

WSET LEVEL 3 COURSE IN ENGLISH

At the Scandinavian Wine Academy – Denmark (Vinakademiet) we are delighted to be able to offer the WSET Level 3 Award in Wines in English. This will give all non-Danish speaking people from the wine and restaurant business a possibility to obtain a high-level wine education and an international well-known certificate.

If you hold the WSET Level 2 certificate you are automatically qualified for this course, but this is not a demand. If you are in doubt about your qualifications for taking the course do not hesitate to contact us.

The course consists of five days of teaching and an exam at our facilities at Hotel- og Restaurantskolen in Valby. The daily schedule will be from 9.30am till 5pm.

The dates are: 27/2, 14/3, 4/4, 25/4, 16/5 and exam 6/6

The course will cover the following subjects:

- Viticulture and vinification
- Factors affecting the style, quality and price of wine
- Wine description and analysis based on the WSET Systematic Approach to Tasting©
- All major wine countries and wine areas in the world
- Special types of wine like sparkling wine and fortified wine
- Exam practice

The exam consists of two elements:

1. A blind tasting of two wines following the Systematic Approach to Tasting© (30 minutes)
2. A written exam consisting of 50 multiple choice questions and 4 short written answers- questions (2 hours)

All study material and all teaching as well as the exam will be in English. The responsible educator at the course will be:

- **Thilde Maarbjerg**, long time top sommelier at Kong Hans Kælder in Copenhagen, now chef sommelier at Løgismose. Thilde holds the WSET Diploma degree and is a WSET Certified Educator. She has been teaching at Vinakademiet since 2007.

Price: We offer this course at a very reasonable and competitive price at 11.500 kr. This covers the WSET Level 3 Study pack, all wines tasted, lunch and coffee and exam fee. Sign up at <http://kurser.hrs.dk/kursus-kategori/sommelier/>

For further information please visit wsetglobal.com where a detailed description of all aspects can be found. We are also happy to answer any questions you might have.

Just contact us at info@vinakademiet.dk or 61 46 74 01.

