



澳門科技大學  
MACAU UNIVERSITY OF SCIENCE AND TECHNOLOGY  
博雅學院  
School of Liberal Arts

## **WSET® 第一級葡萄酒證書(普通話班)**

### **WSET® Level 1 Award in Wines**

#### **課程簡介 Course Introduction**

此課程將為您提供一個起點，幫助您探索葡萄酒風格、食品與葡萄酒搭配、及通過學習正確的保存和侍酒服務條件，令葡萄酒能在最佳狀態中享用。

The aim of the course is to give a basic introduction to wine followed by some basic food & wine pairing.

#### **課程大綱 Course Outlines**

- 葡萄酒的主要風格
  - WSET 第一級系統品酒方法®
  - 用於釀造葡萄酒的常見葡萄品種特點
  - 葡萄酒的侍酒服務
  - 葡萄酒健康、安全和法律問題
  - 食品與葡萄酒的搭配
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- The main styles of wine
  - The WSET Level 1 Systematic Approach to Tasting Wine
  - The characteristics of the common grape varieties used to produce wine
  - Service of wine
  - Health, safety and legal issues
  - The pairing of food and wine



**WSET**  
WINE & SPIRIT  
EDUCATION TRUST

#### **證書及考試 Certificate and Examination**

學員出席率達 70%或以上可取得本院頒發之培訓證書。另課程包括一次多項選擇題筆試〔共 30 題〕，作答時間為 45 分鐘，合格分數為 70%。如學員未達合格，可申請補考並需繳付補考費每次 MOP\$600；筆試合格之學員將由葡萄酒與烈酒基金會頒發「WSET® 第一級葡萄酒證書」。

Candidates who have 70% attendance or above will be awarded certificate of completion by our school. The course has included one multiple choice examination (30 questions) to be completed in 45 minutes. A total mark of 70% is required to achieve a pass. Candidates who fail the exam can apply for re-exam. Additional examination fee of MOP600 will be charged for each re-exam. Candidates who pass the exam will be awarded 「WSET® Level 1 Award in Wines」 by Wine & Spirit Education Trust.

**教學對象 Target Audience** 任何有興趣人士 Anyone who is interested in this course

#### **授課語言 Medium of Instruction**

普通話授課，英文或中文教材。學員須於報讀時選擇教材及考卷語言，首選推薦選用英文。

Lecture in Mandarin, teaching materials in English or Chinese. Learners should decide to use English or Chinese teaching materials and exam paper when they are enrolled. English is highly recommended.

#### **報名地點 Venue for Enrollment**

澳門氹仔偉龍馬路澳門科技大學 O 座 6 樓 博雅學院

SLA, 6/F Block O, Macau University of Science and Technology, Avenida Wai Long, Taipa, Macau

## 上課地點 Venue for Class

澳門氹仔偉龍馬路澳門科技大學 O 座 O205 一品酒及餐飲教室

O205, Block O, Wine and Beverage Lab, Macau University of Science and Technology, Avenida Wai Long, Taipa, Macau

## 上課日期 Course Date & Time

課程編號 Course code : S231000064	上課時間 Course date: 28, 29 March 2024 考試日期 Exam date: 25 April 2024 (18:30-19:30)	Thu, Fri 18:30-21:30	總課時 6 小時 Total 6 hours
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課程費用 Tuition Fee 澳門幣 MOP 2,300 元

收生名額 Class Size 18 人

## \* 報名注意事項 Enrollment Notes \*

報名時間：星期一至五(9:00 – 13:00; 14:30 – 20:00) [公眾假期除外]

Operation hours: Monday to Friday (9:00 – 13:00; 14:30 – 20:00) [Close at Public Holidays]

1. 首次報讀本院短期課程者，請先登入網上報名系統（網址：<https://scs.must.edu.mo/oasc/PersonalInfo.do>）或掃描以下的 QR Code，選擇 <旅館及餐飲業> 類別，預先登記個人資料（不需上傳身份證）。填妥資料後，待本院通知成班，再帶備身份證正、副本至本院辦理報名。

For those who enroll for our courses for the first time, please go to <https://scs.must.edu.mo/oasc/PersonalInfo.do> or scan the QR Code below, choose the category of <Hospitality & Catering Industry>, and input personal information (no need to upload ID copy). After registration online successfully, please wait for our notification before come to our school to make payment. You should bring along with your ID card and copy.

2. 所有費用一經繳交，恕不退還（本院取消開辦該課程除外）或轉讓。

All payment made is not refundable (except that the course is cancelled by the School) or transferable.

3. 如課程報名人數不足，本院保留課程取消或延期的權利。

The School reserves the right to cancel or postpone the courses if minimum class size is not reached.



查詢 Enquiries Tel: 8796 1998/ 8796 1999 Email: [sla@must.edu.mo](mailto:sla@must.edu.mo)

Website: <http://www.must.edu.mo/sla/diploma-certificate-programs>

博雅學院致力開拓終身學習機會，如欲收到本學院之課程資料，可發電郵至 [sla@must.edu.mo](mailto:sla@must.edu.mo)，並提供閣下之電郵地址，標題主旨為“加入通知群組”。

The School of Liberal Arts develops life-long learning opportunities. Should you wish to receive information on our programs / courses, please send us an email (to [sla@must.edu.mo](mailto:sla@must.edu.mo)) stating your email address in your email and “Join the mailing list” in the Subject line.

我們亦為機構/政府部門/學校等提供內部培訓，按各機構不同之要求(主題/時間/地點/對象)而訂定培訓內容。請與我們聯絡。

We also offer in-house training for corporations/Government Departments/schools, tailor-made with respect to your choices of topics, time, place, and group of attendees. Please contact us for more information.