



## **Award in Wines - MQF Level 3 Award (Accredited by the MFHEA)**

### **Beginners Wine Appreciation Course:**

The Beginners Wine Course is split into 2 modules: Theory, Wine tasting technique, and Practical Wine. Each module aims at providing the basics in Wine Appreciation, an overview of the most renowned grape varieties and wine regions, and the ability to make your own judgement in terms of quality versus price. The course will also give you the opportunity to taste and compare some grape varieties at different quality levels.

### **Curriculum:**

#### Module 1: Theory (2 ECTS)

- We will familiarise with the most renowned white and black grape varieties as well as interesting varieties which are becoming more fashionable worldwide and from a local market perspective too
- Viticulture – wine reflects the Climate, Weather and Soil of the place it is produced.
- Vinification – some of the different techniques used in producing different styles of wine, ranging from light wines to sparkling and fortified wines.
- The factors that affect the flavour and quality of wine.

#### Module 2: Wine Tasting Technique & Practical Wine (1 ECTS)

- There are established tasting techniques to help you appreciate what message the wine wants to convey.
- Get familiar with the terms used during wine tasting sessions and master classes.
- Be able to describe a wine and judge its quality
- Opening a bottle of wine correctly
- Wine Gadgets/Apparatus which can help enhance the Wine Experience
- Decanting a bottle of wine
- Wine Storage
- Building a wine collection
- Wine and food matching

**Course Fee:** €425 per student

**Course Duration:** 8 Weeks

**Hours of Total Learning per module:**

Module 1 -

50 hours allocated as per below:

Total Contact Hours: 14hrs; Self Study: 35hrs; Assessment: 1hr

Module 2 -

25 hours allocated as per below:

Total Contact Hours: 16hrs; Self Study: 8hrs; Assessment: 1hr

**Mode of Delivery of course and percentage contact hours:** 100% Face-to-Face.

**Mode of Attendance:** Part-Time

**Target Audience:** All ages but due to exposure to alcohol applicants have to be at least 17 years of age.

**Target Group:** Beginners who want to know about wines and barmen who want to include wines as part of their knowledge & skills plus all those working in sales of wines.

**Language of Instruction of the Educational Programme:** English (Level of B1 English Required)

**Address where the Programme will be Delivered:** Malta Bartending Academy

**Structure of the Programme:** Lectures, practice, videos, wine tastings and self-study

**Intended Learning Outcome:** The learner will be able to: **Module 1:** (a) comprehend key principles of storage, sales, service of wines and pairing of food with wine. (b) determine what impacts the style and quality of wine including its production and aging. (c) interpret wine labeling (d) describe black and white grape varieties. **Module 2:** (a) open a bottle of wine and pour safely (b) communicate appropriately with clients to recommend best wine with food and also for sales (c) choose the appropriate glass for the relevant wine (d) prepare storage and store wine in the right atmosphere (e) sell wines by giving appropriate information.

**Entry Requirements:** No entry requirements, but must possess knowledge of the English language to understand the lectures. The student will need to provide proof of basic English knowledge if he/she is not native speaking. All students may be required to sit for a viva voce interview to determine they possess basic English. No other entry requirements needed.

**Learning and Assessment Procedure:** On-going assessment (formative), Blind Tasting, Multiple Choice Test, and Powerpoint Presentation at end of course (summative)

**Grading System:**

Module 1 -

16% - Attendance

54% - Powerpoint Presentation on a wine topic chosen from a list but open to other wine related topics as well (to be approved by the tutor). Presentation has to be sent in advance before being presented in class, corrected, and feedback given. 5-6 slides, not longer than 10 minutes

30% - 30 multiple choice questions

Module 2 -

30% - Continuous assessment form

50% - 2 Blind Tastings (1 White Wine & 1 Red Wine)

20% - Participation in Class (Describing and Discussions)

**Pass Rates:** 0-69% = Fail; 70-79% = C; 80-89% = B, 90 -100% = A

**Accredited Status:** Further Education Course / Program

**Registration Method and Payments:** Included in Application form found on website

**Link to Identity Malta's Visa Requirement for 3rd Country Nationals:** <https://www.identitymalta.com/unit/central-visa-unit/>

**Contact Details:** [info@maltabartendingacademy.com](mailto:info@maltabartendingacademy.com)

*Malta Bartending Academy is Licenced (Licence No: 2020-17) by The Malta Further and Higher Education Authority (MFHEA) as a Further Education Institution.*

*The Accredited Status of the programme is that of a "Further Education Programme"*