

# **AWSEC®**



## **WSET® Level 4 Diploma in Wines**

Academic Year 2025/26 - September 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.

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DIPLOMA YEAR 2 INDUCTION							
Online	14 Oct 2025 (Tue)	7:30 pm – 8:30 pm	Year 2 Induction				
D3 – WINES OF THE WORLD							
	28 Oct 2025 (Tue)		S1 – Bordeaux (Part 1)				
	4 Nov 2025 (Tue)	7:30 pm – 9:30 pm	S2 – Bordeaux (Part 2)				
	11 Nov 2025 (Tue)		S3 – White Wines of Burgundy				
	18 Nov 2025 (Tue)		S4 – Red Wines of Burgundy				
	25 Nov 2025 (Tue)		S5 – Introduction to Rhône Valley & The Northern Rhône				
	2 Dec 2025 (Tue)		S6 – Southern Rhône				
Classroom	9 Dec 2025 (Tue)		S7 – South of France				
	16 Dec 2025 (Tue)		S8 – The Loire Valley				
	23 Dec 2025 (Tue)		S9 – Beaujolais, Jura & Southwest France				
	6 Jan 2026 (Tue)		S10 – Alsace				
	13 Jan 2026 (Tue)		S11 – Germany (Part 1)				
	20 Jan 2026 (Tue)		S12 – Germany (Part 2) & Austria				
	27 Jan 2026 (Tue)		S13 – Greece & Hungary (Tokaj)				
Online	3 Feb 2026 (Tue)	770 070	Exam Technique (Part 1)				
Offilitie	10 Feb 2026 (Tue)	7:30 pm – 9:30 pm	Exam Technique (Part 2)				
	24 Feb 2026 (Tue)		S14 – Introduction to Italy & North-West Italy				
	3 Mar 2026 (Tue)		S15 – North-East Italy				
	10 Mar 2026 (Tue)	7:30 pm – 9:30 pm	S16 – Tuscany and Umbria				
Classroom	17 Mar 2026 (Tue)		S17 – Central & Southern Italy				
	24 Mar 2026 (Tue)		S18 – Introduction to Spain & White Wines of Spain				
	31 Mar 2026 (Tue)		S19 – Red Wines of Spain				
	14 Apr 2026 (Tue)		S20 – Portugal				
Online	21 Apr 2026 (Tue)	7:30 pm – 9:30 pm	Mock Exam Review (Part 1)				
Offinite	28 Apr 2026 (Tue)		Mock Exam Review (Part 2)				
	5 May 2026 (Tue)	7:30 pm – 9:30 pm	S21 – California (Part 1)				
	12 May 2026 (Tue)		S22 – California (Part 2)				
	19 May 2026 (Tue)		S23 – Oregon, Washington, New York State & Canada				
	26 May 2026 (Tue)		S24 – Chile				
Classroom	2 Jun 2026 (Tue)		S25 – Argentina				
Classicolli	9 Jun 2026 (Tue)		S26 – Australia (Part 1)				
	16 Jun 2026 (Tue)		S27 – Australia (Part 2)				
	23 Jun 2026 (Tue)		S28 – New Zealand				
	30 Jun 2026 (Tue)		S29 – South Africa				
	7 Jul 2026 (Tue)		S30 – China				
Online	14 Jul 2026 (Tue)	7:30 pm – 9:30 pm	Mock Exam Review (Part 3)				
	21 Jul 2026 (Tue)		Mock Exam Review (Part 4)				
Exams	21 Oct 2026 (Wed)	10:00 am – 1:35 pm	Theory Paper – closed-book examination made up of open-response questions.				
	22 Oct 2026 (Thu)	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. F&O.F

# **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	14 Oct 2025 (Tue)	7:30 pm – 8:30 pm	Year 2 Induction			
D3 – WINES OF THE WORLD						
Online – Theory	13 Dec 2025 (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			
	20 Dec 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)			
	21 Feb 2026 (Sat)		S12 – Austria, S13 – Greece & Hungary (Tokaj), S14 – Introduction to Italy & North-West Italy, S15 – North-East Italy, S16 – Tuscany and Umbria			
	28 Feb 2026 (Sat)		S17 – Central & Southern Italy, S18 – Introduction to Spain & White Wines of Spain, S19 – Red Wines of Spain, S20 – Portugal			
	11 Apr 2026 (Sat)		S21 – California (Part 1), S22 – California (Part 2), S23 – Oregon, Washington, New York State & Canada , S24 – Chile, S25 – Argentina			
	18 Apr 2026 (Sat)		S26 – Australia (Part 1), S27 – Australia (Part 2) S28 – New Zealand, S29 – South Africa, S30 – China			
	3 Feb 2026 (Tue)		Exam Technique (Part 1)			
Online –	10 Feb 2026 (Tue)	7:30 pm – 9:30 pm	Exam Technique (Part 2)			
	21 Apr 2026 (Tue)		Mock Exam Review (Part 1)			
	28 Apr 2026 (Tue)		Mock Exam Review (Part 2)			
	14 Jul 2026 (Tue)		Mock Exam Review (Part 3)			
	21 Jul 2026 (Tue)		Mock Exam Review (Part 4)			
Classroom – Tasting	15 Oct 2026 (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			
	16 Oct 2026 (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)			
	17 Oct 2026 (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			
	18 Oct 2026 (Sun)		S20 – Portugal S21 – California (Part 1), S22 – California (Part 2) S23 – Oregon, Washington, New York State & Canada S24 – Chile, S25 - Argentina			
	19 Oct 2026 (Mon)		S26 – Australia (Part 1), S27 – Australia (Part 2) S28 – New Zealand, S29 – South Africa, S30 – China			
Exams	21 Oct 2026 (Wed)	10:00 am – 1:35 pm	Theory Paper – closed-book examination made up of open-response questions.			
	22 Oct 2026 (Thu)	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	14 Oct 2025 (Tue)	7:30 pm – 8:30 pm	Year 2 Induction			
D3 – WINES OF THE WORLD						
Online - Theory	13 Dec 2025 (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			
	20 Dec 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) S12 – Austria, S13 – Greece & Hungary (Tokaj), S14 – Introduction to Italy & North-West Italy, S15 – North-East Italy, S16 – Tuscany and Umbria			
	21 Feb 2026 (Sat)					
	28 Feb 2026 (Sat)		S17 – Central & Southern Italy, S18 – Introduction to Spain & White Wines of Spain, S19 – Red Wines of Spain, S20 – Portugal			
	11 Apr 2026 (Sat)		S21 – California (Part 1), S22 – California (Part 2), S23 – Oregon, Washington, New York State & Canada , S24 – Chile, S25 – Argentina			
	18 Apr 2026 (Sat)		S26 – Australia (Part 1), S27 – Australia (Part 2) S28 – New Zealand, S29 – South Africa, S30 – China			
Online	3 Feb 2026 (Tue)	7:30 pm – 9:30 pm	Exam Technique (Part 1)			
	10 Feb 2026 (Tue)		Exam Technique (Part 2)			
	21 Apr 2026 (Tue)		Mock exam review (Part 1)			
	28 Apr 2026 (Tue)		Mock exam review (Part 2)			
	14 Jul 2026 (Tue)		Mock exam review (Part 3)			
	21 Jul 2026 (Tue)		Mock exam review (Part 4)			
Exams	21 Oct 2026 (Wed)	10:00 am – 1:35 pm	Theory Paper – closed-book examination made up of open-response questions.			
	22 Oct 2026 (Thu)	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.

### **APPLICATION DEADLINE**

3 Oct 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 club@awsec.com 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) #.

### CONTACT US

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Programme Partners























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<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.