WSET School London - Level 3 Award in Wines Online Courses

Entry requirements	Students should hold the Level 2 Award in Wines and Spirits or have demonstrated knowledge at this level through the Level 3 Entry Test. It will be assumed that students have basic computer literacy, internet navigation skills and a good level of English.
Study Programme	The course is based around a 9 week structured online programme of 10 hours study per week including 1 day attended tasting tutorial. However, the course has no fixed study times, so students may plan their studies to suit themselves.
Method of Study	The course utilises social media to allow students to study alongside their peers under the guidance of a WSET tutor. Each week includes a series of online group activities taking students on virtual world tour of the key wine regions looking in depth at the key influences behind the styles of wine produced in each.
Before course start	Revision of Level 2 Materials.
Weeks 1: Factors influencing Style, Quality and Price	Consider the key factors influencing the style, quality and price of wine from vineyard to bottling.
Weeks 2: Tasting Technique	Learn to taste and describe wines like the professionals using the WSET Systematic Approach to Tasting. Includes an attended tasting day.
Weeks 3-5: The influences affecting the wines of Europe	Learn about the key influences and how they produce the resulting wine styles in the key wine regions and districts of Europe.
Weeks 6-7: The influences affecting the wines of the New World	Learn about the key influences and how they produce the resulting wine styles in the key wine regions and districts of the New World.
Weeks 8: New World Specialities, Sparkling Wines, Fortified Wines	Learn about the key regional grape variety specialities of the new world. Learn about the methods of production and the main styles of sparkling wines from the key wine producing countries. Learn about the methods of production and the main styles of fortified wines from the key wine producing countries.
Weeks 9:	Revision & Examination Preparation.
Study Materials	Students will receive a course study pack consisting of the course textbook, study guide and tasting card.
Duration of course	84 hours of online study over a period of up to 9 weeks plus 1 day attended tasting and 2 hour examination.
Recommended Private Study	Students are advised to schedule a minimum of 10 hours for their study each week. **Regular access and participation in the course online activities is essential for this mode of study.**
Tastings	Students are advised to taste a range of wines during their studies. A list of 12 general styles of wine will be issued on enrolment which students will need to taste as part of their online activities.
Tutorial Day	A 1-day attended tutorial introducing the Level 3 tasting technique is included in week 2 of the course. **Tasting tutorial by attendance only** - see course dates below for times and locations.
Examination	The Level 3 Award examination comprises of two parts: Part one will be a combined theory paper consisting of a 50 question multiple-choice section and a four question short answer written section. Part two will be a blind tasting of two wines. A mark of 55% required in all sections to pass. **Examination by attendance only (not online)** - see course dates on next page for times and locations.
System Requirements	As this course is taught online, students will require access to a computer with the following minimum requirements: Internet Explorer 9, Firefox 25.0, Safari 6, Chrome 30.0 or other HTML5 compatible web browser with Javascript and cookies** enabled Adobe Reader XI or equivalent Internet access (broadband recommended)
Certification	All students who pass will be issued with a certificate suitable for framing and a lapel pin.

* Students are advised to book at least 4 weeks ahead of the start date, to allow for materials to be delivered and pre-reading.
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