

Certificate for Module (Advanced Study in Wines)

Programme Code: HT007A

☎ 2520 4607 / 2867 8483

✉ wine@hkuspace.hku.hk



This programme is designed to provide a thorough understanding of the factors that account for the style, quality and price of the principal still, sparkling and fortified wines of the world.

Completion of the WSET Level 2 Award in Wines or an equivalent level of experience is recommended.

Note: Applicants who have already passed WSET Level 3 in Wines should approach Programme Team before application.

- 💰 HK\$11,400 per programme inclusive of:
- 1.) Student study pack for WSET Level 3 Award in Wines in English
 - 2.) at least 75 Wines for tasting
 - 3.) Test Fee for WSET Level 3 Award in Wines qualification
 - 4.) WSET certificates & pins

D 36 hours English

Q Level 3 (Reg. No.: 20/000090/L3) Validity Period: 01 Mar 2020 - on-going

Certificate for Module (Intermediate Study in Wines)

Programme Code: HT006A

☎ 2520 4607 / 2867 8483

✉ wine@hkuspace.hku.hk



This programme is intended for people who have little or no prior knowledge of wines. It is suitable to those wine enthusiasts so that they can deepen and broaden their wine knowledge for social and leisure purpose; and those who wish to work with wines as part of a larger beverage portfolio in the retail, wholesale and hospitality sectors.

Note: Applicants who have already passed WSET Level 1/2 in Wines should approach Programme Team before application.

- 💰 HK\$11,400 per programme inclusive of:
- 1.) Study Guide for WSET Level 1 Award in Wines in English
 - 2.) Student study pack for WSET Level 2 Award in Wines in English
 - 3.) about 58 Wines for tasting
 - 4.) Test Fee for WSET Level 1 Award in Wines qualification
 - 5.) Test Fee for WSET Level 2 Award in Wines qualification
 - 6.) WSET certificates & pins

D 30 hours English, supplemented with Cantonese

Q Level 3 (Reg. No.: 20/000089/L3) Validity Period: 01 Mar 2020 - on-going

Certificate for Module (Intermediate Study in Spirits)

Programme Code: HT005A

☎ 2520 4607 / 2867 8483

✉ wine@hkuspace.hku.hk



This programme is designed to provide a more comprehensive level of focused spirits knowledge required to underpin job skills and competencies, and it would be particularly suitable for those who work in bar service and cocktails, retail and wholesaling spirits businesses. On the other hand, this programme is also suitable for those people who have general interests and are enthusiastic in spirits, or who directly and indirectly work with spirits professionally.

Note: Applicants who have already passed WSET Level 1/2 in Spirits should approach Programme Team before application.

- 💰 HK\$9,900 per programme inclusive of:
- 1.) Study Guide for WSET Level 1 Award in Spirits in English
 - 2.) Student study pack for WSET Level 2 Award in Spirits in English
 - 3.) at least 35 Spirits for tasting
 - 4.) Site visit to a cocktail bar
 - 5.) Test Fee for WSET Level 1 Award in Spirits qualification
 - 6.) Test Fee for WSET Level 2 Award in Spirits qualification
 - 7.) WSET certificates & pins

D 30 hours English, supplemented with Cantonese

Q Level 3 (Reg. No.: 20/000088/L3) Validity Period: 01 Mar 2020 - on-going

Certificate for Module (Specialty Coffee: Barista Skills - Foundation and Intermediate)

Programme Code: HT028A

☎ 2867 8483

✉ coffeehtm@hkuspace.hku.hk



"Specialty coffee" is about all people involved in the coffee value chain work in harmony and maintain a keen focus on standards and excellence from start to finish, and these people include the coffee farmer, the green coffee buyer, the roaster, the barista, and the consumer.

This programme is designed to provide a sound introduction to essential barista skills, so that students could learn a range of complex job functions found in the barista profession.

- 💰 HK\$17,100 per programme inclusive of:
- 1.) Learning materials in English
 - 2.) Coffee tasting and hands-on practice
 - 3.) Test Fee for SCA "Barista Skills Foundation" qualification
 - 4.) Test Fee for SCA "Barista Skills Intermediate" qualification
 - 5.) SCA certificate(s) (soft-copy) for each qualification upon successful completion (Note: re-sit test fee is excluded)

D 30 hours Cantonese, supplemented with teaching materials in English

Q Level 3 (Reg. No.: 22/000724/L3) Validity Period: 01 Sep 2022 - on-going

Certificate for Module (Specialty Coffee: Introduction to Coffee and Brewing Skills)

Programme Code: HT012A

☎ 2867 8483

✉ coffeehtm@hkuspace.hku.hk



This programme is designed to provide a sound introduction to coffee and coffee brewing for those who are interested in deepening their coffee knowledge.

- 💰 HK\$16,800 per programme inclusive of:
- 1.) Learning materials in English
 - 2.) In-class course materials
 - 3.) Various tasting sample
 - 4.) Test Fee for SCA Introduction to Coffee qualification
 - 5.) Test Fee for SCA Brewing Foundation qualification
 - 6.) Test Fee for SCA Brewing Intermediate qualification
 - 7.) SCA certificates

D 30 hours Cantonese, supplemented with teaching materials in English

Q Level 3 (Reg. No.: 21/000115/L3) Validity Period: 01 Mar 2021 - on-going

證書 (單元：葡萄酒鑑賞二級認證 - 法國葡萄酒專修)

課程編號：HT027A

☎ 2520 4607 / 28678483

✉ wine@hkuspace.hku.hk



本課程對象是對葡萄酒有興趣或略有基本認識的人士，拓寬其對葡萄酒的知識及品鑑技巧，並深化對法國主要葡萄酒產區的認知。

- 💰 HK\$11,600，包括：
- 1.) WSET 葡萄酒第二級認證教材 (繁體中文教科書及教材)
 - 2.) 可品嚐近 70 款不同國家的葡萄酒，其中近 20 款酒為法國葡萄酒
 - 3.) 葡萄酒與食物搭配
 - 4.) WSET 葡萄酒第二級認證考試費用 (繁體中文卷)
 - 5.) WSET 葡萄酒第二級認證證書及襟章

D 30 小時 粵語，以英文輔助

Q 資歷架構級別：3 資歷名冊登記號碼：22/000714/L3
資歷名冊登記有效期：2022 年 9 月 1 日 - 持續有效

NCR1

This is an exempted course under the Non-Local Higher and Professional Education (Regulation) Ordinance. 根據《非本地高等及專業教育(規管)條例》，本課程屬獲豁免課程。

NCR2

These are exempted courses under the Non-Local Higher and Professional Education (Regulation) Ordinance. 根據《非本地高等及專業教育(規管)條例》，這些課程屬獲豁免課程。

NCR3

The course operator is applying for exemption under the Non-local Higher and Professional Education (Regulation) Ordinance. 課程主辦人正根據《非本地高等及專業教育(規管)條例》辦理豁免註冊手續。It is a matter of discretion for individual employers to recognize any qualification to which this course may lead. 個別僱主可酌情決定是否承認本課程可令學員獲取的任何資格。

Wine, Spirits, Sake & Coffee

葡萄酒、烈酒、清酒及咖啡

Certificate for Module (Italian Wine and Food Appreciation)

Programme Code: HT026A

☎ 2520 4607 / 2867 8483

✉ wine@hkuspace.hku.hk

This programme is designed to provide a general overview of Italian wines and culinary specialties all over the country.

- \$** HK\$11,500 per programme inclusive of:
- 1.) Learning materials in English
 - 2.) at least 35 different types of wine for tasting
 - 3.) food and wine pairing
 - 4.) 2-hour Dining experience in restaurant

D 32 hours

E English, supplemented with some Italian terminologies

Q Level 3 (Reg. No.: 22/000409/L3) Validity Period: 01 Nov 2022 - on-going



3

證書 (單元：日本清酒大師)

課程編號：HT004A

☎ 2867 8483

✉ sakehtm@hkuspace.hku.hk

日本清酒是日本人引以為傲的優良文化象徵，隨著日本清酒的全球化及香港人對日本食品越發喜愛，日本清酒成為伴佐日本美食的最佳酒品，清酒愛好者人數也隨之而增加。

課程資訊



\$ HK\$9,900 (包括教科書、品嚐 30-40 種不同風格日本酒類的費用)

D 30 小時

E 粵語

Q 資歷架構級別：3 資歷名冊登記號碼：19/000703/L3
資歷名冊登記有效期：2019年6月1日 - 持續有效



3

Foundation Study in Japanese Sake

Programme Code: HTMG9058

☎ 2520 4607 / 2867 8483

✉ wine@hkuspace.hku.hk

This programme is intended for people who have little or no prior knowledge of sake, and who like to have an authentic Japanese sake learning experience. It is suitable to people who need a basic familiarity with the main styles and categories of sake. Sake enthusiasts and people who work with sake as part of a larger beverage portfolio in the retail and hospitality sectors are suitable to join the programme.

\$ HK\$2,600 per programme
Early Bird Rate: HK\$2400 per programme

D 9 hours

Q English or Cantonese, supplemented with teaching materials in English

S

Japanese Sake Masterclass Series – Meeting and Tasting with Sake Brewer

Programme Code: HTMG9057

Application Code: 1990-1928NW

☎ 2520 4607 / 2867 8483

✉ wine@hkuspace.hku.hk

The Japanese Sake Masterclass Series is designed as a series of short courses with different topics/themes. It is suitable to people who are sake industry practitioners and sake lovers, preferably with some foundational sake knowledge, in order to reap the most benefits from the courses.

\$ HK\$800 per programme
Early Bird Rate: HK\$730 per programme

D 2 hours



NEW

Introduction to Wine Appreciation

Programme Code: BEWS9053

☎ 2520 4607

✉ wine@hkuspace.hku.hk

Wine drinking is becoming more common a hobby, a social activity, and more importantly a business culture. Basic knowledge about wine, wine appreciation and wine culture are becoming essential. This three-hour introductory course provides you with the basic yet crucial skills to wine appreciation. Technical knowledge and skills to approach, to taste and to evaluate wine will be introduced.

\$ HK\$670 per programme

D 1 day

S



Certificate for Module (World Whisky Appreciation)

Programme Code: HT025A

☎ 2520 4607 / 2867 8483

✉ wine@hkuspace.hku.hk

This programme is designed to introduce students to essential and brand neutral whisky knowledge. It enables students to gain knowledge of the world of whisky by learning the history, production, categories, styles of whisky and the art of tasting and appreciating whisky. Principal whisky production countries and regions around the world will be introduced along with whisky tasting, so that students could be equipped with valuable sensory skills to unlock the flavour secrets within whisky from each region. This programme is suitable for those who wish to change careers, upskill or to simply get more enjoyment from and knowledge on the whiskies of the world.

\$ HK\$16,800 per programme inclusive of:

- 1.) Learning materials in English
- 2.) at least 55 different types of whisky for tasting
- 3.) 3-hour Whisky Bar Visit with whisky blending experience

D 36 hours

Q Level 3 (Reg. No.: 21/001143/L3) Validity Period: 15 Oct 2021 - on-going



3

日本梅酒實驗所

課程編號：HTMG9046

☎ 2520 4607

✉ wine@hkuspace.hku.hk

日本梅酒芳香，深受香港人歡迎！有人選擇到超市購買，也有人選擇在家中自行浸釀。有別於坊間的浸釀方法，日本酒導師會教授正宗日本梅酒傳統釀製方法，並採用日本的原材料。要真正認識梅子的種類、梅酒的品嚐方法及知道日本傳統的浸釀方法，便需透過此三小時課程向日本酒導師學習。

\$ HK\$1,150 (包括試飲 3 款梅酒及材料費用：一款自選日本酒類〔大吟釀清酒、芋燒酎、威士忌〕、日本青梅/南高梅及日本糖、一瓶 1 公升玻璃真空瓶。)

D 3 小時

S



See legend on page 029 圖像說明於第 029 頁

R Minimum Entry Requirements 基本入學要求 (P.015)

\$ Fee 學費

D Duration 修業期

E Medium of Instruction 教學語言

Q Qualifications Framework 資歷架構

E Exemption 豁免

S Short Course 短期課程

For more and latest programme information, please visit our website
有關最新課程資訊及詳情，請瀏覽學院網站 hkuspace.hku.hk