



WSET

ONLINE COURSE Level 1 Award In Wines

2022 to 2023



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





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Price
& Dates

Course Price

MYR1000.00 per student

Fee includes online tuition only.

Course Code

Start Date

Finish Date

O1WI2301APP	08/08/2022	04/09/2022
O1WI2302APP	22/08/2022	18/09/2022
O1WI2303APP	05/09/2022	02/10/2022
O1WI2304APP	19/09/2022	16/10/2022
O1WI2305APP	03/10/2022	30/10/2022
O1WI2306APP	17/10/2022	13/11/2022
O1WI2307APP	31/10/2022	27/11/2022
O1WI2308APP	14/11/2022	11/12/2022
O1WI2309APP	28/11/2022	25/12/2022
O1WI2310APP	12/12/2022	08/01/2023
O1WI2311APP	26/12/2022	22/01/2023
O1WI2312APP	09/01/2023	05/02/2023
O1WI2313APP	23/01/2023	19/02/2023
O1WI2314APP	06/02/2023	05/03/2023
O1WI2315APP	20/02/2023	19/03/2023
O1WI2316APP	06/03/2023	02/04/2023
O1WI2317APP	20/03/2023	16/04/2023
O1WI2318APP	03/04/2023	30/04/2023
O1WI2319APP	17/04/2023	14/05/2023
O1WI2320APP	01/05/2023	28/05/2023
O1WI2321APP	15/05/2023	11/06/2023
O1WI2322APP	29/05/2023	25/06/2023
O1WI2323APP	12/06/2023	09/07/2023
O1WI2324APP	26/06/2023	23/07/2023
O1WI2325APP	10/07/2023	06/08/2023
O1WI2326APP	24/07/2023	20/08/2023





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.

