

<b>WSET Level 3 Award in Wines</b>	
<b>Synopsis</b>	<p>The WSET Level 3 Award in Wines is designed to give a thorough understanding of the factors that account for the style, quality and price of the principal still, sparkling and fortified wines of the world. The qualification will assist those who are required to make professional evaluations of wines with regards to their style, quality and price. The qualification provides the in-depth product knowledge required to underpin job skills and competencies, for example in product selection in the retail and hospitality sectors.</p> <p>Successful candidates will be able to describe the characteristics of the principal wines of the world and give information on the key factors influencing style, quality and price. They will consequently be in a position to advise management, to answer customer queries authoritatively, and to make informed selections of wines in a variety of situations.</p>
<b>Intake Dates</b>	First Intake 29 November 2021 – 3 December 2021
<b>Venue</b>	Taylor's Lakeside Campus
<b>Price</b>	RM 5,000
<b>Duration</b>	5 Days Classes (Each Session 9am-5pm)
<b>Class Size</b>	Minimum 6 persons and Maximum 20 persons per class
<b>Teaching Method</b>	Face to Face in Taylor's University Lakeside Campus Classroom
<b>Unit 1: The Theory of Wines of the World</b>	
<b>Learning Outcome</b>	<ol style="list-style-type: none"> <li>1. Identify the principal natural and human factors in the vineyard and winery that are involved in the production of still wines of the world and explain how they can influence the style, quality and price of these wines.</li> <li>2. Identify and describe the characteristics of the still wines produced in the principal wine producing regions of the world and explain how the key natural and human factors in the vineyard, winery, law and commerce can influence the style, quality and price of these wines.</li> <li>3. Identify and describe the characteristics of the principal sparkling wines of the world and explain how the key natural and human factors in the vineyard, winery, law and commerce can influence the style, quality and price of these wines.</li> <li>4. Identify and describe the characteristics of the principal fortified wines of the world and explain how the key natural and human factors in the vineyard, winery and law can influence the style, quality and price of these wines.</li> <li>5. Demonstrate the ability to provide information and advice to customers and staff about wines.</li> </ol>
<b>Unit 2: The Analytical Tasting of Wine</b>	
<b>Learning Outcome</b>	<ol style="list-style-type: none"> <li>1. Accurately describe the key characteristics of the principal still wines of the world and use the description to make an assessment of quality and an assessment of readiness for drinking.</li> </ol>
<b>Assessment Method</b>	<p>The WSET Level 3 Award in Wines will be assessed by a closed-book theory examination and a tasting examination. In order to gain an overall pass a candidate must achieve a pass mark of 55 per cent in both the theory and the tasting examination.</p> <p>Candidates must sit both units at the same sitting in the same language. Only resit candidates who have achieved a pass in one unit are permitted to sit single units. WSET Awards does not offer aegrotat awards; all assessment requirements of the qualification must be met.</p>
<b>Issuing Result</b>	<p>Results of examinations are issued by WSET Awards as follows:</p> <ul style="list-style-type: none"> <li>• WSET Awards will issue an all-candidate grade list to the APP so that they can communicate results to their candidates. This grade list will be issued within eight weeks of the receipt of completed scripts by WSET Awards.</li> <li>• WSET Awards will issue candidates' letters and certificates to APPs, who are responsible for forwarding these documents to their candidates.</li> </ul>

<b>WSET Awards Qualifications</b>	<p>WSET® Level 3 Award in Wines Ofqual number 601/6352/5</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>
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<b>Payment and Cancellation</b>	
<b>Payment Process</b>	<ul style="list-style-type: none"> <li>• For registration under personal account, full payment must be made 14 DAYS prior to the course commencement.</li> <li>• For registration by company i.e. through SBL scheme, an undertaking letter must be issued by the company to <b>TAYLOR'S UNIVERSITY SDN BHD</b></li> <li>• All enrolment form received is considered a confirmation</li> <li>• Payment to be made to :            BANK NAME: <b>OCBC BANK (MALAYSIA) BERHAD</b>            ACCOUNT NAME: <b>TAYLOR'S UNIVERSITY SDN BHD</b>            ACCOUNT NUMBER: <b>701-130855-6</b></li> <li>• Transaction slip is required for proof of payment for any payment made via interbank transaction. Please email it to <a href="mailto:culinaryinstitute@taylors.edu.my">culinaryinstitute@taylors.edu.my</a></li> </ul>
<b>Cancellation Policy</b>	<ul style="list-style-type: none"> <li>• Cancellation 14 days prior to the programme commencement, 10% administrative fee is charged.</li> <li>• Cancellation 7 days prior to the programme commencement, 50% of programme fee is charged.</li> <li>• Withdrawal in midst of programme, full programme fee will be charged.</li> <li>• The above cancellation policy does not apply to enrolment under SBL Normal &amp; SBL KHAS. Upon receiving the enrolment form by company registration is confirmed and Taylor's Culinary Institute has the right to impose the full course fee as per registration in the event of non-attendance or as per the stipulated cancellation policy period.</li> <li>• Please ensure that cancellation is made in writing. Alternatively, participant may nominate a representative at no extra charge. Taylor's Culinary Institute reserves the rights to change the terms and conditions or cancel and postpone the programme dates without prior notice.</li> </ul>