

澳門科技大學

MACAU UNIVERSITY OF SCIENCE AND TECHNOLOGY

持續教育學院

School of Continuing Studies

本課程已納入 教青局 持續進修發展計劃

WSET® 第三級葡萄酒證書課程

WSET® Level 3 Award in Wines

課程簡介 Course Introduction

對於想要深入瞭解葡萄酒世界的人,此資格認證課程可令學員詳細瞭解葡萄種植和葡萄酒釀造。完成本課程後,學員將能夠準確地評估葡萄酒,並根據自己的理解自信地向別人介紹葡萄酒的風格和品質。

For individuals seeking to delve deeper into the world of wines, this qualification provides a detailed understanding of grape growing and wine making. Upon completion students will be able to assess wines accurately, and use your understanding to confidently explain wine style and quality.

課程大綱 Course Outlines

第 1 單元:

- 葡萄酒釀造的關鍵因素:地理位置、葡萄種植、釀造、熟成和裝施
- 這些關鍵因素如何影響以下各類葡萄酒的主要特徵
 - 世界各國主要的靜止葡萄酒
 - 世界各國主要的起泡葡萄酒
 - 世界各國主要的加強葡萄酒
- 如何應用您的理解介紹葡萄酒的風格和品質

Unit 1:

- The key factors in the production of wine: location, grape growing, winemaking, maturation and bottling
- ► How these key factors influence the key characteristics of the principal?
 - still wines of the world
 - sparkling wines of the world
 - fortified wines of the world
- ➤ How to apply your understanding to explain wine style and quality

第 2 單元:

如何使用 WSET 第三級系統品酒方法®(SAT) 品嘗葡萄酒、描述其特徵並評估其品質

Unit 2:

How to taste wines, describe their characteristics and evaluate their quality, using the WSET Level 3 Systematic Approach to Tasting Wine® (SAT)

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。 考試包含兩個單元:

● 第1單元:理論考試的兩個部分必須在兩小時內完成。試卷包含:



- > 50 道選擇題
- ▶ 4 道分值皆為 25 分的簡答題

每個部分都必須取得55%的分數才能通過認證課程的這一單元考試。

● 第2單元:品酒考試採用盲品兩款葡萄酒的形式,這部分考試須在30分鐘內完成。必須取得55%的分數才能通過認證課程的這一單元考試。

學員必須通過這兩個單元的考試,方可獲得 WSET®第三級葡萄酒認證資格證書。

Candidates who have 70% attendance or above will be awarded certificate of completion by our school. Candidates will be required to pass a closed-book examination, comprising two units:

- Unit 1: A theory examination of two parts to be completed in two hours. The paper comprises:
 - > 50 multiple-choice questions
 - ➤ 4 x 25 mark short written answer questions

A mark of 55 per cent in each part is required to achieve a pass in this unit of the qualification.

• Unit 2: A tasting examination in the form of a blind tasting of two wines to be completed in 30 minutes. A mark of 55 per cent is required to achieve a pass in this unit of the qualification.

In order to be awarded the WSET® Level 3 Award in Wines, candidates must achieve a pass in both units of the examination.

教學對象 Target Audience

已取得 WSET® 第二級葡萄酒與烈酒證書之人士

People who got WSET® Level 2 Award in Wines & Spirits

授課及考試語言 Medium of Instruction and Exam

廣東話授課,英文或簡體中文教材。學員須於報讀時選擇教材及考卷語言,考試時須使用英文或簡體 中文作答,首選推薦選用英文。

Lecture in Cantonese, teaching materials in English or Simplified Chinese. Learners should decide to choose English or Simplified Chinese teaching materials and exam paper when they are enrolled. Either English or Simplified Chinese needs to be used in the exam. 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 0 座 2 樓 持續教育學院

SCS, 2/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 N 座 - 季節廚藝教學餐廳

The Seasons, G/F Block N, Macau University of Science and Technology, Avenida Wai Long, Taipa, Macau

上課日期 Course Date & Time

課程編號 Course code: 1810280043-0	上課日期 Course date : 2, 9, 16, 23, 30 Apr, 7, 8(Wed), 14, 21, 28 May, 4, 11, 18, 25, 26(Wed) Jun 2019 考試日期 Exam date: July 30, 2019	週二 / 三 Tue / Wed 19:00-22:00	總課時 45 小時 Total 45 hours

課程費用 Tuition Fee 澳門幣 10,500 元

收牛名額 Class Size 18 人

* 報名注意事項 Enrollment Notes *

報名時間: 星期一至五(9:00 - 20:00)、星期六(9:00 - 13:00) [公眾假期除外]

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

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 https://scs.must.edu.mo/oasc/PersonalInfo.do or scan the QR Code below, choose the category of https://scs.must.edu.mo/oasc/PersonalInfo.do or scan the QR Code below, choose the category of https://scs.must.edu.mo/oasc/PersonalInfo.do or scan the QR Code below, choose the category of https://scs.must.edu.mo/oasc/PersonalInfo.do or scan the QR Code below, choose the category of https://scs.must.edu.mo/oasc/PersonalInfo.do or scan the QR Code below, choose the category of https://scs.must.edu.mo/oasc/PersonalInfo.do or scan the QR Code below, choose the category of https://scs.must.edu.mo/oasc/PersonalInfo.do or scan the QR Code below, choose the category of https://scs.must.edu.mo/oasc/PersonalInfo.do or scan the QR Code below, choose the category of https://scs.must.edu.mo/oasc/PersonalInfo.do or scan the QR Code below, choose the category of https://scs.must.edu.mo/oasc/PersonalInfo.do or scan the QR Code below, choose the category of https://scs.must.edu.mo/oasc/PersonalInfo.do or scan the QR Code below, choose the category of https://scs.must.edu.mo/oasc/PersonalInfo.do or scan the category of

- 2. 報讀者可以現金/本票或劃線支票(抬頭請寫"澳門科技大學持續教育學院"或 "SCHOOL OF CONTINUING STUDIES MACAU UNIV. OF SCIENCE AND TECHNOLOGY")繳付學費及材料費,<u>現金收費上限為澳門幣/港幣 5,000 元</u>。
 Tuition fee and materials fee (if any) should be paid by cash or by cheque/Cashier Order (Please make payable to "SCHOOL OF CONTINUING STUDIES MACAU UNIV. OF SCIENCE AND TECHNOLOGY"). Cash is accepted for payment of not more than MOP5,000.
- 3. 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.
- 4. 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 Email: scs@must.edu.mo

Website: http://www.must.edu.mo/scs/diploma-certificate-programs

▶ 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, 並提供閣下之電郵地址,標 題主旨為"加入通知群組"。

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) 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.