

CERTIFICATE PROGRAMMES IN SOMMELIER STUDIES

PROGRAMME AIM

The certificate programmes which are offered in collaboration with the Hong Kong Sommelier Association, are designed for in-service personnel and the general public who wish to update and enhance their knowledge and skills in wine and wine service, or those who wish to become familiar with wine producing regions, classification and appreciation of wines as a commodity.

ENTRANCE REQUIREMENTS

Applicant must be 18 years of age or above

THE MEDIUM OF INSTRUCTION

Cantonese supplemented with English terminology

VENUE

Wine Tasting Laboratory, 2/F, VTC Pokfulam Complex, 145 Pokfulam Road, Hong Kong

AWARD

Only participants with an attendance of 75% or above and achieved a pass in the final examination will be awarded with a certificate issued by the HTI of Vocational Training Council.

APPLICATION

Admission is on a first come first served basis, with a maximum of 15 places per class; subject to confirmation of the Institute.

- 1) Please send the completed application form with 2 passport size photos by post, email or fax to any one of the addresses listed on the application form.
- 2) Please DO NOT send cheque or cash with application form. Successful applicants will be notified with regard to payment of tuition fee.
- 3) A non-refundable tuition fee will be required upon acceptance.
- 4) The tuition fees are subject to change without prior notice; taking into account inflation, curriculum structure and other relevant factors.

For further details regarding the programme schedule, please call 2538 2200 or email to hti@vtc.edu.hk.



Class schedule and duration : Every Saturday from 10:00 am to 12:00 pm, 4 sessions in total
Training hour : 8 hours
Tuition fee : HK\$2,200

Session 1

- The basic classification of wines
- Professional wine tasting
- Tasting of different white and red wines

Session 2

- The characteristics of the common grape varieties
- Service of wine – procedure, temperature and utensils
- Tasting of a few white and red grape varieties

Session 3

- Wine laws in different countries
- Tasting of wines from different countries

Session 4

- The basic food and wine matching
- Tasting of wines matching with food
- Examination

Remarks:

The information including programme titles, duration / class schedule and tuition fees are subject to change. Updated information should be obtained upon registration.



HT320218 INTERMEDIATE CERTIFICATE IN SOMMELIER STUDIES

Class schedule and duration	: Every Saturday from 10:00 am to 12:00 pm, 8 sessions in total
Training hour	: 16 hours
Tuition fee	: HK\$5,200
Pre-requisite	: Elementary Certificate in Wine / Sommelier Studies by HTI / HITDC or equivalent

Session 1

- Factors affecting wine making
- Associated beverages (Beers, Ciders, Spirits and Liqueurs)
- Tasting of few kinds of beer and different wines

Session 2

- France - Introduction, Bordeaux, Burgundy
- Tasting of Burgundy and Bordeaux wines

Session 3

- France - Rhone, Southern France, Alsace, Loire
- Tasting of wines from each region

Session 4

- Italy, Spain and Portugal
- Tasting of Italian, Spanish and Portuguese wines

Session 5

- Germany and other European countries
- Tasting of German and other European wines

Session 6

- The New World I
- Tasting of American wines

Session 7

- The New World II
- Tasting of other new world wines

Session 8

- Sight, smell and taste detail and practice in tasting
- Up-selling and proper service sequence and techniques
- Tasting of easy drinking wines
- Examination

Remarks:

The information including programme titles, duration / class schedule and tuition fees are subject to change. Updated information should be obtained upon registration.



HT320219 **ADVANCED CERTIFICATE IN SOMMELIER STUDIES**

Class schedule and duration : Every Saturday from 10:00 am to 12:00 pm, 12 sessions in total
Training hour : 24 hours
Tuition fee : HK\$6,600
Pre-requisite : Intermediate Certificate in Sommelier Studies by HTI / HITDC or
Certificate of International Wine Knowledge by HTI / HITDC or
equivalent

Session 1

- Professional tasting techniques – modern equipment
- Decanting of wines, service procedure and use of equipment
- Tasting of different wines

Session 2

- Viticulture and Vinification
- Tasting of different wines

Session 3

- Champagne and other sparkling wines
- Tasting of Champagnes and sparkling wines

Session 4

- Bordeaux and South-west France
- Tasting of Grand Cru Classé and generic wines

Session 5

- Burgundy, Alsace and Eastern France
- Tasting of different levels of Burgundy and Alsatian wines

Session 6

- Loire, Rhône and the rest of France
- Tasting of Loire wines, Rhône wines, d'Oc and Provence wines

Session 7

- Italy, Spain and Portugal
- Tasting of Italian, Spanish and Portuguese wines

Session 8

- Germany and other old wine countries
- Tasting of QmP wines and other old world wines

Session 9

- North and South Americas
- Tasting of American, Canadian, Chilean, Argentinean, Cuban wines

Session 10

- Australia, New Zealand and South Africa
- Tasting of Australian, New Zealand and South African wines

Session 11

- Sherry, Port and other fortified wines
- Tasting of Port, Sherry and Muscat wines

Session 12

- Spirits and revision
- Blind tasting practice with different wines
- Examination

Remarks:

The information including programme titles, duration / class schedule and tuition fees are subject to change. Updated information should be obtained upon registration.

