



<b>Course Category</b>	Food and Beverage			
<b>Course Title</b>	WSET Level 2 Award in Wines (English)			
<b>Course Code</b>	CA184			
<b>Medium of Instruction</b>	English			
<b>Duration</b>	20.0 hour(s)			
<b>Pre-requisites</b>	Possess basic wine knowledge			
<b>Course Fee</b>	Macao Resident: MOP6,000 Non-Macao Resident: MOP6,000			
<b>Certificate</b>	Students who have passed the examination and attended no less than 70% of the class sessions will be issued a certificate by WSET. The passing grade of the course is 55%.			
	<b>Course Code</b>	<b>Sub Code</b>	<b>Course Start Date</b>	<b>Course End Date</b>
	CA184	2401	2024/01/04	2024/02/29
<b>Outline</b>	<ul style="list-style-type: none"><li>• How to taste and describe wine using the WSET Level 2 Systematic Approach to Tasting Wine® (SAT)</li><li>• How environmental factors, grape-growing, winemaking and maturation options influence the style and quality of wines made from 8 principal grape varieties<ul style="list-style-type: none"><li>- Chardonnay</li><li>- Pinot Grigio/Pinot Gris</li><li>- Sauvignon Blanc</li><li>- Riesling</li><li>- Cabernet Sauvignon</li><li>- Merlot</li><li>- Pinot Noir</li><li>- Syrah/Shiraz</li></ul></li><li>• The style and quality of wines<ul style="list-style-type: none"><li>- made from 22 regionally important grape varieties</li><li>- produced in over 70 Geographical Indications (GIs) around the world</li></ul></li><li>• How grape varieties and winemaking processes influence key styles of<ul style="list-style-type: none"><li>- Sparkling wines</li><li>- Fortified wines</li></ul></li><li>• Key labelling terms used to indicate origin, style and quality</li><li>• Principles and processes involved in the storage and service of wine</li><li>• Principles of food and wine pairing</li></ul>			
<b>Teacher</b>	Please refer to the schedule			
<b>Remarks</b>	Before enrolling, please read the following in detail: <a href="#">Guidelines for WSET® courses</a>			