

# 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.

- \$** HK\$12,500 per programme inclusive of:
  - 1.) Student study pack for WSET Level 3 Award in Wines in English
  - 2.) at least 75 Wines for tasting
  - 3.) Test Fee for WSET Level 3 Award in Wines qualification
  - 4.) WSET certificates & pins

**D** 39 hours **E** 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

**S**

☎ 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 **D** 0.5 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.

- \$** HK\$12,000 per programme inclusive of:
  - 1.) Study Guide for WSET Level 1 Award in Wines in English
  - 2.) Student study pack for WSET Level 2 Award in Wines in English
  - 3.) about 58 Wines for tasting
  - 4.) Test Fee for WSET Level 1 Award in Wines qualification
  - 5.) Test Fee for WSET Level 2 Award in Wines qualification
  - 6.) WSET certificates & pins

**D** 30 hours **E** 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.

- \$** HK\$10,500 per programme inclusive of:
  - 1.) Study Guide for WSET Level 1 Award in Spirits in English
  - 2.) Student study pack for WSET Level 2 Award in Spirits in English
  - 3.) at least 35 Spirits for tasting
  - 4.) Site visit to a cocktail bar
  - 5.) Test Fee for WSET Level 1 Award in Spirits qualification
  - 6.) Test Fee for WSET Level 2 Award in Spirits qualification
  - 7.) WSET certificates & pins

**D** 30 hours **E** English, supplemented with Cantonese

**Q** 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。

**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\$12,000，包括：
  - 1.) WSET 葡萄酒第二級認證教材 (繁體中文教科書及教材)
  - 2.) 可品嚐近 70 款不同國家的葡萄酒，其中近 20 款酒為法國葡萄酒
  - 3.) 葡萄酒與食物搭配
  - 4.) WSET 葡萄酒第二級認證考試費用 (繁體中文卷)
  - 5.) WSET 葡萄酒第二級認證證書及襟章

**D** 30 小時 **E** 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.

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

**D** 32 hours **E** English, supplemented with some Italian terminologies

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

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)
- S** 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](http://hkuspace.hku.hk)

### 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.

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

**\$** HK\$16,800 per programme inclusive of:  
 1.) Learning materials in English  
 2.) at least 55 different types of whisky for tasting  
 3.) 3-hour Whisky Bar Visit with whisky blending experience

**D** 36 hours English, supplemented with Cantonese

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

### Certificate for Module (Cocktail Appreciation and the Craft of Mixology)

Programme Code: HT035A

2867 8479 / 2520 4607

foodandbeverage@hkuspace.hku.hk



What is Mixology? Mixology is a term for mixing drinks or bartending, and a mixologist is a title for a bartender or bar chef. Thus, mixology is about the art and craft of mixing drinks and the mixologist is the professional who practises it.

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.

**\$** HK\$9,000 per programme inclusive of:  
 1.) Learning materials in English  
 2.) Different cocktails for tasting  
 3.) Cocktail crafting experience  
 4.) 3-hour Cocktail Bar visit

**D** 30 hours

**Q** 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.

**\$** HK\$17,100 per programme inclusive of:  
 1.) Learning materials in English  
 2.) In-class course materials  
 3.) Various tasting sample  
 4.) Test Fee for SCA Introduction to Coffee qualification  
 5.) Test Fee for SCA Brewing Foundation qualification  
 6.) Test Fee for SCA Brewing Intermediate qualification  
 7.) SCA certificates

Note: A Student Service fee of USD 50 for SCA "Introduction to Coffee" Examination, USD 50 for SCA "Brewing Foundation" Examination, and USD 50 for SCA "Brewing Intermediate" Examination will be paid by students directly to SCA, and this is an additional fee on top of the tuition fee (i.e. HK\$17,100) to HKU SPACE.

**D** 30 hours

**Q** 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.

**R** Applicants shall be aged at least 18 years or above, and do not have any health problems that make 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\$17,100 per programme 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  
 Note: A Student Service fee of USD 50 for SCA "Sensory Skills Foundation" Examination and USD 50 for SCA "Sensory Skills Intermediate" Examination will be paid by students directly to SCA, and this is an additional fee on top of the tuition fee (i.e. HK\$17,100) to HKU SPACE.

**D** 30 hours Cantonese, supplemented with teaching materials in English

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

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

Programme Code: HT028A

2867 8483

coffeehtm@hkuspace.hku.hk



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

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

**R** 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\$17,100 per programme inclusive of:  
 1.) Learning materials in English  
 2.) Coffee tasting and hands-on practice  
 3.) Test Fee for SCA "Barista Skills Foundation" qualification  
 4.) Test Fee for SCA "Barista Skills Intermediate" qualification  
 5.) SCA certificate(s) (soft-copy) for each qualification upon successful completion  
 Note: A Student Service fee of USD 50 for SCA "Barista Skills Foundation" Examination and USD 50 for SCA "Barista Skills Intermediate" Examination will be paid by students directly to SCA, and this is an additional fee on top of the tuition fee (i.e. HK\$17,100) to HKU SPACE.

**D** 30 hours Cantonese, supplemented with teaching materials in English

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

**NCR<sup>1</sup>**

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。

**NCR<sup>2</sup>**

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。

**NCR<sup>3</sup>**

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 (Latte Art Skills)

Programme Code: HT039A

☎ 2867 8483

✉ coffehtm@hkuspace.hku.hk



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.

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

**\$** HK\$10,900 per programme inclusive of:  
1.) Learning materials in English  
2.) Coffee tasting and hands-on practice

**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 (Craft Beer Brewing and Appreciation)

Programme Code: HT029A

☎ 2867 8483 / 2520 4607

✉ sakehtm@hkuspace.hku.hk



This programme is designed to provide a sound introduction to craft beer. Students will be introduced to the basic ingredients of craft beer, key stages in craft beer brewing, different styles and flavours of craft beers produced by different countries. Through a combination of classroom learning and visits to two craft beer breweries and one craft beer bar, students will deepen their knowledge in the craft beer brewing processes in a real-life professional industry environment, and appreciate the emerging trends of the craft beer business in Hong Kong.

**\$** HK\$8,800 per programme inclusive of:  
1. learning materials in English  
2. at least 40 different types of beers and craft beers for tasting  
3. visit to two craft beer breweries  
4. visit to a craft beer bar (with food and craft beer pairing)

**D** 32 hours

**Q** Level 3 (Reg. No.: 22/000880/L3) Validity Period: 01 Dec 2022 - on-going

### 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 profession 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.

**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.

**\$** HK\$1,950 per programme, 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

**D** 4 hours

**E** Cantonese, suppl with teaching materials in Eng

### 證書 (單元：日本清酒大師)

課程編號：HT004A

☎ 2867 8483 / 2520 4607

✉ sakehtm@hkuspace.hku.hk



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

**\$** HK\$10,500 (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

**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

### 證書 (單元：國際酒匠)

課程編號：HT040A

☎ 28678313 / 2867 8315

✉ cmmarketing@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，他們將品嚐超過 70 款日本酒和燒酎並進行比較，以加強他們的五官辨別能力。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\$15,800 (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)

**D** 32小時

**Q** 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

### 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悉日本傳統的浸釀方法，便需透過此三小時課程向日本酒導師學習。

**\$** HK\$1,250 (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。)

**D** 3小時

**E** 粵語

### Japanese Sake Masterclass Series – Meeting and Tasting with Sake Brewer

Programme Code: HTMG9057

☎ 2520 4607 / 2867 8483

✉ wine@hkuspace.hku.hk



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

**D** 2 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)

**\$** 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  
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### 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 in class

**D** 9 hours

**E** English or Cantonese, supplemented with teaching materials in English

### Introduction to Wine Appreciation

Programme Code: BEWS9053



☎ 2520 4607



✉ wine@hkuspace.hku.hk

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

**\$** HK\$670 per programme

**D** 1 day

### Introductory Wines and Spirits Tasting and Servicing

Programme Code: HTMG9048



☎ 2867 8483 / 2867 8408



✉ cert.pjhs@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 dining 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

**D** 12 hours

**E** English, suppl with teaching materials in Chinese



**NCR<sup>1</sup>** 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。

**NCR<sup>2</sup>** 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。

**NCR<sup>3</sup>** 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。