

Luxury Watch, Jewelry & Accessories

豪華鐘錶、珠寶及飾物

Executive Workshop "Rise and Fall of Gemstones"

Programme Code: MKTG9215

Application Code: 2145-2739NW

📞 2867 8313

✉ cmmarketing@hkuspace.hku.hk



This course is an overview of the commercial environment of the jewellery industry through the historical stories of gemstones. Participants will learn the historical factors that cause the rise and fall of gemstones like diamond, ruby, sapphire, emeralds, and more. Knowing these history and stories would help participants understand why some origins and/or trade names cost more than the others. In a broad level, participants would appreciate the dig-to-wear cycle of major gemstones.

HK\$4,200

Group Rate : HK\$3,600

(Group of 2 or above, applications must be submitted to enrollment centres)

9 hours

Wine, Spirits, Sake & Coffee

葡萄酒、烈酒、清酒及咖啡

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.

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

HK\$13,150 per programme

39 hours

English, supplemented with Cantonese

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

Entry Test for Certificate for Module (Advanced Study in Wines)

Programme Code: ZESC8055A



📞 2867 8479 / 2520 4607

✉ foodandbeverage@hkuspace.hku.hk



This programme aims to identify the eligibility of students to study the CertMod (Advanced Study in Wines). It is designed for non-holders of the WSET Level 2 Award in Wines, who wish to directly study the CertMod (Advanced Study in Wines) to attain the WSET Level 3 Award in Wines.

HK\$100

0.5 hours

See legend on page 031 圖像說明於第031頁

R Minimum Entry Requirements 基本入學要求 (P.017)

HK\$ Fee 學費

D Duration 修業期

E Medium of Instruction 教學語言

HK\$ Qualifications Framework 資歷架構

E Exemption 豁免

S Short Course 短期課程

Executive Workshop "Art Market, Trading, and Collectibles"

Programme Code: MKTG9213



📞 2867 8313

✉ cmmarketing@hkuspace.hku.hk



Technology not only creates more possibilities for artists, but it also brings tremendous opportunities for the art industry including the art market. For Hong Kong, despite the challenges faced by the territory in the past two years, Hong Kong has now overtaken London as the second-biggest contemporary art auction market in the world after New York. ArtTech is therefore a blue ocean that poses great potential for Hong Kong to flourish and thrive in the global art scene.

HK\$4,200

Group Rate : HK\$3,600

9 hours

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.

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

R Applicants shall be aged at least 18 years or above, and do not have any health problems that made them unfit for wine tasting.

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

HK\$12,600 per programme

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.

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

HK\$11,050 per programme

30 hours

English, supplemented with Cantonese

Level 3 (Reg. No.: 20/000088/L3) Validity Period: 01 Mar 2020 - 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鑒技巧，並深化對法國主要葡萄酒產區的認知。

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

R 申請人必須年滿十八歲，具基礎中文閱讀及書寫能力。申請人必須確保沒有對酒類飲品過敏。

注意：已通過 WSET 葡萄酒 2 級認證的申請人應在申請課程前聯繫學科團隊。

HK\$12,600

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

Certificate for Module (Italian Wine and Food Appreciation)

Programme Code: HT026A

2867 8479 / 2520 4607
foodandbeverage@hkuspace.hku.hk



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

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

R Applicants shall be aged at least 18 years or above, and do not have any health problems that made them unfit for wine tasting.

S HK\$11,500 per programme inclusive of:

D 32 hours

English, supplemented with some Italian terminologies

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

Certificate for Module (World Whisky Appreciation)

Programme Code: HT025A

2867 8479 / 2520 4607

foodandbeverage@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.

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

R Applicants shall be aged at least 18 years or above, and do not have any health problems that made them unfit for whisky tasting.

S HK\$16,800 per programme

D 36 hours

English, supplemented with Cantonese

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

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。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。

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。It is a matter of discretion for individual employers to recognize any qualification to which these courses may lead. 個別僱主可酌情決定是否承認這些課程可令學員獲取的任何資格。

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 (Cocktail Appreciation and the Craft of Mixology)

Programme Code: HT035A

📞 2867 8324

✉️ foodandbeverage@hkuspace.hku.hk



This programme is designed to provide a sound introduction to mixology and it is suitable for those who are interested to broaden their cocktail knowledge and the craft of cocktail. Students will be introduced to the main styles and categories of cocktails, spirits, liqueurs and their defining characteristics, as well as the classic and modern cocktail recipes. Through demonstrations and self-practice, students can choose appropriate bar tools, garnishes, and ingredients to craft their own cocktails in classes and eventually enhance their cocktail crafting techniques. A bar visit in the hotel will be arranged to get students familiar with the real operating environment of a bar. Thus, this programme prepares students to develop their interests to be mixologists for both social and work purposes.

Programme inclusive of:

1. Learning materials in English
2. Different cocktails for tasting
3. Cocktail crafting experience
4. 3-hour Cocktail Bar visit

🕒 - Applicants shall be aged at least 18 years or above;

- Do not have any health problems that are unfit for alcoholic beverage tasting

💵 HK\$9,000 per programme

🕒 30 hours

🌐 English, supplemented with Cantonese

📅 Level 3 (Reg. No.: 23/000905/L3) Validity Period: 01 Nov 2023 - 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.

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

🕒 Applicants shall not have any health conditions that made them unfit for coffee tasting.

Note: Applicants who have already obtained SCA "Introduction to Coffee"/"Brewing Foundation"/"Brewing Intermediate" certificate should approach Programme Team before application.

💵 HK\$17,700 per programme

🕒 30 hours

🌐 Cantonese, supplemented with teaching materials in English

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

Certificate for Module (Specialty Coffee: Sensory Skills – Foundation and Intermediate)

Programme Code: HT036A

📞 2867 8483

✉️ coffeehtm@hkuspace.hku.hk



This programme is designed to provide essential knowledge on the concepts of specialty coffee sensory evaluation in a practical and interactive manner. Students gain insight into identifying specialty coffee qualities, as well as an overview of how to implement this in business.

Inclusive of:

1. Learning materials in English
2. Coffee tasting and hands-on practice
3. Test Fee for SCA "Sensory Skills Foundation" qualification
4. Test Fee for SCA "Sensory Skills Intermediate" qualification
5. SCA certificate(s) (soft-copy) for each qualification upon successful completion

🕒 Applicants shall be aged at least 18 years or above, and do not have any health problems that made them unfit for coffee tasting.

Note: Applicants who have already obtained SCA "Sensory Skills Foundation"/"Sensory Skills Intermediate" certificate should approach Programme Team before application.

💵 HK\$17,700 per programme

🕒 30 hours

🌐 Cantonese, supplemented with teaching materials in English

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

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

Programme Code: HT028A

📞 2867 8483

✉️ coffeehtm@hkuspace.hku.hk



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.

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

🕒 Applicants shall not have any health conditions that made them unfit for coffee tasting.

Note: Applicants who have already obtained SCA "Barista Skills Foundation"/"Barista Skills Intermediate" certificate should approach Programme Team before application.

💵 HK\$17,700 per programme

🕒 30 hours

🌐 Cantonese, supplemented with teaching materials in English

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

See legend on page 031 圖像說明於第031頁

🕒 Minimum Entry Requirements 基本入學要求(P.017)

💵 Fee 學費

🕒 Duration 修業期

🌐 Medium of Instruction 教學語言

💵 Qualifications Framework 資歷架構

🕒 Exemption 豁免

🕒 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

Certificate for Module (Latte Art Skills)

Programme Code: HT039A

📞 2867 8483

✉️ coffeehtm@hkuspace.hku.hk



3



This hands-on latte art making programme is designed to provide students with a sound introduction to latte art skills. It is suitable for those who are interested to deepen their latte art knowledge and skills in pouring a wide range of latte art patterns.

Inclusive of:

1. Learning materials in English
2. Coffee tasting and hands-on practice

R Applicants shall not have any health problems that make them unfit for coffee tasting.

S HK\$10,900 per programme

D 30 hours

E Cantonese, supplemented with teaching materials in English

Q Level 3 (Reg. No.: 24/000276/L3) Validity Period: 01 Jun 2024 - on-going

Certificate for Module (Intermediate Study in Beer)

Programme Code: HT042A

📞 2867 8483 / 2520 4607

✉️ sakehtm@hkuspace.hku.hk



3



This programme is designed to provide a sound introduction to beer. Students will be introduced to the main ingredients and beer production processes, which influence the styles and quality of beer. They will also learn how to select and serve beer appropriately, learn the principles of successful beer and food pairing as well as storage of beer.

Inclusive of:

1. about 80 beer for tasting
2. a 4-hour beer brewery visit and tasting
3. study guide for WSET Level 1 Award in Beer in English
4. student study pack for WSET Level 2 Award in Beer in English
5. test fee for WSET Level 1 Award in Beer qualification
6. test fee for WSET Level 2 Award in Beer qualification
7. WSET certificates & pins

R Applicants shall be aged at least 18 years or above, and do not have any health problems that make them unfit for beer tasting.

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

S HK\$11,700 per programme

D 31 hours

E English, supplemented with Cantonese

Q Level 3 (Reg. No.: 24/001052/L3) Validity Period: 01 Dec 2024 - on-going

S



Craft beer home-brewing, tasting and food pairing workshop

Programme Code: HTMG9067

📞 2867 8483 / 2520 4607

✉️ sakehtm@hkuspace.hku.hk

Embark on an extraordinary brewing journey tailored specifically for beer-lovers and brewing beginners, where the art of crafting your own beer comes to life. Our captivating workshop offers a structured and immersive learning experience, carefully designed to introduce you to the fascinating world of brewing. Unlock the secrets behind the brewing process as our professional instructor will expertly guide you through each fundamental step. From selecting the finest ingredients to formulating your very own recipes, we'll empower you with the knowledge and skills necessary to create brews that will impress even the most discerning palates.

Including:

1. a set of brewing kit worth HK\$600
2. at least 4 different beers for tasting
3. a session on food and craft beer pairing, worth approximately HK\$1,000

R Applicants shall be aged at least 18 years or above, and do not have any health problems that make them unfit for beer tasting.

S HK\$1,950 per programme

D 4 hours

E Cantonese, supplied with teaching materials in English

證書 (單元 : 日本清酒大師)

課程編號 : HT004A

📞 2867 8483 / 2520 4607

✉️ sakehtm@hkuspace.hku.hk



3



日本清酒是日本人引以為傲的优良文化象征，随着日本清酒的全球化及香港人对日本食品越发喜爱，日本清酒成为伴佐日本美食的最佳酒品，清酒爱好者人数也随之增加。

R 學員需為：

- 年滿 18 歲或以上，具基本中文閱讀及書寫能力。
- 健康狀況良好，申請人必須確保沒有對酒類飲品過敏。

S HK\$10,850 (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

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

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。

NCR3

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。

The course operator is applying for exemption under the Non-local Higher and Professional Education (Regulation) Ordinance. 程課程主辦人正根據《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

證書 (單元: 國際酒匠)

課程編號: HT040A

報名代碼: 2275-HT040A



lifestyle@hkuspace.hku.hk



本課程旨在訓練和提升學員品酒的嗅覺和味覺能力，學員將品嚐超過 70 款日本酒和燒酎並進行比較，以加強學員的五官辨別能力。除撰寫品酒筆記，學員還須學習品鑑日本酒和燒酎的方法，分辨不同原料及製法對日本酒和燒酎香氣特性的影響。此外，學員更透過盲品去辨識日本酒和燒酎的劣化現象，學習如何準確把日本酒和燒酎與不同料理進行配搭，以提升其配合度，並學習策劃日本酒和燒酎的銷售方案。

HK\$16,500 (包括教科書，品嚐 70 種不同風格日本酒類，以及 SSI INT'L 考試和證書的費用)

32 小時

資歷架構級別: 3 資歷名冊登記號碼: 24/000719/L3
資歷名冊登記有效期: 2024 年 9 月 1 日 - 持續有效



Introductory Wines and Spirits Tasting and Servicing

Programme Code: HTMG9048

2867 8483 / 2867 8408

cert.pjhsm@hkuspace.hku.hk



The demand of luxury hospitality services is emergent and is particularly high in Hong Kong and/or some Asian cities/countries such as China, Macau, and Singapore. The in-depth understanding of wine and spirits are essential to deliver the professional and premium services and standards no matter in high-end luxury services / hospitality or business aviation sectors. The experiences of dinning with wine and spirits appreciating are the core components to deliver premium inflight service and/or luxury hospitality experience by attendants who are now serving or aspired to serve in private jets, serviced apartments, luxury hotels and super yachts.

R Applicants should:

- Be aged 18 or above;
- Not suffer from any health problems that are unfit for tasting wine in class

HK\$3,000 per programme

12 hours

English, suppl with teaching materials in Chinese

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.

R Applicants should:

- Be aged 18 or above
- Not suffer from any health problems that are unfit for tasting wine/sake in class

9 hours

English or Cantonese, supplemented with teaching materials in English



Taste of Scotland : Discovering Scotch Whisky and Culture

Programme Code: HTMG9077

2867 8479 / 2867 8386

foodandbeverage@hkuspace.hku.hk



Following our 2015 & 2017 study tours to Edinburgh, it is our third time to collaborate with Edinburgh Napier University (ENU) to organise a fun and educational summer study programme to Edinburgh, Scotland in August 2025 for 7 days! This study tour programme has two new themes of "Scotch Whisky" and "Scotch Culture".

If you wish to understand more about the Scottish unique culture, and have a TASTE of Scotland in different perspectives, join us!

R Applicants shall:

- be aged at least 18 years or above, and should not have any health problems that make them unfit for whisky and beer tasting.
- be proficient in reading and communicating in English.

HK\$33,500

Early Bird discount/ Alumni rate: HK\$31,500

7 days and 3 hours

English

日本梅酒實驗所

課程編號: HTMG9046



2867 8483 / 2520 4607

sakehtm@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。

R 學員需為：

- 年滿 18 歲或以上
- 健康狀況良好，不會因品酒而引致身體不適。

HK\$1,250 (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、古酒、芋燒酎或威士忌)、日本青梅/南高梅及日本糖、一瓶 1 公升玻璃真空瓶。)

3 小時

粵語



Absolute Italian : Study Tour with Food and Wine Experts

Programme Code: HTMG9079

2867 8479 / 2867 8386

foodandbeverage@hkuspace.hku.hk



This study tour provides students an immersive learning experience in the Veneto wine region and Emilia-Romagna gourmet region, providing in-depth knowledge and appreciation of wines, gourmet foods, and cultural aspects through expert instruction and hands-on activities.

R - Applicants shall be aged at least 18 years or above, and should not have any health problems that make them unfit for wine tasting.

- Applicants should have good English proficiency especially in reading and listening. Some prior wine knowledge is preferred.

HK\$39,900 (twin occupancy at hotel.)

7 days and 3 hours

Cantonese and English

See legend on page 031 圖像說明於第 031 頁

R Minimum Entry Requirements 基本入學要求 (P.017)

\$ 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