Hospitality Industry Training and Development Centre

Course Application Form

Course Code | Course Name
---|---
HI320217 | Elementary Certificate in Sommelier Studies
HI320218 | Intermediate Certificate in Sommelier Studies
HI320219 | Advanced Certificate in Sommelier Studies

*Please check the appropriate box(es).

Please complete in BLOCK LETTERS

Salutation: Mr./Ms./Mrs./Dr.

First Name: ___________________________ Last Name: ___________________________

I.D. No.: ___________________________ Date of Birth: ___________________________

Correspondence Address: ______________________________________________________

Tel Number: ___________________________ Email: ___________________________

WORKING EXPERIENCE (in chronological order)

<table>
<thead>
<tr>
<th>Date (Month/Year)</th>
<th>Name of Company / Organization</th>
<th>Position Held</th>
<th>Department</th>
<th>Office use</th>
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RELEVANT TRAINING/COURSES ATTENDED

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<tr>
<th>Date (Month/Year)</th>
<th>Training / Courses</th>
<th>Name of Awarding Institution</th>
<th>Date of Award</th>
<th>Office use</th>
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IMPORTANT NOTICE / POLICY ON PERSONAL DATA

1. Do not send tuition fee with application form. Successful applicants will be notified with regards to payment of tuition fee.
2. In the event of no show due to whatever reasons, tuition fee will not be refunded nor can it be transferred to another course.
3. Applicants may refer to the Council’s Policy on Personal Data which is available from the general office of the training centre.
4. I declare that the data given in this form are accurate and complete, and consent that the data can be used in accordance with the Council’s Policy on Personal Data.

Name of Applicant: ___________________________ Signature: ___________________________
Date: ___________________________

For enquiry, please contact 2528 2200 or email to hitdc@vtc.edu.hk
For more information or to download additional application forms, please go to www.hitdc.vtc.edu.hk

CERTIFICATE COURSES IN SOMMERLIER STUDIES

In Collaboration with Hong Kong Sommelier Association

COURSE AIM

Offered by the Hospitality Industry Training and Development Centre (HTDCC) in collaboration with the Hong Kong Sommelier Association, the Certificate courses are designed for in-service personnel and the general public who wish to update and further enhance their knowledge and skills in wines and wine service, or those who wish to become familiar with wine producing regions, classification and appreciation of wines as a commodity.

ENTRANCE REQUIREMENTS

Applicant must be 18 years of age or above

COURSE DETAILS

Medium of instruction:

- Cantonese supplemented by English

Venue:

- Wine Tasting Laboratory, 2/F, VTC PoFuk Lam Complex

Fee:

- Tuition fees vary and are based on individual courses. Please refer to inside pages for details.
- A non-refundable tuition fee will be required upon acceptance

AWARD

Only those with an attendance of 75% or above and who have achieved a pass in the final examination will be awarded with a Certificate issued by the HTDC of Vocational Training Council.

Member of VTC Group
HI320217 Elementary Certificate in Sommeller Studies
Class arrangement and duration: Every Saturday from 10:00 am to 12:00 pm, total 4 sessions
No. of training hours: 8
Fee: HK$2,200

Session 1
- The basic classification of wines
- Professional wine tasting
- Tasting of different white and red wines

Session 2
- The characteristics of the common grape varieties
- Service of wine - procedure, temperature and utensils
- Tasting of a few white and red grape varieties

Session 3
- Wine laws in different countries
- Tasting of wines from different countries

Session 4
- The basic food and wine matching
- Tasting of wines matching with food
- Examination

HI320218 Intermediate Certificate in Sommeller Studies
Class arrangement and duration: Every Saturday from 10:00 am to 12:00 pm, total 8 sessions
No. of training hours: 16
Fee: HK$36,200
Pre-requisite: Elementary Certificate in Wines / Sommeller Studies by HTDC or equivalent

Session 1
- Factors affecting wine making
- Associated beverages (Beers, Ciders, Spirits and Liqueurs)
- Tasting of a few kinds of beer and different wines

Session 2
- France - Introduction, Bordeaux, Burgundy
- Tasting of Burgundy and Bordeaux wines

Session 3
- France - Rhone, Southern France, Alsace, Loire
- Tasting of wines from each of the above regions

Session 4
- Italy, Spain and Portugal
- Tasting of Italian, Spanish and Portuguese wines

Session 5
- Germany and other European countries
- Tasting of German and other European wines

Session 6
- The New World I
- Tasting of American wines

Session 7
- The New World II
- Tasting of other new world wines

Session 8
- Sight, smell and taste detail and practice in tasting
- Up-welling and proper service sequence and techniques
- Tasting of easy drinking wines
- Examination

HI320219 Advanced Certificate in Sommeller Studies
Class arrangement and duration: Every Saturday from 10:00 am to 12:00 pm, total 12 sessions
No. of training hours: 24
Fee: HK$66,600
Pre-requisite: Intermediate Certificate in Sommeller Studies by HTDC or equivalent Certificate of International Wine Knowledge by HTDC or equivalent

Session 1
- Professional tasting techniques - modern equipment
- Decanting of wines, detail service procedure and use of equipment
- Tasting of different wines

Session 2
- Viticulture and Vinification
- Tasting of different wines

Session 3
- Champagne and other sparkling wines
- Tasting of Champagnes and sparkling wines

Session 4
- Bordeaux and South-west France
- Tasting of Grand Cru Classé and generic wines

Session 5
- Burgundy, Alsace and Eastern France
- Tasting of different levels of Burgundy and Alsatian wines

Session 6
- Loire, Rhône and the rest of France
- Tasting of Loire wines, Rhône wines and Provence wines

Session 7
- Italy, Spain and Portugal

Session 8
- Germany and other European countries
- Tasting of German and other European wines

Session 9
- France - Rhone, Southern France, Alsace, Loire
- Tasting of wines from each of the above regions

Session 10
- Italy, Spain and Portugal

Session 11
- Professional wine tasting techniques - modern equipment
- Decanting of wines, detail service procedure and use of equipment
- Tasting of different wines

Session 12
- Tasting of different wines
- Examination

ENROLLMENT
Admission is on first come first serve basis, with a maximum of 15 places per class; subject to confirmation of the Centre.

Please send the completed application form and 2 passport size photographs to:

Hospitality Industry Training and Development Centre
7/F, VTC Pokfulam Complex, 145 Pokfulam Road
Pokfulam, Hong Kong

Tel No.: 2538 2200
Fax No.: 2538 2761
Email: hitdc@vtc.edu.hk

Please DO NOT send cheque or cash with application form.
Successful applicants will be notified with regards to payment of tuition fee.
For further details regarding the course schedule, please call 2538 2200 or email to hitdc@vtc.edu.hk.