

Novice to Professional Level 3 Advanced Course Synopsis	
Entry requirements	None
Week One Course Programme	
Subjects studied	Synopsis
Day 1 Module 1 – Introduction to Wine	Introduction to wine and wine tasting Food and wine matching Making the most of wine to include storage and service Responsible drinking Online Module examination – 30 multiple-choice questions
Day 2 Module 2 – Grape Varieties	Introduction to analytical wine tasting Wine production De-coding the label International black grape varieties 1 - Pinot Noir International white grape varieties 1 - Chardonnay
Day 3 Module 2 – Grape Varieties	International black grape varieties 2 - Cabernet Sauvignon & Merlot International white grape varieties 2 – Sauvignon Blanc, Chenin Blanc and Semillon International black grape varieties 3 - Syrah/Shiraz & Grenache International white grape varieties 3 - Riesling and other aromatic white varieties. Other grape varieties
Day 4 Module 2 – Grape Varieties	Introduction to sparkling wines Introduction to sweet wines Introduction to fortified Wines Module examination – 50 multiple-choice questions
Day 5 Module 3 – Viticulture & Vinification	Vineyard and Winery vist Module examination – 50 multiple-choice questions
Week Two Course Programme	
Day 1 Module 4 – Wines and Sprits of the World	Advanced tasting technique France 1 – Burgundy & Alsace France 2 – Bordeaux & South West France
Day 2 Module 4 – Wines and Sprits of the World	France 3 – Rhone Valley, Loire Valley and Southern France Germany, Austria, Hungary Italy
Day 3 Module 4 – Wines and Sprits of the World	Spain and Portugal USA, Canada and Chile Advanced theory examination workshop
Day 4 Module 4 – Wines and Sprits of the World	Argentina and South Africa Australia and New Zealand Advanced Sparkling Wines
Day 5 Module 4 – Wines and Sprits of the World	Fortified Wines Spirits Level 3 Advanced Certificate Examination - 50 multiple-choice questions, four short answer questions and a 'blind' tasting of one wine.
Number of Wines Tasted	128 wines will be tasted over the duration of the course
Private study	Students will be expected to study and additional 60 hours in addition to the classroom time. It is strongly recommended that students prepare a minimum of two weeks prior to the commencement of the course.
Modes of Study	Consecutive block release of two weeks (Monday – Friday)
Examination	Online multiple-choice module tests. The Advanced examination is a hand written examination which comprises of two parts: Part one will be a combined theory paper consisting of a 50 question multiple-choice section and a four question short answer writtten section. Part two will be a blind tasting of a single wine. A mark of 55% required in all sections to pass
Certification	Students will receive a certificate of achievement for the modules completed. All students who pass the Advanced examination will be issued with a certificate suitable for framing and a lapel pin and will be able to use WSET Advanced Certified on business cards.

