## WSET LEVEL 3 AWARD IN WINES



Brand: APBA Training Center Co., Ltd. Course: WSET Level 3 Award in Wines

Price: \$\$47,900

Short Description Wine & Spirit Education Trust (WSET®)

## Description WSET LEVEL 3 AWARD IN WINES



WSET® The Wine & Spirit Education Trust provides globally recognized education and qualifications in wines, spirits and sake, for professionals and enthusiasts.

NOTE "Suitable for Restaurant owner, Food and Beverage career (F&B), Bartender, Hospitality career"

Course Code	Course Length	Course Level	Course Fee	Available	Participant
				Languages	Capacity
L3AW04	40 <b>+</b> Exam	Advanced	47,900 Baht	English	Minimum 12



## WSET Level 3 Award in Wines

An advanced level qualification for professionals working in the wine industry and for wine enthusiasts.

For individuals seeking to delve deeper into the world of wines, this qualification provides a detailed understanding of grape growing and wine making. Upon completion you will be able to assess wines accurately, and use your understanding to confidently explain wine style and quality. Upon successful completion you will receive a WSET certificate and lapel pin, and will be able to use the associated WSET certified logo.

- Examination: Unit 1: Closed-book, Part 1: 50 multiple-choice questions, Part 2: short written answer paper. Unit 2: is an assessed by a blind tasting of two wines within 30 minutes.
- Passing Grade: Unit 1 (Theory): 55% for both part 1 and part 2, Unit 2 (Tasting): 55%. In order to gain an overall pass a candidate must achieve a pass mark of 55 per cent in both the Unit 1 (theory) and Unit 2 (the tasting examination).
- Included: 6 Riedel tasting glasses, 2 Riedel performance glasses (Choose between

Syrah or Old world Chardonnay), 1 Riedel performance decanter magnum, 1 year membership for wine tasting events. course,learning materials, examination, wines, coffee break)

• Requirements: applicant must be over 20 years old and hold the WSET Level 2 Award in Wines. This course requires a minimum 56 hours of self study time.

Unit 1	The Theory of Wines of the World
1	Identify the principal natural and human
	factors in the vineyard and winery that are
	involved in the
	production of still wines of the world and
	explain how they can influence the style,
	quality and price of
	these wines.
2	Identify and describe the characteristics of
	the still wines produced in the principal wine
	producing
	regions of the world and explain how the key
	natural and human factors in the vineyard,
	winery, law and
	commerce can influence the style, quality
	and price of these wines.
3	Identify and describe the characteristics of
	the principal sparkling wines of the world
	and explain how
	the key natural and human factors in the
	vineyard, winery, law and commerce can
	influence the style,
	quality and price of these wines.
4	Identify and describe the characteristics of
	the principal fortified wines of the world and
	explain how
	the key natural and human factors in the
	vineyard, winery and law can influence the
	style, quality and
	price of these wines.
5	Demonstrate the ability to provide
	information and advice to customers and
	staff about wines.
Unit 2	The Theory of Wines of the World

## Course fee : 47,900 THB | Courses schedule | Book a course

1	Accurately describe the key characteristics	
	of the principal still wines of the world and	
	use the description to make an assessment of	
	quality and an assessment of readiness for	
	drinking	
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I <u>Full Specification</u>		