

# ***COURSE PROGRAMME***

**Venue:** WSET School, International Wine and Spirit Centre, International House, 39-45, Bermondsey Street, London

**Room:** The Distillers' Room

**Student Support Tutor:**

## **Diploma First Semester**

<b><i>ClassDate</i></b>	<b><i>StartTime</i></b>	<b><i>FinishTime</i></b>	<b><i>Subject</i></b>
Day 1	09:00 am	10:00 am	Induction
	10:30 am	12:30 pm	Tasting Technique
	01:30 pm	05:00 pm	White Grapes
Day 2	09:00 am	11:00 am	Viticulture 1
	11:30 am	01:30 pm	Viticulture 2
	02:30 pm	06:00 pm	Black Grapes
Day 3	09:00 am	01:30 pm	Vinification, Maturation and Finishing
	02:30 pm	04:00 pm	Tasting Technique Workshop
	04:30 pm	05:00 pm	Feedback Tasting Test
Day 4	09:00 am	12:30 pm	Global Drinks' Market
	01:30 pm	05:00 pm	UK Drinks' Market
Day 5	09:00 am	10:00 am	Feedback MCQ Test
	10:30 am	01:00 pm	Introduction to Fortified Wines & Sherry-M
	02:00 pm	04:00 pm	Port-Method Wines
	04:30 pm	05:30 pm	Fortified Wines: Markets and Brands
Day 6	10:00 am	11:30 am	Unit 2 Ex;amination
	12:30 pm	02:30 pm	Marketing of Alcoholic Drinks - 1
Day 7	09:00 am	11:00 am	Bordeaux - 1
	11:30 am	12:30 pm	Bordeaux - 2
	01:30 pm	02:30 pm	South-West France
	03:00 pm	05:00 pm	The Loire Valley
Day 8	09:15 am	10:15 am	Feedback Test - Fortified Wines
	10:30 am	12:30 pm	Burgundy - 1
	01:30 pm	02:30 pm	Burgundy - 2
	03:00 pm	05:00 pm	Alsace
Day 9	09:00 am	12:30 pm	Germany
	01:30 pm	02:30 pm	UK Wines
	03:00 pm	04:00 pm	Tutorial - Unit 1 Assignment & Case Study
	04:15 pm	05:15 pm	Tutorial - Examination Technique
	05:30 pm	06:00 pm	Feedback Test - Tasting

*Correct as at 22 July 2008. May change without notice*