



**WSET**

## **ONLINE COURSE Level 1 Award In Wines**

January 2022 to July 2022



# WSET® Level 1 Award in Wines

Minimum age 18 required at time of booking.

It will be assumed that students have basic computer literacy, internet navigation skills and a good level of English.

The course will be based around a 4-week, 7 module online learning programme with educator support available for this time. The course modules should be followed in order, but students are free to complete the modules at their own pace during this 4-week window. The course material should take about 6 hours in total to complete, plus revision time.

The course prepares the student for our qualifications and they are guided by a WSET educator. The student can contact the educator any time for the duration of the scheduled course, should they have any questions. Each week includes a series of independent and/or group activities to help students understand the differences between grape varieties and types and styles of wine.

All study materials are included in the online course.

**Regular access and participation in the course online activities is essential for this mode of study.**

Students are advised to taste a range of wines during their studies. All the required wines for the course can be found in the online Equipment List. Any additional wines can be found in the Specification. Students can post their tasting notes in the Online Classroom for review by the educator. Additional tastings may be included by the Centre at their discretion with the minimum fees. You are required to purchase the wines from the center with a reasonable price.

## Module 1: What is Wine & How is it Made?

Name the main parts of a grape and what they contain. Name the key stages in the annual cycle of grape growing and know what happens during ripening. Name and define different grape-growing climates and state how they can affect the characteristics of grapes. List the requirements for and the products of alcoholic fermentation. Name and correctly order the key stages in the production of still white, red and rosé wines.

## Module 2: Types & Styles of Wine

Identify the three main styles of wine: still wines, sparkling wines, fortified wines.  
Study the notable structural characteristics of all wines.

## Module 3: Introduction to Tasting

To learn how to taste wine and describe its notable characteristics using language from WSET's Systematic Approach to Tasting. To distinguish differences and similarities between different styles of wine.

## Module 4: Grape Varieties & Wines

Name the principal grape varieties and identify the characteristics and styles of their wines.  
Identify and relate named wines from principal grape varieties to the grape varieties, types, characteristics and styles of wine. Identify and relate other popular named wines to the types, characteristics and styles of wine.

## Module 5: Storage & Service of Wines

Identify and define the ideal conditions for the short and long-term storage of wine. State the recommended service temperature for the principal types and styles of wine. State the correct procedures for opening and serving wine.

## Module 6: Pairing Food & Wines

Identify the principal food and wine interactions and recognise the effect they typically have on a wine.

## Module 7: Revision

Mock multiple-choice feedback examination which can be attempted as many times as the student likes.



Course  
Info



Module  
Structure





# WSET® Level 1 Award in Wines



Price  
& Dates

## Course Price

**MYR1000.00** per student  
Fee includes online tuition only.

Course Code                      Start Date                      Finish Date

<u>Course Code</u>	<u>Start Date</u>	<u>Finish Date</u>
O1WI2213APP	24/01/2022	20/02/2022
O1WI2214APP	07/02/2022	06/03/2022
O1WI2215APP	21/02/2022	20/03/2022
O1WI2216APP	07/03/2022	03/04/2022
O1WI2217APP	21/03/2022	17/04/2022
O1WI2218APP	04/04/2022	01/05/2022
O1WI2219APP	18/04/2022	15/05/2022
O1WI2220APP	02/05/2022	29/05/2022
O1WI2221APP	16/05/2022	12/06/2022
O1WI2222APP	30/05/2022	26/06/2022
O1WI2223APP	13/06/2022	10/07/2022
O1WI2224APP	27/06/2022	24/07/2022
O1WI2225APP	11/07/2022	07/08/2022
O1WI2226APP	25/07/2022	21/08/2022



Exam

## Exam

Revise and recap the course content. Students are advised to schedule a minimum of 1 hour of private study before sitting the Level 1 examination.

Examination date will be provided by the center when the student book the course.

45 minute exam should not take place earlier than the advertised finish date of the course.

## Technical requirements

Students will require access to a computer (recommended) and/or smartphone or tablet with the following minimum requirements:

- Operating Systems - Windows 7 and newer, Mac OSX 10.6 and newer, Linux –chrome OS
- Mobile Operating System Native App Support - Android apps require version 5.0 or later and iOS apps require version 11 or later. All Android and iOS both support the two most recent versions of their respective operating systems.
- Computer Speed and Processor - use a computer 5 years old or newer when possible, 1GB of RAM, 2GHz processor
- Internet Speed - along with compatibility and web standards, system carefully crafted to accommodate low bandwidth environments, minimum of 512kbps
- Supported Browsers - please visit the following website <https://community.canvaslms.com/docs/DOC-10720>
- Other required software - Adobe Reader XI or equivalent.

