



澳門科技大學  
MACAU UNIVERSITY OF SCIENCE AND TECHNOLOGY

持續教育學院

School of Continuing Studies

葡萄酒鑑賞課程-從釀酒到品嚐

## Wine Appreciation – From Wine Making to Tasting

### Course Introduction 課程簡介

This course is designed for wine enthusiasts to gain some basic understanding of wine making, discover various types of wine from both old world and new world, and how they are produced. To enhance the wine appreciation by providing wine tasting, proper handling and storing information.

### Course Objective 教學目標

Students will learn:

- the process in wine making from different countries
- factors that affect the taste and characters of wine
- how to read wine labels
- how to select, store, serve and appreciate the tastes, aromas of various types of wine

### Course Outline 課程大綱

1. Explain factors that influence wine style
2. Vinification/Winemaking (show the basic winemaking methods and procedures)
3. Palate Analysis – sweetness, bitterness, acidity, alcohol and tannins
4. Viticulture
5. Wine Vinification – White, Red, Rose
6. Reading of Wine Labels – For example, AOC & Bordeaux & Burgundy Rankings
7. Manage your cellar – Aging and storage
8. Explanation of Wine Service – temperature, decanting, carafage and serving
9. Detect Wine Faults – oxidation, vinegar, sulfur, corked, madeiraised
10. Demonstrate wine tasting procedures and sampling

### Target Audience 對象

Wine enthusiasts 18 years of age or older. 年滿十八歲或以上的葡萄酒熱愛者

### Instructor 導師簡介 Ms. Mandy Chan

Mandy Chan is the founding director of Ambrosia Consulting Ltd. Ambrosia is a foodservice and restaurant consulting company which is well-supported by a team of exceptional consultants in F&B, and hospitality & gaming industry. Ambrosia has more than 10 acknowledged experts in culinary arts, table service, baking and pastry arts, wines, foodservice management, restaurant operations, hospitality and gaming on its board of advisory.

The class will be supported by personnel with qualifications and experience of Alain Ducasse Training in Sommelier, Cocktails and Bars, Oenology Training Course with George Albert Aoust, Advanced Certificate in Wine & Spirit Education Trust (WSET), ServSafe® Food Protection Manager Certification, etc.

### Medium of Instruction 授課語言 Cantonese supplemented English terminologies

廣東話為主，輔以英文

### Venue 上課地點 MUST Training Restaurant, MUST campus, Avenida Wai Long, Taipa

澳門科技大學 氹仔偉龍馬路，N座 科大廚藝餐廳

### Course date & time 上課日期

23 August, 2013	Fri 19:00 – 21:30	Total hours: 2.5
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### Tuition Fee 課程費用 MOP 625 (原收費 MOP 1,250)

### Class Size 收生名額 12 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** Tel: 8796 1999 / 8796 1998 Email: [scs@must.edu.mo](mailto:scs@must.edu.mo)

Website: <http://www.must.edu.mo/scs-tw/admission/diploma-certificate-programs/news>

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

持續教育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 [scs@must.edu.mo](mailto:scs@must.edu.mo)，並提供閣下之電郵地址，標題主旨為 “加入通知群組”。

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。