

Hotel, Service & Tourism Studies (HoSTS)

酒店、服務及旅遊學

Wine & Food Pairing Workshop Series
葡萄酒與美食配搭工作坊系列

Application Form
報名表

HT4230010

SWEET WINE & DESSERT

甜酒與甜品

This workshop is designed for all those who are eager to learn about sweet wines, wine appreciation techniques, and the pairing of sweet wines with desserts.

透過本工作坊為愛酒人士講授甜酒知識、品酒技巧及甜品的配搭。

Content內容

- Methods of Sweet Wine Production 不同甜酒的生產過程
- Types of Sweet Wine 甜酒的種類
- Main Sweet Wine Production Regions 甜酒主要產區
- Appreciation of Sweet Wines 品賞甜酒
- Sweet Wine and Dessert Pairings 甜酒與甜品的配搭



Date: 17 September 2014 (Wed)
日期: 2014年9月17日(星期三)

Time: 6:30 p.m. – 9:30 p.m.
時間: 下午6時30分至9時30分

Venue: Wine Lab, IVE (Haking Wong)
上課地點: 香港專業教育學院(黃克競), 品酒工坊

Medium of Instruction: Cantonese (Supplemented with teaching materials in English)
授課語言: 廣東話(輔以英語教材)

Tuition Fee: HK\$580 per person
費用: 每位港幣580元
(10% Discount Offer (HK\$522): Participant enrolls on or before 4 September 2014)
(九折優惠(港幣522元): 適用於2014年9月4日或以前報名的人士)

Applicants must be aged over 18, with no allergy to wine and without any preexisting heart or cardiovascular medical conditions.
報讀人士須年滿18歲, 沒有酒精過敏、沒有任何心臟或血管疾病紀錄。

Application Deadline: 6 September 2014 (Sat)
截止報名日期: 2014年9月6日(星期六)



VTC reserves the right to cancel any course, revise course content or change the offering venue(s) before class commencement if circumstances so warrant.
職業訓練局可因應情況於開課前取消任何課程、修正課程內容或更改開辦課程地點

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