

WSET® Level 4 Diploma in Wines
Academic Year 2026/27 – February 2026 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	8 May 2026 (Fri)	7:30 pm – 8:30 pm	Year 2 Induction
D3 – WINES OF THE WORLD			
Classroom	14 May 2026 (Thu)	7:30 pm – 9:30 pm	S1 – Bordeaux (Part 1)
	21 May 2026 (Thu)		S2 – Bordeaux (Part 2)
	28 May 2026 (Thu)		S3 – White Wines of Burgundy
	4 Jun 2026 (Thu)		S4 – Red Wines of Burgundy
	11 Jun 2026 (Thu)		S5 – Introduction to Rhône Valley & The Northern Rhône
	18 Jun 2026 (Thu)		S6 – Southern Rhône
	25 Jun 2026 (Thu)		S7 – South of France
	2 Jul 2026 (Thu)		S8 – The Loire Valley
	9 Jul 2026 (Thu)		S9 – Beaujolais, Jura & Southwest France
	16 Jul 2026 (Thu)		S10 – Alsace
	23 Jul 2026 (Thu)		S11 – Germany (Part 1)
	30 Jul 2026 (Thu)		S12 – Germany (Part 2) & Austria
	6 Aug 2026 (Thu)		S13 – Greece & Hungary (Tokaj)
Online	13 Aug 2026 (Thu)	7:30 pm – 9:30 pm	Exam Technique (Part 1)
	20 Aug 2026 (Thu)		Exam Technique (Part 2)
Classroom	27 Aug 2026 (Thu)	7:30 pm – 9:30 pm	S14 – Introduction to Italy & North-West Italy
	3 Sep 2026 (Thu)		S15 – North-East Italy
	10 Sep 2026 (Thu)		S16 – Tuscany and Umbria
	17 Sep 2026 (Thu)		S17 – Central & Southern Italy
	24 Sep 2026 (Thu)		S18 – Introduction to Spain & White Wines of Spain
	8 Oct 2026 (Thu)		S19 – Red Wines of Spain
Online	29 Oct 2026 (Thu)	7:30 pm – 9:30 pm	Mock Exam Review (Part 1)
	5 Nov 2026 (Thu)		Mock Exam Review (Part 2)
Classroom	12 Nov 2026 (Thu)	7:30 pm – 9:30 pm	S21 – California (Part 1)
	19 Nov 2026 (Thu)		S22 – California (Part 2)
	26 Nov 2026 (Thu)		S23 – Oregon, Washington, New York State & Canada
	3 Dec 2026 (Thu)		S24 – Chile
	10 Dec 2026 (Thu)		S25 – Argentina
	17 Dec 2026 (Thu)		S26 – Australia (Part 1)
	7 Jan 2027 (Thu)		S27 – Australia (Part 2)
	14 Jan 2027 (Thu)		S28 – New Zealand
	21 Jan 2027 (Thu)		S29 – South Africa
Online	28 Jan 2027 (Thu)	7:30 pm – 9:30 pm	S30 – China
	11 Feb 2027 (Thu)		Mock Exam Review (Part 3)
Exams	18 Feb 2027 (Thu)	7:30 pm – 9:30 pm	Mock Exam Review (Part 4)
	11 May 2027 (Tue)		10:00 am – 1:35 pm
	12 May 2027 (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.
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AWSEC® WSET® Level 4 Diploma in Wines
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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 YEAR 2 INDUCTION

Online	8 May 2026 (Fri)	7:30 pm – 8:30 pm	Year 2 Induction
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D3 – WINES OF THE WORLD

Online – Theory	18 Jul 2026 (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
	25 Jul 2026 (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)
	12 Sep 2026 (Sat)		S12 – Austria, S13 – Greece & Hungary (Tokaj), S14 – Introduction to Italy & North-West Italy, S15 – North-East Italy, S16 – Tuscany and Umbria
	19 Sep 2026 (Sat)		S17 – Central & Southern Italy, S18 – Introduction to Spain & White Wines of Spain, S19 – Red Wines of Spain, S20 – Portugal
	21 Nov 2026 (Sat)		S21 – California (Part 1), S22 – California (Part 2), S23 – Oregon, Washington, New York State & Canada , S24 – Chile, S25 – Argentina
	28 Nov 2026 (Sat)		S26 – Australia (Part 1), S27 – Australia (Part 2) S28 – New Zealand, S29 – South Africa, S30 – China
Online	13 Aug 2026 (Thu)	7:30 pm – 9:30 pm	Exam Technique (Part 1)
	20 Aug 2026 (Thu)		Exam Technique (Part 2)
	29 Oct 2026 (Thu)		Mock Exam Review (Part 1)
	5 Nov 2026 (Thu)		Mock Exam Review (Part 2)
	11 Feb 2027 (Thu)		Mock Exam Review (Part 3)
	18 Feb 2027 (Thu)		Mock Exam Review (Part 4)
Classroom – Tasting	6 May 2027 (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
	7 May 2027 (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)
	8 May 2027 (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
	9 May 2027 (Sun)		S20 – Portugal S21 – California (Part 1), S22 – California (Part 2) S23 – Oregon, Washington, New York State & Canada S24 – Chile, S25 – Argentina
	10 May 2027 (Mon)		S26 – Australia (Part 1), S27 – Australia (Part 2) S28 – New Zealand, S29 – South Africa, S30 – China
Exams	11 May 2027 (Tue)	10:00 am – 1:35 pm	Theory Paper – closed-book examination made up of open-response questions.
	12 May 2027 (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.

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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 YEAR 2 INDUCTION

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D3 – WINES OF THE WORLD

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	12 Sep 2026 (Sat)		S12 – Austria, S13 – Greece & Hungary (Tokaj), S14 – Introduction to Italy & North-West Italy, S15 – North-East Italy, S16 – Tuscany and Umbria
	19 Sep 2026 (Sat)		S17 – Central & Southern Italy, S18 – Introduction to Spain & White Wines of Spain, S19 – Red Wines of Spain, S20 – Portugal
	21 Nov 2026 (Sat)		S21 – California (Part 1), S22 – California (Part 2), S23 – Oregon, Washington, New York State & Canada , S24 – Chile, S25 – Argentina
	28 Nov 2026 (Sat)		S26 – Australia (Part 1), S27 – Australia (Part 2) S28 – New Zealand, S29 – South Africa, S30 – China
Online	13 Aug 2026 (Thu)	7:30 pm – 9:30 pm	Exam Technique (Part 1)
	20 Aug 2026 (Thu)		Exam Technique (Part 2)
	29 Oct 2026 (Thu)		Mock exam review (Part 1)
	5 Nov 2026 (Thu)		Mock exam review (Part 2)
	11 Feb 2027 (Thu)		Mock exam review (Part 3)
	18 Feb 2027 (Thu)		Mock exam review (Part 4)
Exams	11 May 2027 (Tue)	10:00 am – 1:35 pm	Theory Paper – closed-book examination made up of open-response questions.
	12 May 2027 (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.

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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 **[[EXTENDED]]**

30 Apr 2026 (Thu) 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)[#].

[^] 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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Programme Partners



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