WSET® 第二級葡萄酒證書課程
WSET® Level 2 Award in Wines

課程簡介 Course Introduction

　　此課程認證課程的對象是對葡萄酒所知較少之人士。這項課程適合需要在工作場合對葡萄酒擁有良好知識程度的人，例如在餐飲業或零售批發業任職於客戶服務或銷售部門的員工。本課程對於對葡萄酒有濃厚興趣並希望深入了解的人也極有助益。
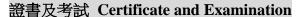
　　獲得認證的學員將能描述與比較以不同國家或產區主要葡萄品種釀造之葡萄酒的風格，且可以解讀全球主要葡萄酒產區的酒標，並能對葡萄酒的選擇與侍酒服務給予基本的建議，同時也了解品評葡萄酒的原則。

　　This course is intended for people who have little or no prior knowledge. It is suitable wherever a good level of wine knowledge is required to underpin job skills and competencies, for example in the customer service and sales functions of hospitality, retailing and wholesaling industries. It is also useful for those who have a general interest in wine and wish to broaden their knowledge.

　　Successful candidates will be able to describe and compare the styles of wines produced from internationally and regionally important grape varieties, interpret wine labels from the main wine-producing regions of the world and give basic guidance on appropriate selection and service, as well as understand the principles of wine tasting and evaluation.

課程大綱 Course Outlines

- 了解環境的影響與葡萄種植的各項選擇，及其對葡萄酒的風格與品質的影響；
- 了解釀酒過程與瓶中陳年如何影響葡萄酒的風格與品質；
- 了解環境的影響與葡萄種植的各項選擇，以及釀酒過程與瓶中陳年對以主要葡萄品種釀成之葡萄酒風格與品質的影響；
- 了解以來自不同產區重要的黑、白葡萄品種所釀造之葡萄酒的風格與品質；
- 了解了解葡萄品種與釀酒過程如何影響氣泡酒與強化酒的風格；
- 了解儲存葡萄酒、侍酒服務，以及葡萄酒與食物搭配的主要原則和過程。

- Environmental influences and grape-growing options in the vineyard and how these will impact the style and quality of wine;
- How winemaking and bottle ageing influence the style and quality of wine;
- How environmental influences, grape-growing options, winemaking and bottle ageing influence the style and quality of wines from the principal grape varieties;
- The style and quality of wines produced from regionally important black and white grape varieties;
- How the production process can influence the styles of sparkling and fortified wines;
- The key principles and processes involved in the storage and service of wine, and in the pairing of food and wine.

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 50 題〕，作答時間為一小時，合格分數為 55%。如學員未達合格，可申請補考並需繳付補考費每次 MOP$750；筆試合格之學員將由葡萄酒與烈酒基金會頒發「WSET® 第二級葡萄酒證書」。

Candidates who have 70% attendance or above will be awarded certificate of completion by our school. The course has included one multiple choice examination (50 questions) to be completed in one hour. A total mark of 55% is required to achieve a pass. Candidates who fail the exam can apply for re-exam. Additional

examination fee of MOP750 will be charged for each re-exam. Candidates who pass the exam will be awarded 「WSET® Level 2 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
廣東話授課，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 Cantonese, 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 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： S200700052	上課日期 Course date: 3, 10, 17, 24 November & 1, 15 December 2020 (Tue) 考試日期 Exam date: 12 January 2021 (19:00~20:00)	週二 Tuesday 19:00-22:00	總課時 18 小時 Total 18 hours

課程費用 Tuition Fee　澳門幣 4,900 元　　　　**收生名額 Class Size**　16 人