

# 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.

**R** Applicants shall:  
- be aged at least 18 years or above; and  
- be a holder of the WSET Level 2 Award in Wines.  
Applicants do not have any health problems that made them unfit for wine tasting.  
Applicants with other qualifications will be considered on individual merit, and they are required to take and pass an online written entry test.

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

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 digital certificate & pin

💰 HK\$13,150 per programme

**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

Application Code: 2370-1792NW

☎ 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.

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 digital certificates & pins

**R** Applicants shall be aged at least 18 years or above, and do not have any health problems that made them unfit for wine tasting.  
Note: Applicants who have already passed WSET Level 1/2 in Wines should approach Programme Team before application.

💰 HK\$12,600 per programme

**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.

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 digital certificates & pins

**R** Applicants shall be aged at least 18 years or above, and do not have any health problems that made them unfit for wine tasting.  
Note: Applicants who have already passed WSET Level 1/2 in Wines should approach Programme Team before application.

💰 HK\$11,050 per programme

**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。

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 葡萄酒第二級認證電子證書及襟章

**R** 申請人必須年滿十八歲，具基礎中文閱讀及書寫能力。申請人必須確保沒有對酒類飲品過敏。  
注意：已通過 WSET 葡萄酒 2 級認證的申請人應在申請課程前聯繫學科團隊。

💰 HK\$12,600

**D** 30 小時

**E** 粵語，輔以英語；普通話，輔以英語

**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



For details, please refer to p.242

See legend on page 033 圖說說明於第 033 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.

Inclusive of:

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

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

**\$** HK\$16,800 per programme

**D** 36 hours

**E** 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 8324

✉ foodandbeverage@hkuspace.hku.hk



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

Programme inclusive of:

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

**R** - Applicants shall be aged at least 18 years or above;  
- Do not have any health problems that are unfit for alcoholic beverage tasting

**\$** HK\$9,000 per programme

**D** 30 hours

**E** English, supplemented with Cantonese

**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

✉ coffeetm@hkuspace.hku.hk



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

Inclusive of:

1. Learning materials in English
2. In-class course materials
3. Various tasting sample
4. Test Fee for SCA Introduction to Coffee qualification
5. Test Fee for SCA Brewing Foundation qualification
6. Test Fee for SCA Brewing Intermediate qualification
7. SCA certificates

**R** Applicants shall not have any health conditions that made them unfit for coffee tasting. Note: Applicants who have already obtained SCA "Introduction to Coffee"/"Brewing Foundation"/"Brewing Intermediate" certificate should approach Programme Team before application.

**\$** HK\$17,700 per programme

**D** 30 hours

**E** 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: Sensory Skills – Foundation and Intermediate)

Programme Code: HT036A

☎ 2867 8483

✉ coffeetm@hkuspace.hku.hk



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

Inclusive of:

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

**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\$17,700 per programme

**D** 30 hours

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

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

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

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>3</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。

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 (Specialty Coffee: Barista Skills – Foundation and Intermediate)

Programme Code: HT028A

☎ 2867 8483

✉ coffehtm@hkuspace.hku.hk



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

Programme inclusive of:

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

**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\$17,700 per programme

**D** 30 hours

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

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

### Certificate for Module (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.

Inclusive of:

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

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

**\$** HK\$10,900 per programme

**D** 30 hours

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

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

### Certificate for Module (Intermediate Study in Beer)

Programme Code: HT042A

☎ 2867 8483 / 2520 4607

✉ sakehtm@hkuspace.hku.hk



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

Inclusive of:

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

**R** Applicants shall be aged at least 18 years or above, and do not have any health problems that make them unfit for beer tasting.  
Note: Applicants who have already passed WSET Level 1/2 in Beer should approach Programme Team before application.

**\$** HK\$11,700 per programme

**D** 31 hours

**E** English, supplemented with Cantonese

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

### 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.

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)

**R** Applicants shall be aged at least 18 years or above, and do not have any health problems that make them unfit for beer tasting.  
Note: Applicants who have already passed WSET Level 1/2 in Beer should approach Programme Team before application.

**\$** HK\$8,800 per programme

**D** 32 hours

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

See legend on page 033 圖像說明於第033頁

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

**\$** Fee 學費

**D** Duration 修業期

**E** Medium of Instruction 教學語言

**Q** Qualifications Framework 資歷架構

**E** Exemption 豁免

**S** Short Course 短期課程

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

### Craft beer home-brewing, tasting and food pairing workshop

S

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.

Including:

1. at least 4 different beers for tasting
2. a session on food and craft beer pairing

**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

**D** 5 hours

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。

**R** 學員需為：

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

**\$** HK\$10,850 (包括教科書、品嚐 30-40 種不同風格日本酒類的費用)

**D** 30 小時

粵語

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

### 證書 (單元：國際酒匠)

課程編號：HT040A

☎ 2867 8313 / 2867 8315



✉ lifestyle@hkuspace.hku.hk

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

**R** 申請人必須：

- 1) 年滿 18 歲或以上，具基本中文閱讀及書寫能力；及
- 2) 持有國際酒師及國際燒酎酒師資歷 (SSI International 認證)；及
- 3) 確保沒有對酒類飲品過敏。

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

**D** 32 小時

粵語及日語

**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

### Foundation Study in Japanese Sake

S

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** - Be aged 18 or above

- Not suffer from any health problems that are unfit for tasting wine/sake in class

**D** 9 hours

English or Cantonese, supplemented with teaching materials in English

### 日本梅酒實驗所

S

課程編號：HTMG9046

☎ 2867 8483 / 2520 4607



✉ sakehtm@hkuspace.hku.hk

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

**R** - 年滿 18 歲或以上

- 健康狀況良好，不會因品酒而引致身體不適。

**\$** HK\$1,250 (包括試飲 3 款梅酒及材料費用：一款自選日本酒類 (大吟釀清酒、古酒、芋燒酎或威士忌)、日本青梅/南高梅及日本糖、一瓶 1 公升玻璃真空瓶。)

**D** 3 小時

粵語

### Introductory Wines and Spirits Tasting and Servicing

S

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** - 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

English, suppl with teaching materials in Chinese

**NCR1**

This is an exempted course under the Non-Local Higher and Professional Education (Regulation) Ordinance. 根據《非本地高等及專業教育(規管)條例》，本課程屬獲豁免課程。It is a matter of discretion for individual employers to recognize any qualification to which this course may lead. 個別僱主可酌情決定是否承認本課程可令學員獲取的任何資格。

**NCR2**

These are exempted courses under the Non-Local Higher and Professional Education (Regulation) Ordinance. 根據《非本地高等及專業教育(規管)條例》，這些課程屬獲豁免課程。It is a matter of discretion for individual employers to recognize any qualification to which these courses may lead. 個別僱主可酌情決定是否承認這些課程可令學員獲取的任何資格。

**NCR3**

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

# Wine, Spirits, Sake & Coffee

## 葡萄酒、烈酒、清酒及咖啡

### 國際燒酎喇酒師工作坊

課程編號：HTMG9103

S

報名代碼：2435-1604NW



2867 8313 / 2867 8315

lifestyle@hkuspace.hku.hk

本課程提供日本燒酎的瞭解和認識，適合喜愛日本燒酎人士及日本燒酎供應與銷售行業人員報讀。

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

**\$** HK\$7,900 (學費包括 16 小時工作坊、教科書、品嚐 22-24 種不同風格本格燒酎和泡盛酒、SSI 國際燒酎喇酒師考試及證書費)

**D** 16 小時

**E** 粵語

### Introduction to buying and appreciating Champagne

Programme Code: HTMG9101

S

2520 4607 / 2867 8324

wine@hkuspace.hku.hk

The programme aims to educate students on the history and production process of champagne, providing them with a comprehensive understanding of its origins and how it is made. Additionally, it seeks to develop their skills in identifying and appreciating different types of champagne, enabling them to discern various styles and qualities.

**\$** HK\$1,350

**D** 3 hours

### 淺嘗威士忌

課程編號：HTMG9086

S

報名代碼：2370-1351NW

2867 8479 / 2867 8324

foodandbeverage@hkuspace.hku.hk

隨著越來越多的人品威士忌，他們希望對其有更加深入的瞭解，提升自身對威士忌的體驗和享用，也對威士忌的分類、製作等方面有更多的認知。透過對威士忌的系統化深入學習，既使他們對威士忌有更多掌握，提升他們的品鑒和飲用，對威士忌的購買甚至投資，都有各種幫助。

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

**\$** HK\$1,280

**D** 4 小時

**E** 粵語或普通話

### 咖啡拉花技巧 (高級圖案)

課程編號：HTMG9085

S

2867 8483

coffeetm@hkuspace.hku.hk

本課程適合已經掌握中級拉花技術並希望進一步提升技能的學員。無論是業餘愛好者還是希望提升專業技能的咖啡師，只要對拉花藝術有濃厚興趣並具備中級拉花經驗的學員均可參加。

- R** 適合已經掌握基本拉花技術並希望進一步提升技能的學員
- \* 已完成本校 (咖啡拉花技巧 (中級圖案)) 的學員優先。

**\$** HK\$1,500

**D** 3 小時

**E** 粵語或普通話

### 咖啡拉花技巧 (中級圖案)

課程編號：HTMG9084

S

2867 8483

coffeetm@hkuspace.hku.hk

本課程適合已經掌握基本拉花技術並希望進一步提升技能的學員。無論是業餘愛好者還是希望提升專業技能的咖啡師，只要對拉花藝術有濃厚興趣並具備基本拉花經驗的學員均可參加。

- R** 適合已經掌握基本拉花技術並希望進一步提升技能的學員
- \* 已完成本校 (咖啡拉花技巧 (中級圖案)) 的學員優先。

**\$** HK\$1,260

**D** 3 小時

**E** 粵語或普通話

### 咖啡拉花技巧 (初級圖案)

課程編號：HTMG9083

S

2867 8483

coffeetm@hkuspace.hku.hk

本課程適合對咖啡拉花藝術有興趣的初學者，無論是業餘愛好者還是希望提升專業技能的咖啡師。無需任何拉花經驗，只要對咖啡製作有興趣並願意學習新技術的學員均可參加。

- R** 適合對咖啡拉花有興趣的初學者

**\$** HK\$1,080

**D** 3 小時

**E** 粵語或普通話

### Certificate for Module (Fine Wines of the World)

Programme Code: HT048A

2867 8324 / 2867 8479

foodandbeverage@hkuspace.hku.hk



This programme is designed to introduce students to the world of fine wines through a structured and immersive exploration of globally renowned wine regions.

- R** - Applicants shall be aged at least 18 years or above, and do not have any health problems that are unfit for alcoholic beverage tasting.
- They shall preferably have foundation knowledge of wine.

**\$** HK\$20,500

**D** 30 hours

**E** English

**Q** Level 3 (Reg. No.: 25/001103/L3) Validity Period: 01 Nov 2025 - on-going

### 調製你自己的雞尾酒!

課程編號：HTMG9089

S

2867 8324 / 2867 8479

foodandbeverage@hkuspace.hku.hk

隨著雞尾酒的普及，越來越多的人希望對其有更加深入的瞭解，提升自身對雞尾酒的體驗和享用，也有興趣了解更多對這個行業的認知。本工作坊屬於入門班，希望提升參加者對雞尾酒的專業認知，亦幫助他們瞭解自身對這個領域的興趣。

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

**\$** HK\$980

**D** 3 小時

**E** 粵語或普通話

See legend on page 033 圖像說明於第 033 頁

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

**\$** Fee 學費

**D** Duration 修業期

**E** Medium of Instruction 教學語言

**Q** Qualifications Framework 資歷架構

**E** Exemption 豁免

**S** Short Course 短期課程

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

### Fine Wine Investing and Collecting

Programme Code: HTMG9093



☎ 2867 8324 / 2867 8479



✉ foodandbeverage@hkuspace.hku.hk

Could wine be an appealing investment asset? Fine wines are tangible with intrinsic value. Fine wines are usually limited by their quantity, of high quality and may appreciate in value over time, making them highly coveted by collectors and connoisseurs. This workshop is designed to address those who are curious about fine wine collecting by offering comprehensive knowledge and practical skills that enables them to start a collection. This workshop is also suitable for those with existing fine wine collections who would like to learn how to value and sell their collection.

💰 HK\$4,800 per workshop, inclusive of fine wines for tasting, cheese and biscuits.

D 3 hours

### 葡萄酒配芝士入門

課程編號：HTMG9099



☎ 2867 8324 / 2867 8479



✉ foodandbeverage@hkuspace.hku.hk

For details, please refer to p.242

### 淺嘗葡萄酒

課程編號：HTMG9100



☎ 2867 8324 / 2867 8479



✉ foodandbeverage@hkuspace.hku.hk

本課程適合對葡萄酒有興趣的初學者、餐飲業從業者，以及希望提升生活品質的個人。

葡萄酒文化在全球日益受到重視，隨著人們生活水平的提高和對高品質生活的追求，對葡萄酒知識的需求也在不斷增長。葡萄酒不僅是一種飲品，更是一種文化和藝術的象徵。了解葡萄酒的歷史、釀製過程和品酒技巧，能夠提升個人的文化素養和生活品味。

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

💰 HK\$930

D 3小時

🗣 粵語或普通話

### 家居咖啡沖煮入門

課程編號：HTMG9091



☎ 2867 8483



✉ coffeetm@hkuspace.hku.hk

本課程將介紹基本的咖啡沖煮知識和技巧。除了認識基本咖啡豆知識外，我們將詳細講解在家中如何使用不同的咖啡沖煮方法，並探討哪種方法最容易製作出高品質的咖啡。

💰 HK\$810

D 3小時

### Taste like an Expert! Wine Tasting Skills Development

Programme Code: HTMG9104



☎ 2867 8324 / 2867 8479



✉ foodandbeverage@hkuspace.hku.hk

Discover the art of wine tasting and develop your tasting skills with our comprehensive programme designed for wine students, novices, and enthusiasts alike. Master the techniques used by professionals to assess wine quality with precision and confidence. This immersive experience will teach you the skill of blind wine tasting, empowering you to evaluate wines impartially, without the influence of labels. Develop skills to successfully identify the grape variety, region, quality and price point. Join us and transform your wine tasting abilities into those of a seasoned expert! This programme is suitable to wine novices, enthusiasts, or those who are preparing for wine examinations that involve blind wine tasting across different levels, from beginner to expert!

💰 HK\$1,980

D 3 hours

