

WSET School London - Level 4 Diploma Online Courses - Semester 1 Course Synopsis

Entry requirements	Students should hold the Level 3 Award in Wines. It will be assumed that students have basic computer literacy, internet navigation skills and a good level of English.
Study Programmes	The course is based around a 1 year structured online programme of 15 hours study per week including a 2 day attended tasting tutorial. However, the course has no fixed study times, so students may plan their studies to suit themselves.
Method of Study	The course utilises social media to allow students to study alongside their peers under the guidance of a WSET tutor. Each section includes a series of online group activities requiring students to look in depth at the wine industry, applying subject knowledge and professional skills to analyse key issues and make recommendations.
Before course start	Revision of Level 3 materials.
Unit 1 (4 weeks of guided study) The Global Business of Alcoholic Beverages	Acquire personal research skills and use these to study the global and UK drinks markets and the marketing of alcoholic drinks.
Unit 2 (8 weeks of guided study) Wine Production	A detailed theoretical study of viticulture, vinification, maturation, treatments and packaging.
Unit 3 (6 weeks of guided study) Light Wines of the World - Part 1	Acquire specialist product knowledge and commercial understanding for the major light wine producing regions. Split into 4 elements studied at different points during the course: Element 1 (6 weeks) - Northern France, Germany and UK
Unit 6 (4 weeks of guided study) Fortified Wines of the World	Study the production and acquire in-depth product knowledge and commercial understanding for the major fortified wines of Spain, Portugal, France and the New World.
Study Materials	Students will receive a First Semester Course study pack consisting of the unit study guides, tasting cards and a copy of the Oxford Companion to Wine. Additionally, a set of 6 tasting glasses will be provided at the tutorial day.
Duration of course	1 year.
Recommended Private Study	It should be noted the Diploma course requires substantial commitment from students to complete the required private study. Students are advised to schedule a minimum of 15 hours for their study each week. Regular access and participation in the course online activities is essential for this mode of study.
Tastings	Students are advised to taste a range of wines and spirits during their studies. Each student will need to taste at least 1 wine each week during the product knowledge units to share in the online tasting activities. Additional tasting note feedback opportunities are also included in the programme.
Tutorial Day	A 2 day attended tutorial introducing the Diploma level tasting technique for light and fortified wines included in the programme following the first examination. Tasting tutorial by attendance only (not online) – See course dates below for times and locations.
Examination Days	Unit 1: Closed book case study based examination and a course work assignment: Unit 2: A 100 question multiple choice examination: Unit 6: A closed book combined theory question (3 paragraph questions) and a blind tasting of 3 fortified wines A mark of 55% required in all examinations to pass. Examination by attendance only (not online) - see course dates on next page for times and locations.
System Requirements	As this course is taught online, students will require access to a computer with the following minimum requirements: Internet Explorer 9, Firefox 25.0, Safari 6, Chrome 30.0 or other HTML5 compatible web browser with Javascript and cookies** enabled Adobe Reader XI or equivalent Internet access (broadband recommended)
Certification	All students will receive a record of achievement for each unit examination passed.

* Students are advised to book at least 4 weeks ahead of the start date, to allow for materials to be delivered and pre-reading.

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