

WSET Level 2 Award in Wines	
<b>Synopsis</b>	<p>The WSET Level 2 Award in Wines 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.</p> <p>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.</p>
<b>Intake Dates</b>	<p>First Intake        7 April 2021 – 9 April 2021</p> <p>Second Intake     16 August 2021 – 18 August 2021</p>
<b>Venue</b>	Taylor's Lakeside Campus
<b>Price</b>	RM 3,300
<b>Duration</b>	3 Days Classes (Each Session 9am-5pm)
<b>Class Size</b>	Minimum 6 persons and Maximum 20 persons per class
<b>Teaching Method</b>	Online Zoom and Wine Tasting (subject to MCO condition)
<b>Learning Outcome</b>	<ol style="list-style-type: none"> <li>1. Understand the environmental influences and grape-growing options in the vineyard and how these will impact the style and quality of wine.</li> <li>2. Understand how winemaking and bottle ageing influence the style and quality of wine.</li> <li>3. Understand how environmental influences, grape-growing options, winemaking and bottle ageing influence the style and quality of wines made from the principal grape varieties.</li> <li>4. Know the style and quality of wines produced from regionally important black and white grape varieties.</li> <li>5. Understand how the production process can influence the styles of sparkling and fortified wines.</li> <li>6. Understand the key principles and processes involved in the storage and service of wine, and in the pairing of food and wine.</li> </ol>
<b>Assessment Method</b>	<p>The WSET Level 2 Award in Wines is assessed by a closed-book examination that consists of 50 multiple-choice questions, to be completed in 60 minutes.</p> <p>All examination questions are based on the published learning outcomes, and the recommended study materials (Wines: Looking Behind the Label) contain the information required to answer these questions.</p> <p>A candidate is required to pass with a minimum mark of 55 per cent.</p>
<b>Issuing Result</b>	<p>This grade list will be issued within two weeks of the receipt of completed scripts by WSET Awards.</p> <p>Subsequently, WSET Awards posts candidates' letters and certificates to APPs, and APPs are responsible for forwarding these documents to their candidates.</p>
<b>WSET Awards Qualifications</b>	<p>WSET® Level 2 Award in Wines (603/4432/5)</p> <p>WSET Awards is the division of the Wine &amp; Spirit Education Trust responsible for the creation, processing and quality assurance of assessments leading to WSET qualifications. It is recognised as an awarding organisation by Ofqual, the English regulator for qualifications and examinations.</p> <p>WSET Awards operates a Quality Management System that complies with the requirements of BS EN ISO 9001 for the management of awards for qualifications and examinations in the product knowledge and tasting competence of alcoholic beverages.</p>