

Venue: Wine Forum

International Culinary Institute (ICI)
143 Pokfulam Road, Hong Kong

Time: 9:30 am – 4:30pm on weekdays

Enquiries & Enrollment: 2538 2200 / ici@vtc.edu.hk

Language: English or Cantonese

Entry Requirement: Aged 18 or above

Class Size: Minimum 12 persons per class

Certificate: Upon successful completion (attendance not less than 70%

and a pass in examination), the following certificates will be

awarded:

1. WSET Level 1 Award in Wines certificate and lapel pin

2. Certificate of Attendance issued by International Culinary

Institute

Instructor: WSET Educator of International Culinary Institute

INTERNATIONAL CULINARY INSTITUTE

國際廚藝學院



Wine Forum, ICI





Schedule of wine and beverage appreciation

Morning Session

WSET Level 1 in Wines

- Discover the key stages in grape growing and winemaking
- Explore the types, characteristics and styles of wines made from the principal grape varieties and other examples of wines.
- Understand the key principles and practices involved in the storage and service of wine
- Experience a tasting of 7 wines with food pairing

Optional Luncheon break at Chinese Culinary Institute

Afternoon Session

WSET Level 1 in Wines Examination (30 MC Questions)

Certificate presentation

Programme Fee: \$ 2,400 per person

(minimum 12 persons per class)

Optional Luncheon: \$170 per person

Remarks: Information including programme titles, programme features, tuition fee, etc. are subject to change without prior notice. Please refer to the information available upon registration.



