

Level 1 Foundation Certificate in Wine Course Synopsis

Entry requirements	None
Subjects studied	Synopsis
Wine Tasting	Taste and describe wines using the WSET Systematic Approach to Tasting
Food and Wine Matching	A practical guide to the key considerations when matching food and wine successfully
Wine Service and Storage	Learn the correct way to store and serve wine and recognise common faults found in wine
Social Responsibility	A guide to sensible drinking
Types and Styles of Wine	Learn about what makes wines taste different
Grape Varieties	Learn about the characteristics and styles of wines produced from the main grape varieties Main white grape varieties: Chardonnay, Sauvignon Blanc, Riesling Main black grape varieties: Cabernet Sauvignon, Merlot, Pinot Noir, Syrah/Shiraz
Named Wines	White: Pinot Grigio, Sancerre, Chablis, Sauternes Sparkling: Cava, Champagne Red: Claret, Beaujolais, Châteauneuf-du-Pape, Rioja, Chianti
Number of Wines Tasted	9 wines will be tasted as part of the course
Study Materials	Students will receive the Foundation Certificate Study Guide
Duration of course	1 day inclusive of exam or 3 evenings with exam on final evening
Modes of Study	Day release or evening
Examination	30 multiple-choice questions to be answered in 45 minutes A mark of 70% required to pass
Certification	All students who pass will be issued with a certificate suitable for framing and a lapel pin