

COURSE PROGRAMME

Venue: WSET School, International Wine and Spirit Centre, International House, 39-45, Bermondsey Street, London SE1 3XF

Room: The Lecture Room

Course No. AC***

Advanced Certificate Consecutive Days Course

Issue: 1

Class Date	Start Time	Finish Time	Subject	Tutor
Mon 00/00/2008	08:30 am	09:00 am	Registration	Student Services
	09:00 am	11:00 am	Course Induction, Tasting Technique & Feedback Test 1 (Multiple-Choice Test Paper with Food & Wine Matching Question, & Exam Practice White Wine Blind)	Lecturer
	11:30 am	01:30 pm	Wine Making	Lecturer
	02:30 pm	04:30 pm	France 1 - Burgundy and Alsace Issue of questions on South-East Europe & Course Homework Assignment 1 – Responsible Appreciation of Alcohol	Lecturer
Tues 00/00/2008	09:00 am	11:00 am	France 2 - Bordeaux and South-West France & Feedback Test 2 (Wine Making)	Lecturer
	11:30 am	01:30 pm	France 3 - Loire, Rhône and Southern France	Lecturer
	02:30 pm	04:45 pm	Germany, Austria, Hungary and UK Assessment of Course Homework Assignment 1 & issue of Course Homework Assignment 2	Lecturer
	09:00 am	11:00 am	Italy	Lecturer
Wed 00/00/2008	11:30 am	01:30 pm	Spain and Portugal	Lecturer
	02:30 pm	03:00 pm	Workshop South-East Europe	Lecturer
	03:00 pm	04:45 pm	USA, Canada and Chile	Lecturer
	09:00 am	10:45 am	Argentina and South Africa & Exam Practice Red Wine Blind	Lecturer
Thurs 00/00/2008	11:30 am	01:30 pm	Australia and New Zealand	Lecturer
	02:30 pm	04:45 pm	Sparkling Wines Assessment of Course Homework Assignment 3	Lecturer
	09:00 am	11:00 am	Fortified Wines	Lecturer
Fri 00/00/2008	11:30 am	01:30 pm	Spirits and Liqueurs	Lecturer
	02:30 pm	04:45 pm	Examination	Student Services

* Correct as at 01 August 2008. May change without notice

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