



# 澳門科技大學

合辦機構：

MACAU UNIVERSITY OF SCIENCE AND TECHNOLOGY

持續教育學院

School of Continuing Studies

學習品嘗及釀製美酒工作坊

**Wine Appreciation/Wine Making Workshop**



## Course Introduction 課程簡介

Wine has been around since the beginning of time and has played an important role throughout history. Wine exists in every culture and civilization, and is largely consumed by the world on a daily basis. While wine is typically made of fermented grape juice, the variations may be infinite as wine can also be made with just about anything that can be grown. This program will give you a basic understanding of the types of wine from around the world, how to match different food with appropriate wines, and an insight into the wine making process. The workshop includes a demonstration of how we can make quality wine in a local winery, a visit into the winery and demonstration of bottling, corking and labeling of wines we made, etc. Participants are free to purchase their own wine kits and make their own wines hands-on in the winery.

## Course Objective 教學目標

- After the session, participants should:
- Be able to unlock the secret of wine
- Have a basic understanding of wine characteristics around the world
- Understand the basic knowledge of food & wine matching
- Understand the process of making wines and why it is possible to make quality wines just as easy in this part of the world
- Learn how to select grape and customize the end resultant wine to their own tastes
- Produce a world class wine and custom bottle under your own private labels
- Know better how to enjoy wine

## Course Outline 課程大綱

### Wine Appreciation

- Basic knowledge of
  - ◇ Styles of Wine
  - ◇ Main Grape Varietals
  - ◇ Types of Wine
- Professional wine tasting skills
- Expert's wine languages for social gathering
- Develop your own wine portfolio
- Food & Wine Matching

### Wine Making

- Where do grapes come from
- What influences grapes' taste
- Selecting your grape to make your wine
- Customizing the grape with natural ingredients to make a wine that is truly yours
- Understanding the fermentation process
- Custom bottling and personalized labeling of your wine



**Target Audience 對象** Any adults who drink wine, or wish to know how good wines can be made in a local winery  
任何對品酒或有意學習如何在本地的酒廠調製出美酒的成年人

**Instructor 導師簡介** Mr. Steve Ng / Mr. Garland Benny

吳良興先生 / Garland Benny 先生

**Medium of Instruction 授課語言**

Chinese / English

中文 / 英文

### Mr. Steve Ng

- College of Enology, Northwest A&F University, Xian, China As Visiting Lecturer
- F&B Education As Principal
- PEAK, Vocational Training Council, HK as Training Consultant
- HITDC, Vocational Training Council, HK as Senior Instructor of English for the Hospitality program
- Fontaine Bleau Hotel Management & Training Consultant, HK as Training Program Advisor
- Sun Spring Limited, Newton Hotel Kowloon, HK as Food and Beverage Director

## Course date & time 上課日期

7, Sept 2013 (Venue at Macau)	Sat 14:00 to 17:00	Total hrs: 9 hrs
14, Sept 2013 (Hong Kong)	Sat 10:00 to 17:00	

**Venue 上課地點** Alameda Dr. Carlos D' Assumpção 335-341, Hotline Centre, 10/F, Macau  
澳門新口岸宋玉生廣場335-341號獲多利中心10樓

**Tuition Fee 課程費用** MOP 1,800

**Class Size 收生名額** 30 People

All fees are non-refundable and non-transferable. (The school has full right to withdraw any course anytime).

Therefore, student is advised to consider carefully about the course time and personal situations before application

所有費用一經繳交，恕不退還或轉讓（本院取消開辦該課程除外）。因此，報讀者於報名前，請考慮清楚上課時間及視乎個人具體情況而決定報讀與否。

## **Enquiries 查詢**

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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. 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。