

**International Wine Center**  
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[www.internationalwinecenter.com](http://www.internationalwinecenter.com)

2020 - 2021 Catalog - Vol. I



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## **Administration and Faculty**

### ***Administration***

Mary Ewing-Mulligan, MW  
*President*

Mary Gorman-McAdams, MW  
*Director*

Michael Ahlborn  
*Academic Programming Manager*

Michael Vaccaro  
*Operations Manager*

Susan McCall (interim)  
*Student Services Coordinator*

### ***Faculty***

Mary John Baumann  
*DipWSET, Wine & Spirit Education Trust*  
*BA, Upsala College*

Mary Battenhouse, MW  
*MW Institute of Masters of Wine*  
*DipWSET, Wine & Spirit Education Trust*  
*AOS, Culinary Arts, Culinary Inst of America*  
*BFA, Fine Arts, Wesleyan College*

Theresa Cox  
*DipWSET, Wine & Spirit Education Trust*  
*BS, UC Davis*  
*MBA, Columbia University, Valedictorian*

Tad Drouet  
*DipWSET, Wine & Spirit Education Trust*  
*CWE, Society of Wine Educators*  
*Certificate, Sommelier Society of America*

Julie Margolis  
*DipWSET, Wine & Spirit Education Trust*  
*BA, Colby College*

Vanessa Price  
*DipWSET, Wine & Spirit Education Trust*  
*BA, Cum laude, University of Louisville*

Rebecca Banks d;Andrea  
*DipWSET, Wine & Spirit Education Trust*  
*Diploma in Culinary Arts (ICI)*

Scott Rosenbaum  
*DipWSET, Wine & Spirit Education Trust*  
*CWE & CSS Society of Wine Educators*  
*MAA Food Studies, NYU*  
*BA, Individualized Study, NYU*

**Mary Ewing-Mulligan, MW**

*MW Institute of Masters of Wine*  
*CWE, Society of Wine Educators*  
*BA (Honors), English, University of Pennsylvania*

**Mary Gorman-McAdams, MW**

*MW Institute of Masters of Wine*  
*DipWSET, Wine & Spirit Education Trust*  
*MBS (First Class honors), UCD*  
*B.A Languages & Intl Marketing, DCU*

**Joanna Wyzgowska**

*DipWSET, Wine & Spirit Education Trust*  
*CSE & CWE, Society of Wine Educators*  
*Certified Sake Sommelier, Sake School of America*  
*MFA in Visual Arts, Rutgers University, NJ*

**Kathleen Hall-Smith**

*DipWSET, Wine & Spirit Education Trust*

## **2020- 2021 Academic Calendar**

Each of International Wine Center’s programs is offered on a rolling basis. As such, International Wine Center does not use a traditional semester-based academic calendar. Students can begin their studies at the start of any of program and remain enrolled until all requirements are completed. Individual program and course schedules may be found listed on our website: [www.internationalwinecenter.com](http://www.internationalwinecenter.com), and as an addendum to this catalog.

<b>July 3, 2020</b>	<b>Friday</b>	<b>School Closed (Independence Day)</b>
<b>July 31, 2020</b>	<b>Friday</b>	<b>Last Day of the 2019 - 2020 Academic Year</b>
<b>August 3, 2020</b>	<b>Monday</b>	<b>First Day of the 2020 – 2021 Academic Year</b>
<b>September 7, 2020</b>	<b>Monday</b>	<b>School Closed (Labor Day)</b>
<b>October 12, 2020</b>	<b>Monday</b>	<b>School Closed (Columbus Day)</b>
<b>November 26 &amp; 27, 2020</b>	<b>Thursday &amp; Friday</b>	<b>School Closed (Thanksgiving)</b>
<b>December 24 - January 3, 2021</b>		<b>School Closed (Winter Break)</b>
<b>January 18, 2021</b>	<b>Monday</b>	<b>School Closed (Martin Luther King Day)</b>
<b>February 15, 2021</b>	<b>Monday</b>	<b>School Closed (President’s Day)</b>
<b>May 31, 2021</b>	<b>Monday</b>	<b>School Closed (Memorial Day)</b>
<b>July 5, 2021</b>	<b>Monday</b>	<b>School Closed (Independence Day)</b>
<b>July 30, 2021</b>	<b>Friday</b>	<b>Last Day of the 2020 - 2021 Academic Year</b>
<b>August 2, 2021</b>	<b>Monday</b>	<b>First Day of the 2021 - 2022 Academic Year</b>

## **Disclaimer**

The student should be aware that some information in the catalog might change, especially so long as the COVID-19 pandemic persists. It is recommended that students considering enrollment check with the school director to determine if there is any change from the information provided in the catalog. In addition, a catalog will contain information on the school’s teaching personnel and courses/curricula offered. Please be advised that the State Education Department separately licenses all teaching personnel and independently approves all courses and curricula offered. Therefore, it is possible that courses/curricula listed in the school’s catalog may not be approved at the time that a student enrolls in the school or the teaching personnel listed in the catalog may have changed. It is again recommended that the student check with the school director to determine if there are any changes in the courses/curricula offered or the teaching personnel listed in the catalog.

## **Accreditation**

International Wine Center is licensed by the New York State Education Department (NYSED) through its Bureau of Proprietary School Supervision and is an Approved Program Provider of the Wine & Spirit Education Trust (WSET).

International Wine Center has been approved by the WSET, 39-45 Bermondsey Street, London SE1 3XF, United Kingdom, +44 (0)20 7089 3800. The WSET regularly monitors International Wine Center to ensure that it is in compliance with that organization's rigorous standards.

International Wine Center's state license is through the New York State Board of Education, Bureau of Proprietary School Supervision, 116 West 32nd Street, 5th Floor, New York, New York 10001, (212) 643-4760.

## **Location and Facilities**

International Wine Center is located on the 12<sup>th</sup> floor of 350 7<sup>th</sup> Avenue, just south of Madison Square Garden and Penn Station. The telephone number is (212) 239-3055.

The Center is conveniently situated in the heart of midtown Manhattan and can be reached by New York City subways and buses, as well as commuter rail lines and buses from outlying areas. The A, B, C, D, E, F, N, Q, R and 1, 2 and 3 subway lines all have stations within walking distance of the Center. The New Jersey Transit, PATH, Long Island Railroad and Metro-North rail lines are also readily accessible. New York's major commuter bus station, the Port Authority Bus Terminal, is a twenty-minute walk (or one subway stop) away.

The Center occupies approximately 2,200 square feet of space and contains 2 air-conditioned classrooms; each classroom is equipped with wi-fi access, audio/visual equipment and ample space for tasting and assessing wine comfortably. The facility is accessible to students with physical disabilities.

Courses have an average class size of 25 students. This enables the Center's instructors to assist students on an individual basis.



## **School Policies**

### Attendance Policy

There is a strong correlation between class attendance/punctuality and academic success. Students are expected to attend every class for which they are registered, arrive on time, and complete all examinations related to those classes. Students who are absent are responsible for all missed class work. All course requirements must be fulfilled, and students are responsible for the entire content of the course.

To ensure good attendance, instructors will inform students of attendance/ punctuality policies during the first-class meeting of the course in which they are enrolled. The instructor will maintain the attendance roster. The attendance roster is kept at the school at all times. In the event that a substitute teacher is used, the substitute will initial the day's attendance. Attendance will be taken approximately fifteen minutes after class begins.

If absent three times in an eight-week course or five times in a fifteen-week course, that student will be contacted by email and his or her response will be recorded on the Absence/Drop Record Form.

If further absences occur, the student will be contacted via email and notified of his or her options regarding postponing the course examination. The student will have until the published opt-out date to postpone the examination or will otherwise be automatically enrolled in the exam.

If appropriate, the student will be informed that a leave of absence status is available. The student will also be informed that the tuition paid will remain valid, unless there has been a significant financial or educational change to the program, in which case, extra tuition will be charged. The school will then request that the student respond in writing and provide reasons for withdrawal. The results will be recorded in the Absent/Drop Record Form. Refunds will be issued based on the policy listed in the catalog.

### Leave of Absence

A leave of absence is to be granted only in extenuating circumstances, such as an accident, prolonged illness, maternity leave, or the death of a close relative. A Leave of Absence Request Form must be submitted no later than one week after the student last attended class. The school director will review the student's request, possibly in person with the student requesting the leave. Not all leave requests will be granted. All leaves of absence must be requested in writing and approved in writing.

If the student fails to return on the agreed upon date, the student will be dismissed, and a refund calculation performed. Some courses and classes are too short to make a leave of absence practical.

## Grading System

Results of the WSET® Level 1 Wines Course , Level 1 Spirits Course and Level 1 Sake Course examinations are graded as follows:

A total mark of 70% is required to achieve a pass.

Results of the WSET® Level 2 Wines Course and Level 2 Spirits Course examinations are graded as follows:

Mark of 85% and above	Pass with Distinction
Mark of between 70% and 84%	Pass with Merit
Mark of between 55% and 69%	Pass
Mark of between 45% and 54%	Fail
Mark of 44% and below	Fail unclassified

Results of the WSET® Level 3 Wines Course examinations are graded as follows:

Aggregate mark of 80% and above with no individual examination paper below 65%	Pass with Distinction
Aggregate mark of between 65% and 79%	Pass with Merit
Aggregate mark of between 55% and 64%	Pass
Aggregate mark of between 45% and 54%	Fail
Aggregate mark of 44% and below	Fail unclassified

Results of examinations in Level 4 WSET® Courses are graded as follows:

Mark of 75% and above	Pass with Distinction
Mark of between 65% and 74%	Pass with Merit
Mark of between 55% and 64%	Pass
Mark of between 45% and 54%	Fail
Mark of 44% and below	Fail unclassified

## Student Code of Conduct

International Wine Center is a community within the larger communities of New York City, New York State and the United States. Local, state and federal laws apply to the International Wine Center community, as well as additional rules that are specific to academic environments. When students, faculty, or staff choose to associate themselves with International Wine Center, they do so freely, and implicitly confirm their commitment to a philosophy of mutual tolerance and respect. The conduct and performance of every student in the community is evaluated on an individual basis. If the action of a student interferes with the school's functioning, International Wine Center may find it necessary to suspend or terminate that student.

## No Smoking Policy

In conformity with New York City municipal codes, International Wine Center is a “no smoking” institution, and smoking is strictly prohibited. Anyone found to be in violation of these codes is subject to fines and/or other disciplinary actions.

### Student Attire

Students are expected to dress in a manner that is consistent with an academic environment. Students who are dressed inappropriately may be referred by a school representative to the Director.

### Student Bill of Rights

Students have rights as members of International Wine Center's community. These include the right to:

- pursue free inquiry and expression;
- receive at the start of each course: the course specification and assessment criteria;
- expect a competent presentation of the course material;
- take reasoned exception to the data or views offered in any course of study. However, students are responsible for learning the content of any course of study for which they are enrolled;
- be evaluated solely on relevant criteria as described in the course outline and be protected from arbitrary or capricious academic evaluation; and
- file a formal complaint without fear of retribution if they believe their rights have been violated.

International Wine Center is not responsible for any emails sent to the students that are not received.

### Student Financial Assistance

International Wine Center does not offer financial assistance. However, students who require financial assistance are encouraged to seek it through their employers or apply for the teaching- or kitchen-assistant programs.

### Teaching Assistant and Kitchen Assistant Programs

Opportunities are available for selected individuals to serve as teaching assistants for classes or kitchen assistants at the Center. Teaching assistants help set up, pour wines and clean up in a designated class and must be available for every class session. Kitchen assistants help clean and polish glasses for use in multiple classes. For their service, teaching and kitchen assistants receive a discounted tuition. These positions are limited in number and are granted at the discretion of International Wine Center staff. For more information and an application call (212)239-3055 between 10:00AM and 5:00PM or email [operations@internationalwinecenter.com](mailto:operations@internationalwinecenter.com).

### International Wine Center Scholarship Program

International Wine Center Diversity in Wine and Spirits Scholarship launched in fall 2020, offers up to six scholarships in an academic year for Level 1 or Level 2 Online study in wine or spirits.

Each scholarship is free standing for the level for which it is awarded. Students complete their courses within a 4 to 6-week period and are then required to pass the corresponding exam to gain the WSET credential.

Scholarships are awarded at the discretion of the IWC Scholarship Committee. For more information please email [info@internationalwinecenter.com](mailto:info@internationalwinecenter.com)

### Policy for Granting Credit for Previous Education and Training

At this time, International Wine Center does not grant credit for previous education and training with the exception of WSET® credentials earned elsewhere.

### Non-Discrimination Policy

No person may be denied admission to, participation in, employment at, the benefits of, or be discriminated against in any service, program, course, or facility of the International Wine Center (IWC) because of the person's political affiliation, age, race, creed, religion, color, handicap (disability), marital status, parental status, sex, national origin, ancestry, sexual orientation, pregnancy, arrest record, service in the armed forces, or genetic testing. As such, all IWC services will be provided in a non-discriminatory manner and in a climate that is conducive to, and supportive of, cultural and ethnic diversity.

### Enrollment Dates

Enrollment dates vary per course. For some courses, students may enroll up to the course's start date, provided space is available, while other courses have registration deadlines. The course descriptions on pages 22 to 43 indicate whether deadlines exist. International Wine Center's website carries an up-to-date schedule of courses, and registration deadlines, if any — as does the schedule appended to this catalog.

### Entrance Requirements

Students intending to enroll in any of International Wine Center's programs must be 21 years of age by that course's start date. Additional entrance requirements apply depending on the level of the program; these additional entrance requirements are listed under specific courses in the Academic Programs section of this catalog.

### Inclement Weather – School Closing Information

Should International Wine Center be forced to close due to inclement weather, a notification will be posted to students.

### Disclaimer:

Licensed private career schools offer curricula measured in clock hours, not credit hours. Certificates of completion are issued to students who meet clock hour requirements. The granting of any college credit to students who participated in and/or completed a program at a licensed private career school is solely at the discretion of the institution of higher education that the student may opt to subsequently attend.

### Complaint Procedure

International Wine Center encourages an open and frank atmosphere in which any problem, complaint, suggestion, or question can be fairly and openly discussed.

Because students are assessed and graded solely on the basis of their examinations, appeals for feedback and/or re-grading must be made to the WSET, which is the examination authority, via the procedure outlined on pages 29 -30.

To assist students in resolving issues that are not grade-related, and to promote a positive environment for students, faculty, staff, and administration, International Wine Center has established the following problem-solving procedure:

1. A student wishing to report a non-grade-related issue involving a faculty member, staff member or administrator should discuss the matter first with the Student Services Coordinator. If the complaint is official rather than informal, the student should fill out the Student Complaint Form. The person with whom the student has an issue has the right to receive a copy of the complaint form and the right of rebuttal. The Student Services Coordinator may request a written response to the complaint and/or hold a meeting to clarify the facts of the case.
2. If the Student Services Coordinator does not resolve the issue to the student's satisfaction, the student should contact the Director in an attempt to resolve the problem. The Director should be provided with all the materials in the case, including the Student Complaint Form.

International Wine Center will do its best to resolve student complaints for academic and non-academic issues in a timely manner with the goal of settling a formal complaint in 30 days or less. On occasion, the process may take longer, especially if the complaint advances to the senior administration. Records of student complaints will be retained for two years. No student will be criticized or retaliated against for using this procedure in a cooperative manner.

Students' rights are explained in detail on the New York State Education Department's website at: <http://www.acces.nysed.gov/bpss/students/disclos.htm>. Additionally, students may file a complaint directly with the New York State Education Department (NYSED) by calling (212) 643-4760 or by writing to the New York State Board of Education, Bureau of Proprietary School Supervision, 116 West 32nd Street, 5th Floor, New York, New York 10001.

### Refund Policy

Because International Wine Center offers numerous courses with different schedules, multiple refund policies are necessary to accommodate the varying course durations. Listed below are International Wine Center's three refund policies; the corresponding refund policy is noted under the description of each of International Wine Center's academic programs.

Students must submit their notice of withdrawal from class in writing to the Director during a week with that class. Note that the failure of a student to notify the Director in writing may delay refund of tuition due pursuant to Section 5002 of the Education Law. Students must also request a refund in writing. Refunds are processed within 45 days from the date of receipt of the written refund request and distributed in the same method in which the original payment was made.

### *Quarter-Based Refunds*

- A. A student who cancels within 7 days of signing the enrollment agreement but before instruction begins receives all monies returned with the exception of the non-refundable registration fee.
- B. Thereafter, a student will be liable for
  - the non-refundable registration fee plus
  - the cost of any textbooks or supplies and exams accepted plus
  - tuition liability as of the student's last date of physical attendance. Tuition liability is divided by the number of quarters in the program. Total tuition liability is limited to the quarter during which the student withdrew or was terminated, and any previous quarters completed.
  - First Quarter
    - If termination occurs school may keep:
      - Prior to or during the first week 0%
      - During the second week 25%
      - During the third week 50%
      - During the fourth week 75%
      - After the fourth week 100%
  - Subsequent Quarters
    - If termination occurs school may keep:
      - During the first week 25%
      - During the second week 50%
      - During the third week 75%
      - After the third week 100%

### *Term-Based Refunds*

- A. A student who cancels within 7 days of signing the enrollment agreement but before instruction begins receives all monies returned with the exception of the non-refundable registration fee.
- B. Thereafter, a student will be liable for
  1. the non-refundable registration fee plus
  2. the cost of any textbooks or supplies and exams accepted plus
  3. tuition liability as of the student's last date of physical attendance. Tuition liability is divided by the number of terms in the program. Total tuition liability is limited to the term during which the student withdrew or was terminated, and any previous terms completed.

- a. First Term
  - If termination occurs school may keep:
  - Prior to or during the first week 0%
  - During the second week 20%
  - During the third week 35%
  - During the fourth week 50%
  - During the fifth week 70%
  - After the fifth week 100%
- b. Subsequent Terms
  - If termination occurs school may keep:
  - During the first week 20%
  - During the second week 35%
  - During the third week 50%
  - During the fourth week 70%

*Mini-Course Refunds (for classes 6 or fewer weeks in duration)*

- A. A student who cancels within 7 days of signing the enrollment agreement but before instruction begins receives all monies returned with the exception of the non-refundable registration fee.
- B. Thereafter, a student will be liable for
  1. the non-refundable registration fee plus
  2. the cost of any textbooks or supplies accepted plus
  3. tuition liability as of the student's last date of physical attendance. Tuition liability is determined by the percentage of the program offered to the student.

If termination occurs during the following periods (based on a percentage of course length) the school may keep:

- 0 - 15% of the program, 0%
- 16 - 30% of the program, 25%
- 31 - 45% of the program, 50%
- 46 - 60% of the program, 75%
- After 60% of the program, 100%

*Online Course Refunds*

In the event of a student's cancellation, the school may not receive more than

1. Five percent of the course price, not to exceed \$50 and
2. a pro rata portion of the total price, representing the proportion of services used or completed.
3. In addition, the seller may receive the cost of any ancillary goods (study materials, exam) the buyer has received and used.

Any refund will be paid within ten days of cancellation. Cancellation will occur when the student mails the school notice of his intent to cancel; or when the school has actual notice of the student's intention to cancel; or when the student fails to attend consecutive scheduled classes constituting at least 25 percent of the total lessons or time contracted for, without informing the school in writing that s/he intends to cancel

Tuition Liability Charts

**Mini-Course Refunds (for classes 6 or fewer weeks in duration)**

<b>Course Name</b>	<b>Duration Completed at Termination</b>	<b>Tuition</b>	<b>Student Refund: Percentage of Tuition</b>	<b>Student Refund: Dollar Amount</b>
<b>WSET Level 1 Wines Course</b>		<b>\$240.00</b>		
	0 – 15 %		<b>100%</b>	<b>\$240.00</b>
	16 – 30%		<b>75%</b>	<b>\$180.00</b>
	31 – 45%		<b>50%</b>	<b>\$120.00</b>
	46 – 60 %		<b>25%</b>	<b>\$60.00</b>
	After 60%		<b>0%</b>	<b>\$0.00</b>
<b>WSET Level 1 Spirits Course</b>		<b>\$240.00</b>		
	0 – 15 %		<b>100%</b>	<b>\$240.00</b>
	16 – 30%		<b>75%</b>	<b>\$180.00</b>
	31 – 45%		<b>50%</b>	<b>\$120.00</b>
	46 – 60 %		<b>25%</b>	<b>\$60.00</b>
	After 60%		<b>0%</b>	<b>\$0.00</b>
<b>WSET Level 1 Sake Course</b>		<b>\$290.00</b>		
	<b>0 – 15 %</b>		<b>100%</b>	<b>\$290.00</b>
	<b>16 – 30%</b>		<b>75%</b>	<b>\$217.50</b>
	<b>31 – 45%</b>		<b>50%</b>	<b>\$145.00</b>
	<b>46 – 60 %</b>		<b>25%</b>	<b>\$72.50</b>
	<b>After 60%</b>		<b>0%</b>	<b>\$0.00</b>
<b>WSET Level 2 Wines Course, Intensive Format</b>		<b>\$522.00</b>		
	0- 15%		<b>100%</b>	<b>\$522.00</b>
	16 – 30%		<b>75%</b>	<b>\$391.50</b>
	31 – 45%		<b>50%</b>	<b>\$261.00</b>
	46 – 60%		<b>25%</b>	<b>\$130.50</b>
	After 60%		<b>0%</b>	<b>\$0.00</b>
<b>WSET Level 4, D2 Wine Business</b>		<b>\$350.00</b>		
	0 – 15 %		<b>100%</b>	<b>\$350.00</b>
	16 – 30%		<b>75%</b>	<b>\$262.50</b>
	31 – 45%		<b>50%</b>	<b>\$175.00</b>
	46 – 60 %		<b>25%</b>	<b>\$87.50</b>



	After 60%		<b>0%</b>	<b>\$0.00</b>
<b>WSET Level 4, D4 Sparkling Wines</b>		<b>\$526.00</b>		
	0 – 15 %		<b>100%</b>	<b>\$526.00</b>
	16 – 30%		<b>75%</b>	<b>\$394.50</b>
	31 – 45%		<b>50%</b>	<b>\$263.99</b>
	46 – 60%		<b>25%</b>	<b>\$131.50</b>
	After 60%		<b>0%</b>	<b>\$0.00</b>
<b>WSET Level 4, D5 Fortified Wines</b>		<b>\$535.00</b>		
	0 – 15 %		<b>100%</b>	<b>\$535.00</b>
	16 – 30%		<b>75%</b>	<b>\$401.25</b>
	31 – 45%		<b>50%</b>	<b>\$267.50</b>
	46 – 60%		<b>25%</b>	<b>\$133.75</b>
	After 60%		<b>0%</b>	<b>\$0.00</b>
<b>WSET Level 4, D6 Independent Research Assignment</b>		<b>\$80.00</b>		
	0 – 15 %		<b>100%</b>	<b>\$80.00</b>
	16 – 30%		<b>75%</b>	<b>\$60.00</b>
	31 – 45%		<b>50%</b>	<b>\$40.00</b>
	46 – 60%		<b>25%</b>	<b>\$20.00</b>
	After 60%		<b>0%</b>	<b>\$0.00</b>

### Quarter-Based Refunds

Course Name	Termination Timing	Tuition	Student Refund: Percentage of Tuition	Student Refund: Dollar Amount
<b>WSET Level 2 Wines Course</b>		<b>\$522.00</b>		
	Prior to or during 1st week		<b>100%</b>	<b>\$522.00</b>
	During 2nd week		<b>75%</b>	<b>\$391.50</b>
	During 3rd week		<b>50%</b>	<b>\$261.00</b>
	During 4th week		<b>25%</b>	<b>\$130.50</b>
	After 4th week		<b>0%</b>	<b>\$0.00</b>
<b>WSET Level 2 Spirits Course</b>		<b>\$522.00</b>		
	Prior to or during 1st week		<b>100%</b>	<b>\$522.00</b>
	During 2nd week		<b>75%</b>	<b>\$391.50</b>
	During 3rd week		<b>50%</b>	<b>\$261.00</b>
	During 4th week		<b>25%</b>	<b>\$130.50</b>
	After 4th week		<b>0%</b>	<b>\$0.00</b>
<b>WSET Level 4, D1 Wine Production</b>		<b>\$680.00</b>		
	Prior to or during 1st week		<b>100%</b>	<b>\$680.00</b>
	During 2nd week		<b>75%</b>	<b>\$510.00</b>
	During 3rd week		<b>50%</b>	<b>\$340.00</b>
	During 4th week		<b>25%</b>	<b>\$170.00</b>
	After 4th week		<b>0%</b>	<b>\$0.00</b>
<b>WSET Level 4, D3 Wines of the World</b>				
First Quarter	Prior to or during 1st week	<b>\$1,150.00</b>	<b>100%</b>	<b>\$1,150.00</b>
	During 2nd week		<b>75%</b>	<b>\$862.50</b>

	During 3rd week		<b>50%</b>	<b>\$575.00</b>
	During 4th week		<b>25%</b>	<b>\$287.50</b>
	After 4th week		<b>0%</b>	<b>\$0.00</b>
Second Quarter	During 1st week	<b>\$1,150.00</b>	<b>75%</b>	<b>\$862.50</b>
	During 2nd week		<b>50%</b>	<b>\$575.00</b>
	During 3rd week		<b>25%</b>	<b>\$287.50</b>
	After 3rd week		<b>0%</b>	<b>\$0.00</b>

**Term-Based Refunds**

<b>Course Name</b>	<b>Termination Timing</b>	<b>Tuition</b>	<b>Student Refund: Percentage of Tuition</b>	<b>Student Refund: Dollar Amount</b>
<b>WSET Level 3 Wines Course</b>		<b>\$1,160.00</b>		
	Prior to or during 1st week		<b>100%</b>	<b>\$1,160.00</b>
	During 2nd week		<b>80%</b>	<b>\$928.00</b>
	During 3rd week		<b>65%</b>	<b>\$754.00</b>
	During 4th week		<b>50%</b>	<b>\$580.00</b>
	During 5th week		<b>30%</b>	<b>\$348.00</b>
	After 5th week		<b>0%</b>	<b>\$0.00</b>

**Online Course Refunds**

Course Name	Termination Timing	Tuition	Student	Student
			Refund:	Refund:
			Percentage	Dollar
			of Tuition	Amount
<b>WSET Level 2 Spirits Course Online</b>		<b>\$265.00</b>		
	0%		<b>95%</b>	<b>\$251.75</b>
	1-20%		<b>80%</b>	<b>\$212.00</b>
	21-40%		<b>60%</b>	<b>\$159.00</b>
	41-60%		<b>40%</b>	<b>\$106.00</b>
	61-80%		<b>20%</b>	<b>\$53.00</b>
	After 81%		<b>0%</b>	<b>\$0.00</b>
<b>WSET Level 2 Spirits Course Online</b>		<b>\$265.00</b>		
	0%		<b>95%</b>	<b>\$251.75</b>
	1-20%		<b>80%</b>	<b>\$212.00</b>
	21-40%		<b>60%</b>	<b>\$159.00</b>
	41-60%		<b>40%</b>	<b>\$106.00</b>
	61-80%		<b>20%</b>	<b>\$53.00</b>
	After 81%		<b>0%</b>	<b>\$0.00</b>
<b>WSET Level 3 Wines Online Course</b>		<b>\$628.00</b>		
	Prior to week 1		<b>95%</b>	<b>\$596.00</b>
	During week 1		<b>89%</b>	<b>\$558.92</b>
	During 2nd week		<b>78%</b>	<b>\$489.84</b>

	During 3rd week		<b>67%</b>	<b>\$420.76</b>
	During 4th week		<b>56%</b>	<b>\$351.68</b>
	During 5th week		<b>44%</b>	<b>\$276.32</b>
	During 6th week		<b>33%</b>	<b>\$207.24</b>
	During 7th week		<b>22%</b>	\$138.16
	During 8th week		<b>11%</b>	\$69.08
	During 9th week		<b>0%</b>	\$0.00

## Academic Programs

### WSET® Level 1 Wines Course

This course provides a basic introduction to the main styles of wines that exist, whether for interested consumers or for front-line staff involved in the service or sale of wine. The course also provides the basic product knowledge for the storage and service of wines.

The WSET® Level 1 Wines Course encompasses five learning objectives:

1. Understand the main types and styles of wine available.
2. Know how to store wine.
3. Know how to serve wine to customers.
4. Understand the basic principles of food and wine pairing.
5. Understand issues relating to the safe consumption of wine.

This course is a non-occupational course. Non-occupational courses are not intended to provide instruction that will result in the student's acquisition of occupational skills.

Regardless of schedule format, the Level 1 Wines Course is a 5.75-hour program, encompassing five hours of instruction and a 45-minute exam. The examination consists of 30 questions.

Students seeking to enroll in this class must be 21 years of age by its start date.

Pricing for the Level 1 Wines Course is as follows:

<b>Registration Fee:</b>	<b>\$24.00</b>	<b>Exam:</b>	<b>\$83.00</b>
<b>Study Kit:</b>	<b>\$35.38</b>	<b>Tuition:</b>	<b>\$240.00</b>
<b>Total:</b>	<b>\$382.38</b>		

Level 1 Wines Course s adheres to the mini-course refund policy listed on page **15**.

In most instances, no registration deadline exists for this course. However, students should register in advance of the start date to confidently secure a place.

## WSET® Level 1 Spirits Course

This course provides a basic introduction to the main styles of spirits, how they are produced and the factors that affect their flavors. It also includes tasting of the most important styles and how to describe them.

The WSET® Level 1 Spirits Course encompasses five learning objectives:

1. Understand the main production processes and distillation equipment used to make spirits.
2. Understand how the principal types of fruit spirits, whiskies, rums and agave spirits are made and describe their key characteristics.
3. Understand how the principal types of vodka, flavored spirits and aromatized wines are made and describe their key characteristics.
4. Know the common equipment and principals involved in the storage and service of spirits.

This course is a non-occupational course. Non-occupational courses are not intended to provide instruction that will result in the student's acquisition of occupational skills.

Regardless of schedule format, the Level 1 Spirits Course is a 6-hour program, encompassing five and a quarter hour of instruction and a 45-minute exam. The examination consists of 30 questions.

Students seeking to enroll in this class must be 21 years of age by its start date.

Pricing for the Level 1 Spirits Course is as follows:

<b>Registration Fee:</b>	<b>\$24.00</b>	<b>Exam:</b>	<b>\$87.00</b>
<b>Study Kit:</b>	<b>\$38.11</b>	<b>Tuition:</b>	<b>\$240.00</b>
<b>Total:</b>	<b>\$389.11</b>		

Level 1 Spirits Course adheres to the mini-course refund policy listed on page 15.

In most instances, no registration deadline exists for this course. However, students should register in advance of the start date to secure a place.



## WSET® Level 1 Sake Course

This course provides a basic introduction to the main styles of sake, how they are produced and the factors that affect their flavors. It also includes tasting of the most important styles and how to describe them.

The WSET® Level 1 Sake Course encompasses four learning objectives:

1. Understand the main production process and equipment used to make sake.
2. Understand how the principal types of sake are made and describe their characteristics.
3. Know the common equipment and principals involved in the storage and service of sake.
4. Understand the basic principles of food and sake pairing.

This is a non-occupational course. Non-occupational courses are not intended to provide instruction that will result in the student's acquisition of occupational skills.

Regardless of schedule format, the Level 1 Sake Course is a 6-hour program, encompassing five hours and 15 minutes of instruction and a 45-minute exam. The examination consists of 30 questions.

Students seeking to enroll in this class must be 21 years of age by its start date.

Pricing for the Level 1 Foundation Course in Sake is as follows:

<b>Registration Fee:</b>	<b>\$29.00</b>	<b>Exam:</b>	<b>\$83.00</b>
<b>Study Kit:</b>	<b>\$35.38</b>	<b>Tuition:</b>	<b>\$290.00</b>
<b>Total:</b>	<b>\$437.38</b>		

Level 1 Sake Course adheres to the mini-course refund policy listed on page 15.

In most instances, no registration deadline exists for this course. However, students should register in advance of the start date to confidently secure a place.

### WSET® Level 2 Wines Course

This course gives students broad knowledge of the world of wine. It is very valuable for those who have a personal interest in the subject. Additionally, wine professionals will advance in their goal of achieving wine expertise, particularly those in the customer service and sales functions of the hospitality, retailing and wholesaling industries.

Those who successfully complete the WSET® Level 2 Wines Course will be able to interpret the labels of the major wines of the world and give basic guidance on appropriate selection and service, as well as understand the principles of wine tasting and evaluation.

The WSET® Level 2 Wines Course has seven learning objectives:

1. Understand the factors that influence wine style and price.
2. Know the characteristics of the principal grape varieties used in wine production.
3. Know how to use labeling terms on a bottle to deduce the style and flavor of still wines produced in the key wine producing countries of the world.
4. Know how to use the labeling terms on a bottle to deduce the style, flavor and method of production of sparkling wines produced in the key wine producing countries of the world.
5. Know how to use the labeling terms on a bottle to deduce the style, flavor and production method of sweet and fortified wines produced in the key wine producing countries of the world.
6. Be able to provide information and advice to customers and staff about wines and spirits.
7. Be able to produce analytical tasting notes of wines using industry recognized tasting terms.

Regardless of schedule format, the Level 2 Wines Course has 17 instructional hours including a one-hour exam, which consists of 50 questions.

Entrance requirements: At least 21 years of age AND

- High School, College, or Post-Graduate diploma or transcript; OR
- Letter of reference from a wine trade professional on company letterhead stating: (1) that the prospective student is known to him/her personally; (2) that he/she is aware of the student's knowledge of and interest in wine; and (3) that he/she believes the student is qualified to pursue structured study of wine.

Pricing for the Level 2 Wines Course is as follows:

<b>Registration Fee:</b>	<b>\$ 52.00</b>	<b>Exam:</b>	<b>\$185.00</b>
<b>Study Kit:</b>	<b>\$103.43</b>	<b>Tuition:</b>	<b>\$522.00</b>
<b>Total:</b>	<b>\$862.43</b>		

The WSET Level 2 Wines Course adheres to the quarter-based refund policy listed on page 17. The Intensive format of the WSET Level 2 Wines Course, held over three days, adheres to the mini-course refund policy listed on page 15.

In most instances, no registration deadline exists for this course. However, students should register at least one week in advance of the start date to confidently secure a place.

## WSET® Level 2 Spirits Course

The Level 2 Spirits Course is intended to provide a comprehensive level of focused product knowledge required to underpin job skills and competencies, for example in bar service, cocktail service and for staff requiring focused product knowledge in retail and wholesale businesses.

Successful candidates will be able to give information on the characteristics of the principal spirits and liqueurs and identify major international brands within each category. They will confidently provide guidance on the use and service of spirits and liqueurs and make informed recommendations to customers when selecting spirits and liqueurs to meet their taste, quality and price requirements.

There are four learning objectives for the Level 2 Spirits Course:

1. Understand the factors influencing the production of spirits and liqueurs and how that influences the characteristics of the products.
2. Understand the main international spirits and liqueurs available and the importance that branding has in this market.
3. Be able to provide information and advice to customers and staff about spirits and liqueurs.
4. Be able to produce analytical tasting notes of spirits using industry recognized tasting terms.

Regardless of schedule format, the Level 2 Spirits Course is a 15-hour course with 14 instructional hours and a one-hour exam. The examination consists of 50 questions.

Entrance requirements: At least 21 years of age AND

- High School, College, or Post-Graduate diploma or transcript; OR
- Letter of reference from a wine or spirits trade professional on company letterhead stating: (1) that the prospective student is known to him/her personally; (2) that he/she is aware of the student's knowledge of and interest in wine and spirits; and (3) that he/she believes the student is qualified to pursue structured study of wine and spirits.

Pricing for the Level 2 Spirits Course is as follows:

<b>Registration Fee:</b>	<b>\$52.00</b>	<b>Exam:</b>	<b>\$175.00</b>
<b>Study Kit:</b>	<b>\$92.54</b>	<b>Tuition:</b>	<b>\$522.00</b>
<b>Total:</b>	<b>\$841.54</b>		

Level 2 Spirits Course adheres to the quarter-based refund policy listed on page 17.

In most instances, no registration deadline exists for this course. However, students should register at least one week in advance of the start date to confidently secure a place. In some scheduling formats, a registration deadline might apply.

## WSET® Level 3 Wines Course

The WSET® Level 3 Advanced Course in Wines is designed to give 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. The course will give wine professionals an in-depth understanding of all the important wines of the world. It is also suitable for wine enthusiasts and collectors.

Those who successfully complete the WSET® Level 3 Wines Course will be able to describe the characteristics of the principal wines of the world and give information on the key factors influencing style, quality and price. They will consequently be in a position to advise management, to answer customer queries authoritatively, and to make informed selections of wines in a variety of situations.

There are six learning objectives for the WSET® Level 3 Wines Course:

1. Identify the principal natural and human factors in the vineyard and winery that are involved in the production of still wines of the world and explain how they can influence the style, quality and price of these wines.
2. Identify and describe the characteristics of the still wines produced in the principal wine producing regions of the world and explain how the key natural and human factors in the vineyard, winery, law and commerce can influence the style, quality and price of wines.
3. Identify and describe the characteristics of the principal sparkling wines of the world and explain how the key natural and human factors in the vineyard, winery, law and commerce can influence the style, quality and price of these wines.
4. Identify and describe the characteristics of the principal fortified wines of the world and explain how the key natural and human factors in the vineyard, winery and law can influence the style, quality and price of these wines.
5. Demonstrate the ability to provide information and advice to customers and staff about wines.
6. Accurately describe the key characteristics of the principal still wines of the world and use the description to make an assessment of quality and an assessment of readiness of drinking.

Regardless of schedule format, the Level 3 Wines Course has 37.5 instructional hours and a 2.75-hour exam. The examination encompasses two units.

- Unit One: A written assessment in two parts to be completed in two hours. The paper is comprised of 50 multiple-choice questions and four short written answers. A mark of 55% in each part is required to achieve a pass in this unit of the qualification.
- Unit Two: A practical tasting paper in the form of a blind tasting of two wines to be completed in 30 minutes. A mark of 55% is required to achieve a pass in this unit of the qualification.

In order to pass the examination of the WSET® Level 3 Wines Course, candidates must achieve a pass in both Units of the examination.

Entry requirements: Students must be 21 years of age by its start date AND must qualify under one of the following criteria:

- A passing grade in the WSET® Level 2 Intermediate Course in Wines & Spirits; OR
- Successful completion of the Certified Specialist of Wine (CSW) course of the Society of Wine Educators; OR
- Successful completion of a WSET-sanctioned entrance exam

Pricing for the Level 3 Wines Course is as follows:

<b>Registration Fee:</b>	<b>\$100.00</b>	<b>Exam:</b>	<b>\$260.00</b>
<b>Study Kit:</b>	<b>\$195.98</b>	<b>Tuition:</b>	<b>\$1160.00</b>
<b>Total:</b>	<b>\$1715.98</b>		

The WSET® Level 3 Wines Course adheres to the term-based refund policy listed on page 19. If an Intensive format of the WSET® Level 3 Wines Course is offered, it will adhere to the quarter based refund policy listed on page 17.

In most instances, no registration deadline exists for this course. However, students should register at least one week in advance of the start date to confidently secure a place. In some scheduling formats, a registration deadline might apply.

## Level 4 WSET® Courses in Wines

The WSET® Level 4 Courses in Wines are a program of study for wine professionals and consumers who are serious about pursuing a high-level, internationally recognized wine credential. This program is one of the most demanding and challenging courses of wine study offered in the world and fulfills one of the prerequisites for entry into the Master of Wine program.

These courses are designed to provide specialist knowledge of the principal wines of the world and commercial factors relating to them, as well as a thorough system for the professional evaluation of wines and spirits. These courses will aid those who are required to make managerial decisions, interpret information and have a thorough understanding of market trends and requirements in a variety of trade and industry sectors.

Eight general learning objectives exist for the Level 4 WSET® Courses in Wines, and similar, more specific objectives apply to each individual course. In general, on completion of these courses, a student will be able to:

1. Demonstrate in-depth understanding of the factors affecting the production of wines and how these factors influence style, quality and commercial value in a variety of market sectors.
2. Display an understanding of the trade and legal structures of the identified wine producing regions.
3. Demonstrate specialist product knowledge of wines and apply that knowledge to make commercial decisions.
4. Through the use of the WSET Level 4 Systematic Approach to Tasting Wine® technique, identify the style, quality and commercial value of wines.
5. Produce accurate tasting notes for a range of wines.
6. Understand the commercial and economic importance of wines to global and local markets.
7. Demonstrate an ability to make informed decisions based on in-depth understanding of the global business of wine.
8. Present information in a format that meets business requirements.

Descriptions and detailed information about the individual courses follow.

## WSET® Level 4, Wine Production, D1

This course covers, at a specialist level, information relating to the growing of wine grapes around the world and the processes for converting grapes into wines of various styles and quality levels.

Three learning objectives exist for the Level 4 D1 course, Wine Production. Upon completing this course, a student will be able to:

1. Understand what the vine requires to produce and ripen grapes for wine production and how the growing environment influences the vine's ability to produce and ripen grapes.
2. Understand grape growing options.
3. Understand winemaking options and how they influence the style, quality and price of wines.

Regardless of schedule format, the Level 4 WSET® course, Wine Production, D1 Course is a 21-hour course with 19.5 instructional hours and a 90-minute examination, which is a written open-response format

It is required that students wishing to take any Level 4 WSET® courses in Wines & Spirits enroll in the course, Wine Production, D1 as their initial Level 4 program and pass the exam. Additionally, it is required that students seeking to enroll in Wine Production, D1 have taken and passed the Level 3 Wines Course or Level 3 Advanced Course in Wines & Spirits. Students seeking to enroll in this class must be 21 years of age by its start date.

Pricing for Wine Production, Unit 2 is as follows:

<b>Registration Fee:</b>	<b>\$ 68.00</b>	<b>Exam Fee:</b>	<b>\$380.00</b>
<b>Study Kit:</b>	<b>\$303.90</b>	<b>Tuition:</b>	<b>\$680.00</b>
<b>Total:</b>	<b>\$1431.90</b>		

The Level 4 WSET® Course, Wine Production, D1 adheres to the quarter-based refund policy listed on page 17.

In most instances, no registration deadline exists for this course. However, students should register at least one week in advance of the start date to confidently secure a place.

## WSET® Level 4, Wine Business of Wine, D2

This course covers, at a specialist level, the dynamics of the global wine market, as well as the particular realities of the U.S. market. It covers the factors that impact the supply, demand and pricing of wines; the different types of business entities engaged in the production, distribution and sale of wine; marketing considerations as well as the legislative and regulatory factors that impact the wine industry

Three learning objectives exist for the Level 4 course, Wine Business, D2. Upon completing this course, a student will be able to:

1. Understand the factors that contribute to the price of wine.
2. Understand the types of businesses engaged in the production of wine and options for getting wine to the point of sale.
3. Understand key considerations in wine marketing.

Regardless of schedule format, the Level 4 WSET® course, Wine Business, D2 has ten instructional hours and is assessed through a 60-minute written open-response closed book exam.

It is required that students wishing to take the Level 4 WSET® course, Wine Business, D2 have passed the exam for the course, Wine Production, D1. Students seeking to enroll in this class must be 21 years of age.

Pricing for Wine Business, D2 is as follows:

<b>Registration Fee:</b>	<b>\$35.00</b>	<b>Exam Fee:</b>	<b>\$303.00</b>
<b>Study Kit:</b>	<b>no cost</b>	<b>Tuition:</b>	<b>\$350.00</b>
<b>Total:</b>	<b>\$688.00</b>		

The Level 4 WSET® Course, Wine Business, D2 is shorter than six weeks in duration and therefore adheres to the mini-course refund policy listed on page 15.

In most instances, no registration deadline exists for this course. However, students should register at least one week in advance of the start date to confidently secure a place.



### WSET® Level 4, Wines of the World, D3

This course covers, at a specialist level, the major light (non-sparkling, non-fortified) wines of the world, their regions and methods of production, and local trade structures and regulatory issues affecting their production. It relates these factors to the quality and style of the wines not only theoretically but also through expert tasting. Specifically it covers:

- The natural factors and human processes in the vineyard and the winery that influence the style, quality and price of wines.
- The characteristics of the world's major sparkling, still and fortified wines and how aspects of grape growing, winemaking, law and commerce contribute to the wines' style, quality and price.
- Details of wine service and storage relevant for advising customers and staff.
- How to evaluate quality, style and price in the glass. Six wines are tasted in each class session.

Two key learning objectives exist for Level 4 Course, Wines of the World, D3

1. Understand how the growing environment, grape growing options, winemaking options, wine law and regulation, and wine business influence the style, quality and price of the principal wines of the world.
2. Demonstrate the ability to taste and evaluate wines from the principal wine regions

Regardless of schedule format, the Level 4 WSET® course Wines of the World, D3 has 66 instructional hours including six-plus hours of exams. The course occurs over three blocks of approximately eight weeks each. WSET recommends at least **170 hours** of additional, independent study time for this course.

The exam takes place over two days; it involves two one-hour blind wine-tastings of six wines each and two closed-book written exams requiring short-response answers.

It is required that students wishing to take the Level 4 WSET® course Wines of the World, D3 have passed the exam for the course, Wine Production, D1 and Wine Business D2. Students seeking to enroll in this class must be 21 years of age.

Pricing for the Wines of the World, D3 is as follows:

<b>Registration Fee:</b>	<b>\$100.00</b>	<b>Exam Fee:</b>	<b>\$948.00</b>
<b>Study Kit:</b>	<b>No Fee</b>	<b>Tuition:</b>	<b>\$2300.00 (2 quarters)</b>
		<b>Tuition per Quarter:</b>	<b>\$1150.00</b>
<b>Total:</b>	<b>\$3,348.00</b>		

The Level 4 WSET® Course, Wines of the World, D3 adheres to the quarter-based refund policy listed on page 17.

The registration deadline is two weeks before the course start date. If space is available, additional registrations will be accepted until the start date.

## WSET® Level 4, Sparkling Wines, D4

This course covers, at a specialist level, the major types and styles of sparkling wines, including their regions and methods of production. It examines the key factors affecting the style, quality and commercial value of sparkling wines, the trade and legal structures in the regions of production and the local and global markets for sparkling wines.

Students use the WSET Level 4 Systematic Approach to Tasting Wine® to analyze the characteristics of the principal sparkling wines of the world.

Two learning objectives exist for Level 4 course, Sparkling Wines, D4. Upon completing this course, a student will be able to

1. Understand how the growing environment, grape growing options, winemaking options, industry associations and labeling terms, and wine business influence the style, quality and price of the principal sparkling wines of the world.
2. Demonstrate the ability to taste and evaluate sparkling wines accurately

Regardless of the schedule format, the Level 4 WSET® course Sparkling Wines of the World, D4 has 11 instructional hours including a 90 minute exam. WSET recommends at least **16 hours** of additional, independent study time for this course.

The examination consists of an open response written exam and a blind tasting of three sparkling wines.

It is required that students wishing to take the Level 4 WSET® course, Sparkling Wines of the World, Unit 4 have passed the exam for the course, Wine Production, D1 and Wine Business, D2. Students seeking to enroll in this class must be 21 years of age.

Pricing for Sparkling Wines, D4 is as follows:

<b>Registration Fee:</b>	<b>\$ 52.00</b>	<b>Exam Fee:</b>	<b>\$370.00</b>
<b>Study Kit:</b>	<b>No Fee</b>	<b>Tuition:</b>	<b>\$526.00</b>
<b>Total:</b>	<b>\$948.00</b>		

The Level 4 WSET® Sparkling Wine Course, D4 is less than six weeks in duration and adheres to the mini-based refund policy listed on page 15.

In most cases, a specific registration deadline will exist for this class. This deadline will appear on the published class schedule.

## WSET® Level 4, Fortified Wines Course, D5

This course covers, at a specialist level, the major types and styles of fortified wines and the production methods for fortified wines.

Six learning objectives exist for the Level 4 WSET® Fortified Wines Course, D5.

Upon completing this course, a student will be able to:

1. Demonstrate in-depth knowledge of the fortified wines from the identified regions and districts and, where appropriate, the important communes and vineyards, when making commercial decisions.
2. Describe the key factors affecting the production of fortified wines from the identified regions and districts and how these factors influence the style, quality and commercial value of the wines in the local market.
3. Demonstrate an understanding of the trade and legal structures for the identified regions and districts.
4. Make informed decisions based on knowledge and understanding of the local and global markets for fortified wines.
5. Use the WSET Level 4 Systematic Approach to Tasting Wine® to analyze the characteristics of the principal fortified wines of the world.
6. Present required information in a suitable format.

Regardless of schedule format, the Level 4 WSET® Fortified Wines Course D5 is a 17.5 hour including a 1.5 hour exam. The examination is a combined tasting and theory, closed-book examination, consisting of a blind tasting of three fortified wines and a short written answer theory exam.

It is required that students wishing to take the Level 4 WSET® Fortified Wines Course, D5 have passed the exam for the course, Wine Production, D1. Students seeking to enroll in this class must be 21 years of age.

Pricing for Fortified Wines Course, D5 is as follows:

<b>Registration Fee:</b>	<b>\$53.00</b>	<b>Exam Fee:</b>	<b>\$370.00</b>
<b>Study Kit:</b>	<b>No fee</b>	<b>Tuition:</b>	<b>\$535.00</b>
<b>Total:</b>	<b>\$958.00</b>		

The Level 4 WSET® Fortified Wines Course, D5 is less than six weeks in duration and adheres to the mini-course refund policy listed on page 15.

In most cases, a specific registration deadline will exist for this class. This deadline will appear on the published class schedule.

WSET® Level 4, Independent Research Assignment Course, D6

This element of the WSET Level 4 Diploma Courses involves independent research on an assigned topic and the writing of a 3000-word research paper. Students can choose one of two specific topics in the year when they take this unit. A 2.5 hour class assists students in approaching their research. Additionally, IWC personnel are available for advice during the production of the research paper.

WSET® Level 4, Independent Research Assignment Course, D6 has one learning objective  
1. Research a specific wine related subject

D6 Independent Research Assignment requires a written assignment of 3000 words. Two research titles are released by WSET on August 1 of each academic year, each with its own submission date.

**For the 2020-21 Academic Year beginning August 1, 2020:**

- Title 1: Must be submitted by January 31, 2021.
- Title 2: Must be submitted by July 31, 2021

Students seeking to enroll in WSET® Level 4, Independent Research Assignment Course, D6 must be at least 21 years of age **AND have** a passing grade in the course, WSET® Level 4 Wine Production, D1. WSET requires that students have studied Level 4, Wine Business, D2 before registering for this Unit.

Pricing for WSET® Level 4, Independent Research Assignment Course, D6

<b>Registration Fee:</b>	<b>\$8.00</b>	<b>Exam:</b>	<b>\$250.00</b>
<b>Study Kit:</b>	<b>No fee</b>	<b>Tuition:</b>	<b>\$80.00</b>
<b>Total:</b>	<b>\$382.38</b>		

WSET® Level 4, Independent Research Assignment Course, D6 adheres to the mini course refund on page 15.

In most cases, a specific registration deadline will exist for this course. This deadline will appear on the published class schedule

## WSET® Level 1 Wines Online Course

This course provides a basic introduction to the main styles of wines that exist, whether for interested consumers or for front-line staff involved in the service or sale of wine. The course also provides the basic product knowledge for the storage and service of wines.

The WSET® Level 1 Wines Online Course encompasses five learning objectives:

1. Understand the main types and styles of wine available.
2. Know how to store wine.
3. Know how to serve wine to customers.
4. Understand the basic principles of food and wine pairing.
5. Understand issues relating to the safe consumption of wine.

This course is a non-occupational course. Non-occupational courses are not intended to provide instruction that will result in the student's acquisition of occupational skills.

The WSET® Level 1 Wines Online Course is a 4-week, 6-module online program with a recommendation of 1.3 hours of online activities and textbook study per week. Students study under the guidance of one of International Wine Center's experienced instructors for the duration of the course. Regular access and participation in the course online activities is essential.

The Level 1 Wines Course has a 45-minute exam. The examination consists of 30 multiple choice questions.

Students seeking to enroll in this class must be 21 years of age by its start date.

Pricing for the Level 1 Wines Course is as follows:

<b>Registration Fee:</b>	<b>\$14.00</b>	<b>Exam:</b>	<b>\$85.00</b>
<b>Study Kit:</b>	<b>No fee</b>	<b>Tuition:</b>	<b>\$140.00</b>
<b>Total:</b>	<b>\$239.00</b>		

Level 1 Wines Online Course s adheres to the online course refund policy listed on page 20.

In most instances, no registration deadline exists for this course. However, students should register in advance of the start date to confidently secure a place.

## WSET® Level 1 Spirits Online Course

This course provides a basic introduction to the main styles of spirits, how they are produced and the factors that affect their flavors. It also includes tasting of the most important styles and how to describe them.

The WSET® Level 1 Spirits Course encompasses five learning objectives:

1. Understand the main production processes and distillation equipment used to make spirits.
2. Understand how the principal types of fruit spirits, whiskies, rums and agave spirits are made and describe their key characteristics.
3. Understand how the principal types of vodka, flavored spirits and aromatized wines are made and describe their key characteristics.
4. Know the common equipment and principals involved in the storage and service of spirits.

This course is a non-occupational course. Non-occupational courses are not intended to provide instruction that will result in the student's acquisition of occupational skills.

The WSET® Level 1 Spirits Online Course is a 4-week, 6-module online program with a recommendation of 1.3 hours of online activities and textbook study per week. Students study under the guidance of one of International Wine Center's experienced instructors for the duration of the course. Regular access and participation in the course online activities is essential.

The Level 1 Spirits Online Course has a 45-minute exam. The examination consists of 30 multiple choice questions.

Students seeking to enroll in this class must be 21 years of age by its start date.

Pricing for the Level 1 Spirits Online Course is as follows:

<b>Registration Fee:</b>	<b>\$14.00</b>	<b>Exam:</b>	<b>\$85.00</b>
<b>Study Kit:</b>	<b>No fee</b>	<b>Tuition:</b>	<b>\$140.00</b>
<b>Total:</b>	<b>\$239.00</b>		

Level 1 Spirits Online Course adheres to the online course refund policy listed on page 20.

In most instances, no registration deadline exists for this course. However, students should register in advance of the start date to confidently secure a place

### WSET® Level 2 Wines Online Course

This course gives students broad knowledge of the world of wine. It is very valuable for those who have a personal interest in the subject. Additionally, wine professionals will advance in their goal of achieving wine expertise, particularly those in the customer service and sales functions of the hospitality, retailing and wholesaling industries.

Those who successfully complete the WSET® Level 2 Wines Online Course will be able to interpret the labels of the major wines of the world and give basic guidance on appropriate selection and service, as well as understand the principles of wine tasting and evaluation.

The WSET® Level 2 Wines Online Course has seven learning objectives:

1. Understand the factors that influence wine style and price.
2. Know the characteristics of the principal grape varieties used in wine production.
3. Know how to use labeling terms on a bottle to deduce the style and flavor of still wines produced in the key wine producing countries of the world.
4. Know how to use the labeling terms on a bottle to deduce the style, flavor and method of production of sparkling wines produced in the key wine producing countries of the world.
5. Know how to use the labeling terms on a bottle to deduce the style, flavor and production method of sweet and fortified wines produced in the key wine producing countries of the world.
6. Be able to provide information and advice to customers and staff about wines and spirits.
7. Be able to produce analytical tasting notes of wines using industry recognized tasting terms.

WSET® Level 2 Wines Course is a 5-week, 6-module online program with a recommendation of 6 hours of online activities and textbook study per week. Students study under the guidance of one of International Wine Center's experienced instructors, for the duration of the course. Students are advised to taste a range of wines during your studies, from a list of recommended tasting samples. Regular access and participation in the course online activities is essential. The Level 2 Wines Online Course has a one-hour exam, which consists of 50 multiple choice questions.

Students seeking to enroll in this course must be least 21 years of age AND submit a

- High School, College, or Post-Graduate diploma or transcript; OR
- Letter of reference from a wine trade professional on company letterhead stating: (1) that the prospective student is known to him/her personally; (2) that he/she is aware of the student's knowledge of and interest in wine; and (3) that he/she believes the student is qualified to pursue structured study of wine.

Pricing for the Level 2 Wines Online Course is as follows:

<b>Registration Fee:</b>	<b>\$ 25.00</b>	<b>Exam:</b>	<b>\$198.00</b>
<b>Study Kit:</b>	<b>\$119.24</b>	<b>Tuition:</b>	<b>\$268.00</b>
<b>Total:</b>	<b>\$607.24</b>		

The WSET Level 2 Wines Online Course adheres to the online course refund policy listed on page 20. In most instances, a registration deadline exists for this course.

## WSET® Level 2 Spirits Online Course

The Level 2 Spirits Online Course is intended to provide a comprehensive level of focused product knowledge required to underpin job skills and competencies, for example in bar service, cocktail service and for staff requiring focused product knowledge in retail and wholesale businesses.

Successful candidates will be able to give information on the characteristics of the principal spirits and liqueurs and identify major international brands within each category. They will confidently provide guidance on the use and service of spirits and liqueurs and make informed recommendations to customers when selecting spirits and liqueurs to meet their taste, quality and price requirements.

There are four learning objectives for the Level 2 Spirits Online Course:

5. Understand the factors influencing the production of spirits and liqueurs and how that influences the characteristics of the products.
6. Understand the main international spirits and liqueurs available and the importance that branding has in this market.
7. Be able to provide information and advice to customers and staff about spirits and liqueurs.
8. Be able to produce analytical tasting notes of spirits using industry recognized tasting terms.

The Level 2 Spirits Online Course is a 5-week, 6-module online program with a recommendation of 6 hours of online activities and textbook study per week. Students study under the guidance of one of International Wine Center's experienced instructors for the duration of the course. Students are advised to taste a range of spirits during your studies, from a list of recommended tasting samples, Regular access and participation in the course online activities is essential.

The Level 2 Spirits Online Course has a one-hour exam. The examination consists of 50 multiple choice questions.

Students seeking to enroll in this. Course must be at least 21 years of age AND

- High School, College, or Post-Graduate diploma or transcript; OR
- Letter of reference from a wine or spirits trade professional on company letterhead stating: (1) that the prospective student is known to him/her personally; (2) that he/she is aware of the student's knowledge of and interest in wine and spirits; and (3) that he/she believes the student is qualified to pursue structured study of wine and spirits.

Pricing for the Level 2 Spirits Online Course is as follows:

<b>Registration Fee:</b>	<b>\$25.00</b>	<b>Exam:</b>	<b>\$180.00</b>
<b>Study Kit:</b>	<b>\$120.59</b>	<b>Tuition:</b>	<b>\$265.99</b>
<b>Total:</b>	<b>\$590.59</b>		

Level 2 Spirits Online Course adheres to the online course refund policy listed on page 20.

In most instances, no registration deadline exists for this course. However, students should register at least one week in advance of the start date to confidently secure a place. In some scheduling formats, a registration deadline might apply.



## **WSET® Level 3 Wines Online Course**

The WSET® Level 3 Wines Online Course is designed to give 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. The course will give wine professionals an in-depth understanding of all the important wines of the world. It is also suitable for wine enthusiasts and collectors.

Those who successfully complete the WSET® Level 3 Wines Online Course will be able to describe the characteristics of the principal wines of the world and give information on the key factors influencing style, quality and price. They will consequently be in a position to advise management, to answer customer queries authoritatively, and to make informed selections of wines in a variety of situations.

There are six learning objectives for the WSET® Level 3 Wines Online Course:

1. Identify the principal natural and human factors in the vineyard and winery that are involved in the production of still wines of the world and explain how they can influence the style, quality and price of these wines.
2. Identify and describe the characteristics of the still wines produced in the principal wine producing regions of the world and explain how the key natural and human factors in the vineyard, winery, law and commerce can influence the style, quality and price of wines.
3. Identify and describe the characteristics of the principal sparkling wines of the world and explain how the key natural and human factors in the vineyard, winery, law and commerce can influence the style, quality and price of these wines.
4. Identify and describe the characteristics of the principal fortified wines of the world and explain how the key natural and human factors in the vineyard, winery and law can influence the style, quality and price of these wines.
5. Demonstrate the ability to provide information and advice to customers and staff about wines.
6. Accurately describe the key characteristics of the principal still wines of the world and use the description to make an assessment of quality and an assessment of readiness of drinking.

WSET® Level 3 Wines Online Course is a 9-week online program with a recommendation of 10 hours of online activity and textbook study per week. Students study under the guidance of one of International Wine Center's experienced instructors, who is available to you for the duration of the course. Students are advised to taste a range of wines during your studies, from a list of recommended tasting samples. The course includes a 2.5 hour in-person tasting and exam prep session at IWC before the exam, which is an in-person exam at International Wine Center in NYC. Regular access and participation in the course online activities is essential.

The examination encompasses two units.

- Unit One: A written assessment in two parts to be completed in two hours. The paper is comprised of 50 multiple-choice questions and four short written answers. A mark of 55% in each part is required to achieve a pass in this unit of the qualification.
- Unit Two: A practical tasting paper in the form of a blind tasting of two wines to be completed in 30 minutes. A mark of 55% is required to achieve a pass in this unit of the qualification.

In order to pass the examination of the WSET® Level 3 Wines Online Course, candidates must achieve a pass in both Units of the examination.

Entry requirements: Students must be 21 years of age by its start date AND must qualify under one of the following criteria:

- A passing grade in the WSET® Level 2 Intermediate Course in Wines & Spirits; OR
- Successful completion of the Certified Specialist of Wine (CSW) course of the Society of Wine Educators; OR
- Successful completion of a WSET-sanctioned entrance exam

Pricing for the Level 3 Wines Online Course is as follows:

<b>Registration Fee:</b>	<b>\$50.00</b>	<b>Exam:</b>	<b>\$280.00</b>
<b>Study Kit:</b>	<b>\$201.42</b>	<b>Tuition:</b>	<b>\$628.00</b>
<b>Total:</b>	<b>\$1159.00</b>		

The WSET® Level 3 Wines Online Course adheres to the online course refund policy listed on page 20. In most instances, a registration deadline exists.

## Procedure for Appealing Grades

Students desiring **feedback and/or re-grading** for an exam paper on a WSET® Level 1 to 3 Course should contact International Wine Center to request a WSET® “Enquiry & Feedback Form.” The form must be completed and submitted to WSET with the appropriate fee within 20 days following the issuing of exam results. (Call International Wine Center to confirm issue date of exam results). Following are the fees for inquiry and the feedback from WSET® Levels 1 to 3:

Qualification		Fee: Payable in British Pounds	Estimated Fee in \$US Dollars
<b>Level 1 Award in Wines, Spirits, Sake</b>			
<b>Level 2 Award in Wines</b>			
<b>Level 2 Award in Spirits</b>			
	Inquiry Only	<b>£14.00</b>	\$20.00
	Inquiry & Feedback	<b>£21.00</b>	\$30.00
<b>Level 3 Award in Wines, Spirits, Sake</b>			
	Theory		
	Inquiry Only	<b>£36.00</b>	\$50.00
	Inquiry & Feedback	<b>£79.00</b>	\$111.00
	Tasting		
	Inquiry Only	<b>£36.00</b>	\$50.00
	Inquiry & Feedback	<b>£50.00</b>	\$70.00

Students desiring **feedback and/or re-grading** for an examination paper on a WSET® Level 4 Course should contact International Wine Center to request a “WSET® Diploma Enquiry & Feedback Form.” The form must be completed and submitted to WSET with the appropriate fee within 15 working days after the issue of examination results to International Wine Center. (Call International Wine Center to confirm issue date of exam results.) The fees for inquiry and feedback for WSET® Level 4 Courses are:

Level 4 Diploma Courses		Fee: Payable in British Pounds	Estimated Fee in \$US Dollars
<b>D1 – Wine Production</b>			
	Inquiry Only	<b>£100.00</b>	\$140.00
	Inquiry & Feedback	<b>£150.00</b>	\$210.00
<b>D2 – Wine Business</b>			
	Inquiry Only	<b>£75.00</b>	\$105.00
	Inquiry & Feedback	<b>£120.00</b>	\$168.00
<b>D3 – Wines of the World</b>			
	<i>Note: Fees for D3 are charged per question</i>		
	Tasting		
	Inquiry Only	<b>£65.00</b>	\$91.00
	Inquiry & Feedback	<b>£100.00</b>	\$140.00
	Theory		
	Inquiry Only	<b>£65.00</b>	\$91.00
	Inquiry & Feedback	<b>£100.00</b>	\$140.00
<b>D4 – Sparkling Wines</b>			
<b>D5 – Fortified Wines</b>			
	Tasting		
	Inquiry Only	<b>£65.00</b>	\$91.00
	Inquiry & Feedback	<b>£100.00</b>	\$140.00
	Theory		
	Inquiry Only	<b>£65.00</b>	\$91.00
	Inquiry & Feedback	<b>£100.00</b>	\$140.00
<b>D6 – Research Assignment</b>			
	Inquiry Only	<b>£100.00</b>	\$140.00
	Inquiry & Feedback	<b>£150.00</b>	\$210.00

Any student **unsatisfied with the result of an inquiry** of an examination paper should contact International Wine Center and request a WSET® "Appeal Against Examination Results Application Form," which must be completed and returned to WSET, together with the appropriate fee within 10 working days following notification of the inquiry decision.

Qualification		Fee: Payable in British Pounds	Estimated Fee in \$US Dollars
Level 1 Award in Wines, Spirits, Sake Level 2 Award in Wines Level 2 Award in Spirits		£14.00	\$20.00
Level 3 Award in Wines, Spirits, Sake			
	Tasting	£36.00	\$50.00
	Theory	£36.00	\$50.00
Level 4, D1 - Wine Production		£100.00	\$140.00
Level 4, D2 – Wine Business		£75.00	\$105.00
Level 4, D3 - Wines of the World	Note: Fees for D3 are charged <i>per question</i>		
	Tasting	£65.00	\$91.00
	Theory	£65.00	\$91.00
Level 4, D4 – Sparkling Wines Level 4, D5 – Fortified Wines			
	Tasting	£65.00	\$91.00
	Theory	£65.00	\$91.00
Level 4, D6 – Research Assignment		£100.00	\$140.00

If you have questions, concerns or need more information in general about anything in this catalog, please contact International Wine Center at (212) 239-3055 or [info@internationalwinecenter.com](mailto:info@internationalwinecenter.com).

As a Licensed Career School, International Wine Center is required to file annual reports of student registration and completion data, as well as data on financial aid given. International Wine Center has no financial aid program, and therefore has reported no such data. Data regarding student registration and completion for the July 1 2017 to June 30 2018 year is summarized here.

Course Name	Number of Students Enrolled from previous reporting period (2016-2017)	Number of New Students Enrolled July 1, 2017 through June 30, 2018	Number of Course Noncompleters July 1, 2017 through June 30, 2018	Number of Course Graduates July 1, 2017 through June 30, 2018	Number of Students Continuing Enrollment into next reporting period
(A)	(D)	(E)	(F)	(G)	(H)
WSET Level 1 Foundation	49	229	1	197	80
WSET Level 1 Spirits	0	11	1	9	1
WSET Level 2 Intermediate	126	364	2	330	158
WSET Level 2 Spirits	3	5		0	8
WSET Level 3 Advanced	178	154	4	71	257
WSET Level 4, Wine Production, Unit 2	30	47		35	42
WSET Level 4, The Global Business of Wine, Unit 1	38	33		17	54
WSET Level 4, Light Wines of the World, Unit 3	41	27	1	5	62
WSET Level 4, Spirits of the World, Unit 4	11	16	1	17	9
WSET Level 4, Sparkling Wines of the World, Unit 5	33	31		27	37
WSET Level 4, Fortified Wines of the World, Unit 6	37	30		20	47
UNDUPLICATED COUNT* of students reported in all courses listed above:					
	477	766	10	650	658