

WSET® Level 4 Diploma in Wines
Academic Year 2026/27 – September 2026 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	11 Sep 2026 (Fri)	7:30 pm – 9:30 pm	Diploma Induction
	18 Sep 2026 (Fri)	7:30 pm – 9:30 pm	Diploma Bridging Workshop

D1 – WINE PRODUCTION

Classroom	23 Sep 2026 (Wed)	7:30 pm – 9:30 pm	The Growing Environment
	30 Sep 2026 (Wed)	7:30 pm – 9:30 pm	Grape Growing Options
	7 Oct 2026 (Wed)	7:30 pm – 9:30 pm	Common Winemaking Options
Classroom Tasting	11 Oct 2026 (Sun)	2:00 pm – 6:15 pm	White Winemaking Options; Red & Rosé Winemaking Options; Tasting Technique Workshop
Online	21 Oct 2026 (Wed)	7:30 pm – 9:30 pm	Exam Technique
	11 Nov 2026 (Wed)	7:30 pm – 9:30 pm	Review Q&A Workshop
Exam	28 Nov 2026 (Sat) or 20 Jan 2027 (Wed)*	9:00 am – 10:30 am	A 90-minute closed-book examination made up of open-response questions

D2 – WINE BUSINESS

Classroom	9 Dec 2026 (Wed)	7:30 pm – 9:30 pm	Factors that Contribute to the Price of Wine
	16 Dec 2026 (Wed)	7:30 pm – 9:30 pm	Businesses Engaged in Wine Production
	23 Dec 2026 (Wed)	7:30 pm – 9:30 pm	Key Considerations in Wine Marketing
Online	6 Jan 2027 (Wed)	7:30 pm – 9:30 pm	Review and Q&A Workshop
Exam	20 Jan 2027 (Wed)	11:30 am – 12:30 pm	A 60-minute closed-book examination made up of open-response questions

D4 – SPARKLING WINES

Classroom Tasting	24 Feb 2027 (Wed)	7:30 pm – 9:30 pm	Traditional Method Sparkling Wines & Champagne
	3 Mar 2027 (Wed)	7:30 pm – 9:30 pm	Rosé & Other Traditional Method Sparkling Wines
	10 Mar 2027 (Wed)	7:30 pm – 9:30 pm	Tank, Ancestral & Pétillant Naturel (Pet Nat) Method Sparkling Wines
Online	28 Apr 2027 (Wed)	7:30 pm – 9:30 pm	Review and Q&A Workshop
Exam	9 Jun 2027 (Wed)	1:30 pm – 3:00 pm	A 90-minute closed-book examination made up of open-response questions and a blind tasting of three sparkling wines

D5 – FORTIFIED WINES

Classroom Tasting	17 Mar 2027 (Wed)	7:30 pm – 9:30 pm	Fortification & Maturation Options; Tasting Technique; Production of Sherry
	24 Mar 2027 (Wed)	7:30 pm – 9:30 pm	Sherry Styles (Tasting)
	31 Mar 2027 (Wed)	7:30 pm – 9:30 pm	Port Production (Ruby & Vintage)
	7 Apr 2027 (Wed)	7:30 pm – 9:30 pm	Port production (Tawny & White) & Madeira
	14 Apr 2027 (Wed)	7:30 pm – 9:30 pm	Vin Doux Naturel & Rutherglen Muscat; Fortified Wine Business Workshop
Online	5 May 2027 (Wed)	7:30 pm – 9:30 pm	Review and Q&A Workshop
Exam	9 Jun 2027 (Wed) or 19 Oct 2027 (Tue)*	4:00 pm – 5:30 pm	A 90-minute closed-book examination made up of open-response questions and a blind tasting of three fortified wines

D6 – INDEPENDENT RESEARCH ASSIGNMENT

Online	21 Apr 2027 (Wed)	7:30 pm – 9:30 pm	Research Assignment Workshop
Submission Deadline	28 Jul 2027 (Wed)	5:00 pm HK Local Time	One research assignment of 3,000 words

Fees: HK\$43,580

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\$43,580, 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\$87,160.

Special Package Offer: HK\$83,180*

*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	11 Sep 2026 (Fri)	7:30 pm – 9:30 pm	Diploma Induction
	18 Sep 2026 (Fri)	7:30 pm – 9:30 pm	Diploma Bridging Workshop

D1 – WINE PRODUCTION

Online	10 Oct 2026 (Sat)	10:00 am – 5:30 pm	The Growing Environment; Grape Growing Options; Common Winemaking Options
	11 Oct 2026 (Sun)	10:00 am – 12:00 pm	White Winemaking Options; Red & Rosé Winemaking Options
	21 Oct 2026 (Wed)	7:30 pm – 9:30 pm	Exam Technique
	11 Nov 2026 (Wed)	7:30 pm – 9:30 pm	Review, Exam Technique and Q&A Workshop
Classroom Tasting	27 Nov 2026 (Fri) or 19 Jan 2027 (Tue)^	2:00 pm – 5:00 pm	Tasting Technique Workshop
Exam	28 Nov 2026 (Sat) or 20 Jan 2027 (Wed)^	9:00 am – 10:30 am	A 90-minute closed-book examination made up of open-response questions

D2 – WINE BUSINESS

Online	13 Dec 2026 (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
	6 Jan 2027 (Wed)	7:30 pm – 9:30 pm	Review and Q&A Workshop
Exam	20 Jan 2027 (Wed)	11:30 am – 12:30 pm	A 60-minute closed-book examination made up of open-response questions

D4 – SPARKLING WINES

Online	28 Apr 2027 (Wed)	7:30 pm – 9:30 pm	Review and Q&A Workshop
Classroom Tasting	5 Jun 2027 (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
Exam	9 Jun 2027 (Wed)	1:30 pm – 3:00 pm	A 90-minute closed-book examination made up of open-response questions and a blind tasting of three sparkling wines

D5 – FORTIFIED WINES

Online	5 May 2027 (Wed)	7:30 pm – 9:30 pm	Review and Q&A Workshop
Classroom Tasting	6 Jun 2027 (Sun)	10:00 am – 5:30 pm	Fortification & Maturation Options; Tasting Technique; Production of Sherry; Sherry Styles (Tasting);
	7 Jun 2027 (Mon)	10:00 am – 3:00 pm	Port Production (Ruby & Vintage, Tawny & White), Madeira; Vin Doux Naturel & Rutherglen Muscat; Fortified Wine Business Workshop
Exam	9 Jun 2027 (Wed) or 19 Oct 2027 (Tue)®	4:00 pm – 5:30 pm	A 90-minute closed-book examination made up of open-response questions and a blind tasting of three fortified wines

D6 – INDEPENDENT RESEARCH ASSIGNMENT

Online	21 Apr 2027 (Wed)	7:30 pm – 9:30 pm	Research Assignment Workshop
Submission Deadline	28 Jul 2027 (Wed)	5:00 pm HK Local Time	One research assignment of 3,000 words

Fees: HK\$43,580

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\$43,580, 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\$87,160.

Special Package Offer: HK\$83,180*

*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.

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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	11 Sep 2026 (Fri)	7:30 pm – 9:30 pm	Diploma Induction
	18 Sep 2026 (Fri)	7:30 pm – 9:30 pm	Diploma Bridging Workshop

D1 – WINE PRODUCTION

Online	10 Oct 2026 (Sat)	10:00 am – 5:30 pm	The Growing Environment; Grape Growing Options; Common Winemaking Options
	11 Oct 2026 (Sun)	10:00 am – 12:00 pm	White Winemaking Options; Red & Rosé Winemaking Options
	21 Oct 2026 (Wed)	7:30 pm – 9:30 pm	Exam Technique
	11 Nov 2026 (Wed)	7:30 pm – 9:30 pm	Review, Exam Technique and Q&A Workshop
Exam	28 Nov 2026 (Sat) or 20 Jan 2027 (Wed)*	9:00 am – 10:30 am	A 90-minute closed-book examination made up of open-response questions

D2 – WINE BUSINESS

Online	13 Dec 2026 (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
	6 Jan 2027 (Wed)	7:30 pm – 9:30 pm	Review and Q&A Workshop
Exam	20 Jan 2027 (Wed)	11:30 am – 12:30 pm	A 60-minute closed-book examination made up of open-response questions

D4 – SPARKLING WINES

Video	2 Mar 2027 (Tue)	The hyperlink of the theory lecture video will be valid until 9 Jun 2027.	Traditional Method Sparkling Wines & Champagne; Rosé & Other Traditional Method Sparkling Wines; Tank, Ancestral & Pétillant Naturel (Pet Nat) Method Sparkling Wines
Online	28 Apr 2027 (Wed)	7:30 pm – 9:30 pm	Review and Q&A Workshop
Exam	9 Jun 2027 (Wed)	1:30 pm – 3:00 pm	A 90-minute closed-book examination made up of open-response questions and a blind tasting of three sparkling wines

D5 – FORTIFIED WINES

Video	30 Mar 2027 (Tue)	The hyperlink of the theory lecture video will be valid until 9 Jun 2027.	Fortification & Maturation Options; Production of Sherry; Port Production (Ruby & Vintage, Tawny & White); Madeira; Vin Doux Naturel & Rutherglen Muscat; Fortified Wine Business Workshop
Online	5 May 2027 (Wed)	7:30 pm – 9:30 pm	Review and Q&A Workshop
Exam	9 Jun 2027 (Wed) or 19 Oct 2027 (Tue)*	4:00 pm – 5:30 pm	A 90-minute closed-book examination made up of open-response questions and a blind tasting of three sparkling wines

D6 – INDEPENDENT RESEARCH ASSIGNMENT

Online	21 Apr 2027 (Wed)	7:30 pm – 9:30 pm	Research Assignment Workshop
Submission Deadline	28 Jul 2027 (Wed)	5:00 pm HK Local Time	One research assignment of 3,000 words

Fees: HK\$33,180

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\$31,880, 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\$66,360. This format is not eligible for a two-year package offer.

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IMPORTANT NOTES:

- D1 unit must be examined at the beginning of the Diploma programme.
- ^ Students who wish to attend the D1 classroom tasting session on 19 January 2027 (only for Block Release Format) and take the D1 on-demand exam on 20 January 2027 MUST email diploma@awsec.com and submit a form on or before 12 November 2026; otherwise they will be automatically registered for the D1 on-demand exam on 28 November 2026.**
- Unless otherwise specified, 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.
- @ Students who wish to take the D5 Fortified Wines exam on 19 October 2027 MUST email diploma@awsec.com and submit a form on or before 31 March 2027; otherwise they will be automatically registered for the D5 Fortified Wines exam on 9 June 2027.**
- 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. You will need to pay HK\$2,500 to renew the registration for another three years (with all exam records kept) after expiration if you wish to continue with your studies.
- 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.

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- 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.

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.

CONTACT US

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