

# Wine & Spirit Education Trust (WSET®)



**TASTE. TRAIN.  
TRANSFORM.  
YOUR WINE JOURNEY  
TO MASTERY.**

---



# AWARD IN WINES

WSET® is a globally recognised standard in wine, spirits, and sake education, offering world-class training since 1969. Students learn from WSET- certified trainer to explore production, sensory evaluation, and service, with opportunities to taste and evaluate a wide range of wines.

The flagship Level III course includes tastings of up to 60 varieties, equipping participants with the knowledge and confidence to make informed decisions in any wine-related context.



**WSET**  
APPROVED  
PROGRAMME PROVIDER

# OUR COURSES

## Level 1

Discover the world of wines with our beginner-level course, perfect for those starting a wine career or pursuing an interest in wine, featuring the latest research and industry insights.

2026 Dates: 6 March | 11 April | 16 May | 12 June | 17 July | 26 Sept | 13 Nov

Exam Duration: 45 minutes

1 Day

Fee: RM1500

## Level 2

WSET's Level 2 Award in Wines is a versatile qualification for professionals and enthusiasts, offering beginner-to-intermediate exploration of wines with insights from the latest research.

2026 Dates: 8-10 April | 21-23 May | 25-27 June | 10-12 Sept | 22-24 Oct | 2-4 Dec

Exam Duration: 60 minutes

2-3 Days

Fee: RM3600

## Level 3

An advanced-level qualification combining the latest research with tasting expertise, designed for wine professionals and enthusiasts aiming to elevate their knowledge.

2026 Dates: 23-25 & 27-28 July

Exam Duration: 30 Minutes - Tasting | 2 hours - Theory

3-5 Days

Fee: RM5800

**Course Duration:** 9AM - 5PM per day

**Course Language:** English

**Training Venue:** Wine Laboratory, Taylor's Lakeside Campus

**Requirement:** There are no entry requirements. For optimal success in the exam, please contact us for guidance.

**Certificate:** Certificate awarded by the Wine & Spirits Education Trust (WSET®), United Kingdom.

For further details, contact Ms Racheel Tan | [culinaryinstitute@taylors.edu.my](mailto:culinaryinstitute@taylors.edu.my) | +6016-2448381



SCAN TO  
REGISTER

# WHY CHOOSE OUR CERTIFICATION

## 01 Specialised Training

Our courses provide internationally recognised wine education, equipping professionals and enthusiasts with expertise in production, tasting, and service.

---

## 02 Personalised Courses

Each course provides hands-on experience for different skill levels, allowing you to progressively enhance your expertise.

---

## 03 Value with Distinction

Our pricing reflects the global standard and quality of WSET® education, offering world-class wine training at a value worthy of its prestige.

---

## 04 Prestigious Certification

Gain globally recognised WSET® credentials, learning directly from UK-certified trainers through expert-led tastings and world-class standards.

---

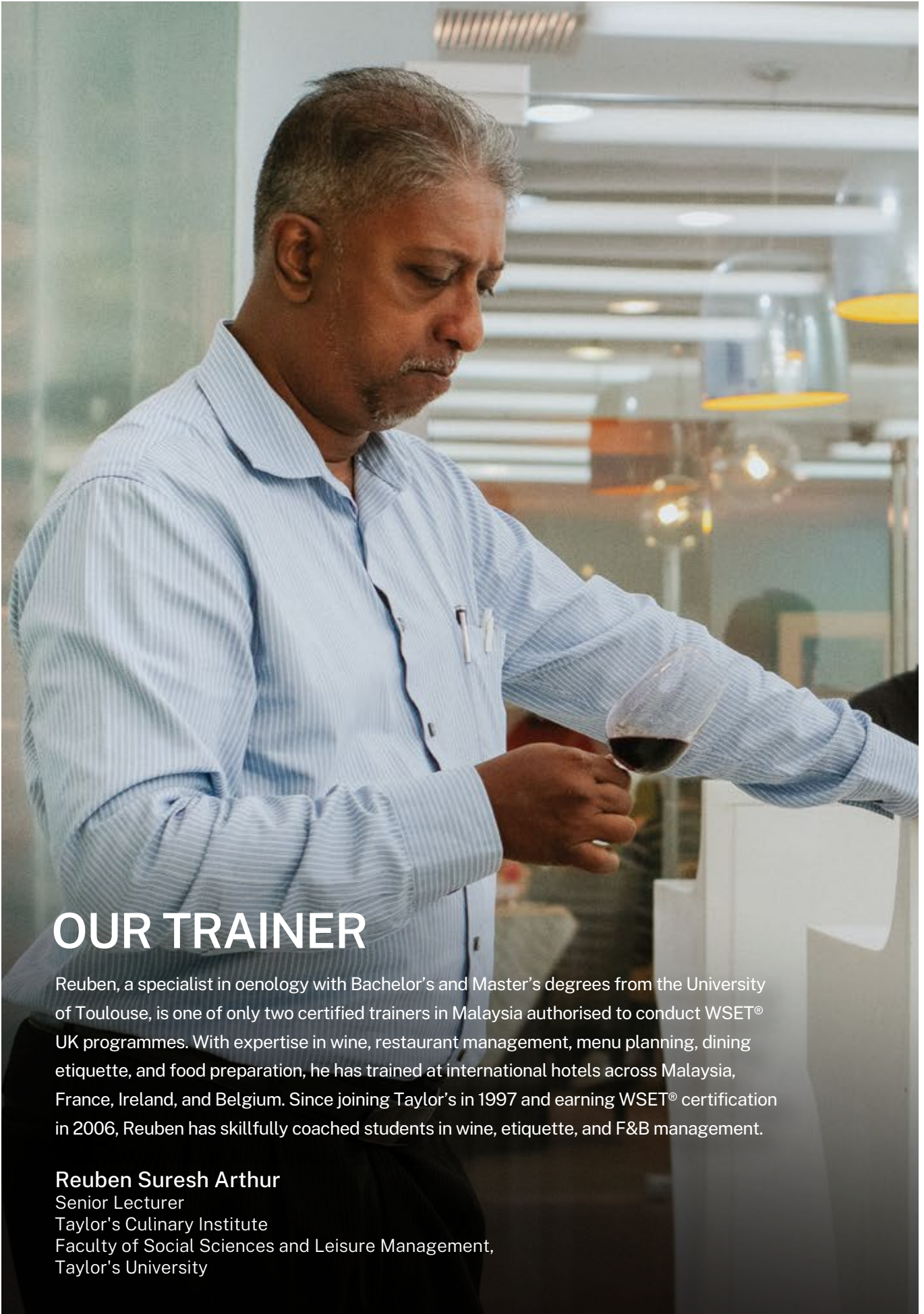
## 05 Expert Trainer

Learn from internationally certified wine educators with global experience and a passion for guiding the next generation of professionals and enthusiasts.

---



This course is Human Resource Development Corporation (HRD Corp) claimable, enabling your employer to sponsor your training fees.



## OUR TRAINER

Reuben, a specialist in oenology with Bachelor's and Master's degrees from the University of Toulouse, is one of only two certified trainers in Malaysia authorised to conduct WSET® UK programmes. With expertise in wine, restaurant management, menu planning, dining etiquette, and food preparation, he has trained at international hotels across Malaysia, France, Ireland, and Belgium. Since joining Taylor's in 1997 and earning WSET® certification in 2006, Reuben has skillfully coached students in wine, etiquette, and F&B management.

### **Reuben Suresh Arthur**

Senior Lecturer  
Taylor's Culinary Institute  
Faculty of Social Sciences and Leisure Management,  
Taylor's University