCTION</b>	
Classroom Tuition	2 full days at the weekend (a half day with wine-tasting sessions)
Online Review and Q&A Workshop	1 evening
<b>Exam</b>	1½ hour closed-book examination made up of open-response questions
<b>D2 - WINE BUSINESS</b>	
Classroom Tuition	1 full day at the weekend
Online Review and Q&A Workshop	1 evening
<b>Exam</b>	1 hour closed-book examination made up of open-response questions
<b>D4 - SPARKLING WINES</b>	
Classroom Tuition	3 evenings with wine-tasting sessions
Online Review and Q&A Workshop	1 evening
<b>Exam</b>	1½ hour closed-book examination made up of open-response questions and a blind tasting of 3 sparkling wines
<b>D5 - FORTIFIED WINES</b>	
Classroom Tuition	5 evenings with wine-tasting sessions
Online Review and Q&A Workshop	1 evening
<b>Exam</b>	1½ hour closed-book examination made up of open-response questions and a blind tasting of 3 fortified wines
<b>D6 - INDEPENDENT RESEARCH ASSIGNMENT</b>	
Online Workshop	1 evening
<b>Assignment</b>	One research assignment of 3,000 words

## Part Time Evening Programme - Year 2 Intake

<b>Year 2 Online Induction</b>	1 evening
<b>D3 - WINES OF THE WORLD</b>	
Classroom Tuition	30 evenings with wine-tasting sessions
Online Workshop	6 evenings
<b>Theory Exam</b>	A two-part theory exam formed of open-response questions to be completed in 3 hours and 20 minutes
<b>Tasting Exam</b>	A two-part blind tasting examination of 12 wines to be completed in 3 hours

Classroom



**Year 1**  
36 hours  
(≈44 wines)

**Year 2**  
60 hours  
(≈150 wines)

Online Workshops



**Year 1**  
12 hours

**Year 2**  
13 hours

Personal Study



**Year 1**  
200 hours

**Year 2**  
170 hours

Feedback Tests



**Year 1**  
D1/D2/D4/D5

**Year 2**  
D3

Online Support



Interactive communications to support your study

## 2. BLOCK RELEASE PROGRAMME

The Block Release Programme is suitable for students who do not live in Hong Kong or local students who cannot attend the Part-Time Evening Programme. This format requires students to study at home and then travel to Hong Kong for a period of intensive wine tasting just prior to exams.

Block Release Programme - Year 1 Intake	
<b>Year 1 Online Induction</b>	1 evening
D1 - WINE PRODUCTION	
Classroom Tuition	1 half day with wine-tasting session
Online Theory Session	1 full day and 1 half day at the weekend
Online Review and Q&A Workshop	1 evening
<b>Exam</b>	1½ hour closed book examination made up of open-response questions
D2 - WINE BUSINESS	
Online Theory Session	1 full day at the weekend
Online Review and Q&A Workshop	1 evening
<b>Exam</b>	1 hour closed book examination made up of open-response questions
D4 - SPARKLING WINES	
Classroom Tuition	1 full day with wine-tasting sessions
Online Review and Q&A Workshop	1 evening
<b>Exam</b>	1½ hour closed book examination made up of open-response questions and a blind tasting of 3 sparkling wines
D5 - FORTIFIED WINES	
Classroom Tuition	2 full days with wine-tasting sessions
Online Review and Q&A Workshop	1 evening
<b>Exam</b>	1½ hour closed book examination made up of open-response questions and a blind tasting of 3 fortified wines
D6 - INDEPENDENT RESEARCH ASSIGNMENT	
Online Workshop	1 evening
<b>Assignment</b>	One research assignment of 3,000 words

Block Release Programme - Year 2 Intake	
<b>Year 2 Online Induction</b>	1 evening
D3 - WINES OF THE WORLD	
Classroom Tuition	5 full days with wine-tasting sessions
Online Theory Session	6 half days at the weekend
Online Review and Q&A Workshop	6 evenings
<b>Theory Exam</b>	A two-part theory exam formed of open-response questions to be completed in 3 hours and 20 minutes
<b>Tasting Exam</b>	A two-part blind tasting examination of 12 wines to be completed in 3 hours

Travel to HK



**Year 1** 3times  
**Year 2** 1 time

Classroom



**Year 1** 23 hours  
**Year 2** 37.5 hours  
(≈44 wines) (≈150 wines)

Online Workshops



**Year 1** 29 hours  
**Year 2** 40 hours

Personal Study



**Year 1** 200 hours  
**Year 2** 170 hours

Feedback Tests



**Year 1** D1/D2/D4/D5  
**Year 2** D3

Online Support



Interactive communications to support your study

# 3. ONLINE LEARNING PROGRAMME

(formerly known as Distance Learning Programme)

The Online 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.

Online Learning Programme - Year 1 Intake	
<b>ONLINE DIPLOMA INDUCTION</b>	1 evening
<b>D1 - WINE PRODUCTION</b>	
Online Theory Session	1 full day and 1 half day at the weekend
Online Review and Q&A Workshop	1 evening
<b>Exam</b>	1½ hour closed book examination made up of open-response questions
<b>D2 - WINE BUSINESS</b>	
Online Theory Session	1 full day at the weekend
Online Review and Q&A Workshop	1 evening
<b>Exam</b>	1 hour closed book examination made up of open-response questions
<b>D4 - SPARKLING WINES</b>	
Online Theory Session	1 recorded video
Online Review and Q&A Workshop	1 evening
<b>Exam</b>	1½ hour closed book examination made up of open-response questions and a blind tasting of 3 sparkling wines
<b>D5 - FORTIFIED WINES</b>	
Online Theory Session	1 recorded video
Online Review and Q&A Workshop	1 evening
<b>Exam</b>	1½ hour closed book examination made up of open-response questions and a blind tasting of 3 fortified wines
<b>D6 - INDEPENDENT RESEARCH ASSIGNMENT</b>	
Online Workshop	1 evening
<b>Assignment</b>	One research assignment of 3,000 words

Online Learning Programme - Year 2 Intake	
<b>D3 - WINES OF THE WORLD</b>	
<b>Year 2 Online Induction</b>	1 evening
Online Theory Session	6 half days at the weekend
Online Review and Q&A Workshop	6 evenings
<b>Theory Exam</b>	A two-part theory exam formed of open-response questions to be completed in 3 hours and 20 minutes
<b>Tasting Exam</b>	A two-part blind tasting examination of 12 wines to be completed in 3 hours

Travel to HK



Year 1  
3 times      Year 2  
1 time

Online Workshops



Year 1  
29 hours      Year 2  
40 hours

Personal Study



Year 1  
211.5 hours      Year 2  
204.5 hours

Timetable



A designated study  
timetable to follow

Feedback Tests



Year 1  
D1/D2/D4/D5      Year 2  
D3

Online Support



Interactive communications  
to support your study

# OTHER COURSES TO SUPPORT YOUR WSET® DIPLOMA LEARNING AT AWSEC®

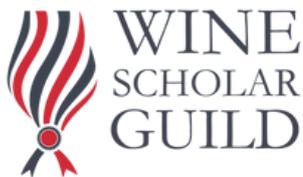


## Aroma Academy Sensory Training Programme

**Aroma Academy Foundation Course** develops Sensory Skills to help you identify and articulate the aromas and flavours of wine. This Programme includes recognition, vocabulary, calibrating, aroma profiling, and touching on wine faults. You will receive a Sensory Aroma Kit, aroma sticks, and a comprehensive Foundation Sensory Analysis booklet.

**Aroma Academy Intermediate Course** builds on the Foundation Programme. It provides more depth and detail regarding the aromas/flavours, their sources (including some chemistry) and how this affects the aroma/flavour profiles. You learn more about the subtle nuances of the subcategories of aroma families and how to build this knowledge into a more helpful identification pathway. A description of Flavour profiles and a review of typical Aroma/Flavour Faults and their sources are also covered. There is an optional assessment at the end of the programme.

This Programme will bring your tasting skills to the next level. Perfect for Diploma students as a supplementary course on aroma recognition.



## Wine Scholar Guild Programme

The Wine Scholar Guild provides study & certification programs on the wines and wine regions of France, Italy, and Spain. Perfect for Diploma Year 2 students as a supplementary course on French, Italian, and Spanish wine sessions.



### French Wine Scholar

French Wine Scholar is an in-depth education programme on French wines developed by the Wine Scholar Guild with the support of the French Ministry of Agriculture. It provides current, accurate and detailed information on the wines and wine regions of France. It includes a detailed textbook which covers all of France's wine-producing Regions with related knowledge. It is an excellent course as part of preparing for your Diploma exams.

### Italian Wine Scholar

- **Unit 1 The Wines of Northern Italy**
- **Unit 2 The Wines of Central & Southern Italy**

Italy commonly appears in Diploma exams and has proven to be one of the most challenging subjects to study. Italy produces a wide range of wine styles and has many indigenous grape varieties. Researching and memorising all the information needed for the exam is challenging.

The Italian Wine Scholar course is an advanced and comprehensive certification program specialising in Italian wines developed by the Wine Scholar Guild with the support of the Italian wine DOC/G consortia. By taking the Italian Wine Scholar course, you will get a textbook with in-depth, well-researched information, which is an excellent resource for exam preparation as well as being given guidance and the opportunity to taste a vast range of Italian wines.

### Spanish Wine Scholar

The Spanish Wine Scholar course is a comprehensive certification program specialising in all Spanish wine appellations and the factors that shape their identities, one of the highlights being an extensive coverage of Sherry which is exceptionally valuable for your Diploma D4 studies. As a Spanish Wine Scholar student, you will receive the latest updates on Spain's wine landscape and legislation.



## Diploma Masterclasses

These Masterclasses are specially designed for Diploma candidates to enhance their study content. They are also open to Diploma graduates who would like to continue their studies at this level. The classes include a variety of subjects such as viticulture, oenology, and oak barrel treatment.

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## Expert Tasting Workshops

Expert Tasting Workshops give you further practice in tasting the wines BLIND. These workshops act as a Mock Tasting Exam, enabling Diploma students to practice tasting skills and exam time management. It is a good way for the Diploma students to be better prepared for their examination and calibrate their palates with their educator's guidance.

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## Tutored Tasting Workshops

AWSEC® conducts numerous tutored tastings throughout the year that Diploma students may find helpful in their studies. These workshops offer an in-depth view of various wines, spirits, and sakes and the diverse styles, producers, and regions involved in their production.

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# DISCOVER · TASTE · BELONG

Embrace Endless Possibilities!

探索 · 品味 · 歸屬 - 開啟無限可能!



## AWSEC CLUB

Where every sip is a discovery! Join our family of wine, sake, spirit, and beer lovers to enjoy exclusive events, attractive discounts, and a tasting journey that grows with you.

Let's toast to discovery and fine tastes with endless possibilities!

### JOIN THE AWSEC CLUB FAMILY!

By enrolling in any of our courses, you will be automatically inducted as a member of the AWSEC Club.



Learn more about the AWSEC points Terms & Conditions.



# DISCOVER • TASTE • BELONG

Embrace Endless Possibilities!



## SILVER

By enrolling in any of our courses, you will automatically become a silver member of the AWSEC Club.



## GOLD

Achieve Gold status by either spending between \$5,000 and \$14,999 over the past three years or by becoming one of our esteemed AWSEC Club partners.



## PLATINUM

Secure Platinum membership status by spending over \$15,000 in the past three years, or by becoming a lifetime Platinum member upon completing Years 1 and 2 of the LEVEL 4 DIPLOMA at AWSEC®.

# AWSEC POINT.

*For every HK\$1 you spend, you'll earn 50 AWSEC points. Accumulate these points, and for every 50 you collect, you'll receive HK\$1 to spend at AWSEC®. It's that simple!*



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All AWSEC Points are valid for one year only. Terms and conditions apply.

# ENTRANCE REQUIREMENTS AND APPLICATION METHOD

Candidates must hold either the WSET® Level 3 Award in Wines or the WSET® Level 3 Award in Wines and Spirits and must be aged over 18.

Candidates whose first language is not English are strongly recommended to have an IELTS score of 6.5 or above or be able to demonstrate an equivalent ability level.

Applicants should submit the **certificate** mentioned above with their completed **application form** to **diploma@awsec.com**.

## PAYMENT METHODS

- Cash/Cheque Deposit
- Card Payment (EPS/Visa/Master/AMEX)
- Online Credit Card Payment (Visa/Master/AMEX)
- Bank Transfer
- Alipay
- Fast Payment System (FPS)
- PayMe
- WeChat Pay

## INSTALMENT PLAN

### Study Now, Pay Later

Enjoy the flexibility of an **AWSEC 6-month interest-free instalment plan**<sup>^</sup>.

Students can pay by HSBC / Standard Chartered Credit Card (Visa/Master), which issuing bank is from Hong Kong, to enjoy the instalment.





# CONTACT US

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## Office Hours:

Mon - Fri: 10:00 am - 8:00 pm  
Sat & Sun: 10:00 am - 5:00 pm  
Public Holidays: Please refer to our Instagram page (AWSEC) for the latest arrangements.



ASIA WINE SERVICE AND EDUCATION CENTRE  
亞洲侍酒及教育中心

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