

# Hospitality Discipline

## 酒店及旅遊學科

The Wine & Spirit Education Trust (WSET) is the largest global provider of wine, spirits and sake qualifications. Trusted by the world's most recognised drinks organisations, WSET has led the design and delivery of wine and spirit education for five decades. With four progressive levels of study offered through a network of course providers in more than 70 countries and translated into multiple languages, WSET qualifications inspire and empower drinks professionals and enthusiasts.

葡萄酒與烈酒教育基金會(WSET)為全球最大型葡萄酒、烈酒及清酒資格認證機構。WSET設計及開辦葡萄酒和烈酒教育課程逾50年，備受全球各地認可的酒精類飲料機構信賴。WSET提供4級漸進式資格認證課程，授課內容被翻譯成多種語言以供選擇，旗下授權培訓機構遍及全球70個國家／地區。WSET資格認證課程持續啟發業內人士及愛好者，助他們提升能力。

HT4200067 **Level 1 Award in Sake**  
**清酒第一級認證**



Under the law of Hong Kong, intoxicating liquor must not be sold or supplied to a minor in the course of business.  
根據香港法律，不得在業務過程中，向未成年人售賣或供應令人醺醉的酒類。



**WSET**  
APPROVED  
PROGRAMME PROVIDER

## Programme Objectives | 課程宗旨

This aims for those starting a career in the industry or pursuing an interest in sake. For individuals new to the subject, this qualification offers a hands-on introduction to the world of sake. You'll explore the main styles and types of sake through sight, smell and taste to develop an understanding of the key factors affecting flavours and aromas.

本課程旨在介紹入門級的清酒知識，適合清酒業界的新手，或對清酒感興趣的人士。這課程為剛開始學習清酒的人士而設，以親身體驗方式介紹，帶領學員進入清酒的世界。你將透過視覺、嗅覺和味覺探索清酒的主要風格和種類，從而學習影響清酒味道和香氣的重要因素。

## Learning Contents | 學習內容

Overview Sake Production and Ingredients  
Categories and Grades of Main Sake  
Specialty Sake & Food Pairings  
Understand Production Methods Relationship with Categories and Grades of Sake  
Storage and Service of Sake  
How to describe sake by the WSET Level 1 Systematic Approach to Tasting Sake® (SAT)

清酒釀製工序及原材料的概  
要主要清酒的類別和等級  
特色清酒及食物配搭，了解生產方法與清酒類別和等級的關係 清酒的儲存和服務  
運用WSET第一級系統化品酒技巧®(簡稱SAT)描述清酒

Specification of WSET Level 1 Award in Sake: [https://www.wsetglobal.com/media/11675/wset\\_l1sake\\_spec\\_en\\_jun2022\\_issue23.pdf](https://www.wsetglobal.com/media/11675/wset_l1sake_spec_en_jun2022_issue23.pdf)

## Medium of Instruction | 授課語言

Cantonese (supplemented with English notes) | 廣東話 (輔以英語教材)

## Assessment Method | 評核方法

Assessment 評核方法	Format 考核形式	Duration 時間	Pass Mark 合格要求
Closed-book examination in English 英語 閉卷考試	30 multiple-choice questions 30條選擇題	45 minutes 45分鐘	70% and above 70%及以上

Upon successful completion (attend not less 70% and pass the examination), student will receive the following certificates:

- WSET Level 1 Award in Sake certificate and lapel pin
- Certificate of Attendance issued by Hospitality Discipline of Vocational Training Council

在順利完成本證書課程(出席率達70%或以上及考試合格)後，學生將可獲頒以下證書：

- 葡萄酒與烈酒教育基金會(WSET)清酒第一級證書和襟章
- 由職業訓練局『酒店及旅遊學科』頒發出席證明證書

## Contact Hours | 上課時數

Total 7 hours including 45 minutes examination in 3 lessons (分3個課堂，總共 7小時 包括45分鐘考試)

Cohort 組別	Lesson 課堂	Date 日期	Day 星期	Time 時間	Venue 上課地點
Jul 2023 七月班	Lesson 1   第一堂	17 Jul   7月 17日	Mondays 逢星期一	18:45-20:45	Wine and Beverage Laboratory, Institute of Vocational Education (Haking Wong)
	Lesson 2   第二堂	24 Jul   7月 24日		18:45-21:45	
	Lesson 3   第三堂	31 Jul   7月 31日		18:45-19:45	香港專業教育學院 (黃克競分校) 品酒工房
	Exam   考試			19:45-20:45	

## Programme Fee | 學費

HK\$2,400 per person (including the WSET examination fee and not less than 9 different sake)

每人港幣\$2,400元 (已包括 WSET 考試費 及 不少於9款清酒)

Special Offer: HK\$2,160 per person will apply to the following participants:

- VTC Staff and Alumni; or
- Graduates of wine-related courses organized by the Hospitality Discipline

**Applicants MUST be aged over 18, and do not have any health problems that made them unfit for alcoholic beverage tasting.**

報讀人士必須年滿 18 歲，並沒有因品嚐酒類飲品，從而造成任何健康問題。

## Application Deadline | 截止報名日期

Jul Cohort: 16 Jun 2023 | 七月班: 2023年 6月 16日

[Application Form](#) | [申請表](#)

# Application Notes (WSET Programmes) | 申請須知 (葡萄酒與烈酒教育基金會課程)

## I Seats are limited and applications are processed on a first-come-first-served basis.

If the minimum number of students is not reached, the course will be postponed.  
由於名額有限，報名以先到先得方式進行。如未能達到最低收生人數，課程將會順延。

## II The admission notification will be issued a week before the commencement of the course via e-mail. Applicants who do not receive this email notification should contact us. An official receipt for their tuition fee payment will be given in the first lesson.

申請人將於開課前一星期收到確認取錄的電郵。如在開課前一星期仍未收到通知，請與我們聯絡。正式收據會於課程第一堂發出。

## III Refund and Transfer | 退還課程費用及學額轉讓

**Fees paid is non-refundable unless the programme cancellation, rescheduling and unsuccessful application cases. Fees paid and places enrolled are not transferable, and request for programme swapping will not be entertained. The Hospitality Discipline of Institute of Vocational Education reserves the right to cancel or reschedule the course.**

除因課程取消、改期及申請不獲接納的情況外，所繳費用恕不退還。已繳學費及報名名額亦不可轉讓，並不受理申請換班及轉讓他人。香港專業教育學院酒店及旅遊學科將保留取消及重新安排課程之一切權利。

## IV Special Consideration and Reasonable Adjustment | 特殊考慮及合理調整

For Wine and Spirit Education Trust (WSET) students have any special consideration and reasonable adjustment requests, you may send email to [iveht@vtc.edu.hk](mailto:iveht@vtc.edu.hk) "Hospitality Discipline's In-service Programme Team" stating your name, address and contact information with full details of the complaint with supporting documents. Hospitality Discipline can arrange reasonable adjustment for special consideration as this [policy](#).

對於葡萄酒與烈酒教育基金會(WSET) 會的課程學生有任何特殊考慮和合理調整需要，您可以發送電子郵件至[iveht@vtc.edu.hk](mailto:iveht@vtc.edu.hk)『酒店及旅遊學科在職培訓組』，註明您的姓名、地址和聯繫信息，以及投訴的完整詳細信息和支持文件。酒店及旅遊學科為此政策可安排合理調整。

## V Complaints and Appeals | 投訴及上訴程序

For Wine and Spirit Education Trust (WSET) student have any complaints and appeals, you may send email to [iveht@vtc.edu.hk](mailto:iveht@vtc.edu.hk) "Hospitality Discipline's In-service Programme Team" stating your name, address and contact information with full details of the complaint with supporting documents. "The Programme Team" should acknowledge receipt of it in writing normally within 5 working days. This will be conducted an investigation into the complaint. Result of investigation would be responded in writing within 20 working days. If the response of complaint is not satisfied, you may send email for appeal to "The Programme Team Coordinator" after 5 days of receiving response. "The Programme Team Coordinator" should acknowledge receipt of it in writing normally within 5 working days. This will be conducted a further investigation into this appeal. Result of appeal investigation would be responded in writing within 20 working days. If the student is still dissatisfied, you may wish to file a complaint with WSET about the Approved Programme Provider (APP) referring to WSET's Quality Assurance Team email to [qa@wsetglobal.com](mailto:qa@wsetglobal.com). 對於葡萄酒與烈酒教育基金會(WSET) 會的課程學生有任何投訴和上訴，您可以發送電子郵件至[iveht@vtc.edu.hk](mailto:iveht@vtc.edu.hk)『酒店及旅遊學科在職培訓組』，註明您的姓名、地址和聯繫信息，以及投訴的完整詳細信息和支持文件。『在職培訓組』通常應在5 個工作日內以書面形式確認收到。這將對投訴進行調查。調查結果將在20個工作日內作出書面回覆。若您不滿意對投訴的結果，您可以在收到回覆5天後再次發送電子郵件向『在職培訓組統籌員』提出申訴。

『在職培訓組統籌員』通常應在5 個工作日內以書面形式確認收到。這將對該上訴進行進一步調查。上訴調查結果將在20個工作日內作出書面回覆。若您仍不滿意結果，您可望通過向WSET 質量保證團隊的電郵[qa@wsetglobal.com](mailto:qa@wsetglobal.com) 提交有關特許授權培訓機構(APP) 的投訴。

## VI Enquiry and Feedback | 考試查詢及反饋

This [Enquiry & Feedback Form](#) enables candidates to request an enquiry against examination results (re-mark) and/or feedback on their scripts. An enquiry can be requested for all grades awarded; feedback can only be requested for fail grades.

此[查詢及反饋表](#)能夠使考生請求對考試結果(重新評分)和/或對其作答的反饋進行查詢。考生只可要求對所有被評核的等級進行查詢；並只能針對不及格的成績請求反饋。

## VII Re-sit Fee and Application | 補考費用及申請

Re-sit Application is only applicable to student who takes WSET's programmes in Vocational Training Council (VTC) Hospitality Discipline and unsuccessful to the exam, and it can only be applied for once. Those who fail the re-sit exam must re-take the WSET course before re-sit the exam again. Application Procedures: After confirming the exam date, student require to submit an [Examination Re-sit Application Form and related fee](#) to our Office.

申請補考只適用於曾報職業訓練局酒店及旅遊學科的WSET認證課程之不合格考生，並只可以申請補考一次。補考不合格者，必須重新報讀WSET®課程才可再報考。申請手續：確定考試日期後，到本辦事處遞交[補考申請表及補考費用](#)。

## VIII Diversity and Equality Policy | 多元化及平等政策

The Vocational Training Council (VTC) is committed to developing, promoting and maintaining policies of equality of opportunity which creates an environment for staff, students or any other persons who have dealings with the VTC where there is no barrier to equal opportunities and no discrimination on the grounds of sex, pregnancy, breastfeeding, disability, race, marital status, family status, or sexual orientation.

職業訓練局致力制定、推廣及維持一套平等機會政策，以締造一個機會均等，以及沒有性別、懷孕、餵哺母乳、殘疾、種族、婚姻狀況、家庭崗位或性傾向歧視的環境予所有職業訓練局僱員、學生以及與職業訓練局有事務交往的人士。

## IX Personal Data Policy | 個人資料政策

VTC's policies and practices in relation to personal data and the Personal Data (Privacy) Ordinance in Hong Kong is available at <http://www.vtc.edu.hk/html/en/privacy.html>. VTC and its member institutions intend to use your personal data provided, including your name, phone number, mobile number, email address, correspondence address and education level, to provide direct marketing information in relation to any programmes, admission and events of VTC and its member institutions, but we cannot so use your personal data without your consent. If you would like to unsubscribe from receiving the said information or update your personal data, please send your request to [iveht@vtc.edu.hk](mailto:iveht@vtc.edu.hk).

關於職業訓練局對個人資料及香港《個人資料(私隱)條例》的政策及做法，請瀏覽<http://www.vtc.edu.hk/html/tc/privacy.html>。職業訓練局及其機構成員擬使用閣下提供的個人資料，包括姓名、電話號碼、手機號碼、電郵地址、通訊地址及教育程度，提供有關職業訓練局及其機構成員的任何課程、招生及活動推廣資訊。惟我們必須先得到您的同意，否則不能如此使用你的個人資料。如您日後希望停止接收上述資訊，或更改個人資料，請電郵至[iveht@vtc.edu.hk](mailto:iveht@vtc.edu.hk)。

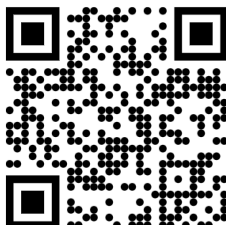
## Enquiry | 查詢

Tel / 電話: 2595 2591 / 2708 5394

WhatsApp: 2595 2591

Email / 電郵: [iveht@vtc.edu.hk](mailto:iveht@vtc.edu.hk)

Website / 網址: <https://hospitality.vtc.edu.hk/>  
<https://cpe.vtc.edu.hk>



## Disclaimer / 免責聲明

VTC reserves the right to cancel any course, revise course content or change the offering venue(s), date and time if circumstances so warrant.

職業訓練局可因應情況取消任何課程、修正課程內容或更改上課地點、日期及時間。