

PRINCE WINE STORE ANNUAL EDUCATION CALENDAR 2016

COURSE NAME	Start Date	End Date	Attendance	Venue
WSET 2 Weekday INTENSIVE - JAN 27-29, 2016	27/01/2016 9:30	29/01/2016 15:00	20	South Melbourne
WSET L3 10 WEEK Course - FEB 8 - APRIL 18, 2016	8/02/2016 18:00	18/04/2016 18:00	29	South Melbourne
WSET L2 9 WEEK Course - FEB 9 - APRIL 5, 2016	9/02/2016 18:00	5/04/2016 18:00	28	South Melbourne
PWS Introductory Wine Course FEBRUARY 2016	10/02/2016 18:00	2/03/2016 18:00	8	South Melbourne
PWS French Wine Course FEB 2016	17/02/2016 18:00	9/03/2016 20:00	6	South Melbourne
WSET L3 March Weekday INTENSIVE - 7-9 March & 15-16 March, 2016	7/03/2016 9:30	16/03/2016 17:00	8	South Melbourne
WSET L3 10 WEEK Course - MARCH 7 - MAY, 2016 SYDNEY	7/03/2016 18:00	23/05/2016 18:00	4	SYDNEY
WSET L2 9 WEEK Course - MARCH - MAY - SYDNEY	8/03/2016 0:00	3/05/2016 0:00	8	SYDNEY
PWS Introductory Wine Course- MARCH, 2016 SYDNEY	9/03/2016 18:00	30/03/2016 18:00	2	SYDNEY
PWS Introductory Wine Course MARCH 2016	9/03/2016 18:00	30/03/2016 18:00	11	South Melbourne
PWS Spain & Portugal Course MARCH	12/03/2016 13:30	26/03/2016 13:30	3	South Melbourne
WSET 2 Weekday INTENSIVE - APRIL 18-20, 2016	18/04/2016 21:30	20/04/2016 21:30	5	South Melbourne
WSET L2 Weekly Course - APRIL - MAY, MORNINGTON PENINSULA	19/04/2016 18:00	14/06/2016 18:00		Mornington Peninsula
WSET L3 10 WEEK Course - MAY 2 - JULY 11, 2016	2/05/2016 18:00	11/07/2016 18:00	1	South Melbourne
PWS French Wine Course SYDNEY MAY 2016	4/05/2016 18:00	25/05/2016 20:00	3	SYDNEY
PWS Introductory Wine Course MAY 2016	10/05/2016 18:00	31/05/2016 20:00	1	South Melbourne
PWS Burgundy Course MAY 2016	18/05/2016 18:00	25/05/2016 18:00		South Melbourne
WSET 2 Weekday INTENSIVE SYDNEY - 23-25 May, 2016	23/05/2016 0:00	25/03/2016 0930		SYDNEY
PWS Burgundy Course SYDNEY JUNE 2016	1/06/2016 18:00	8/06/2016 18:00		SYDNEY
PWS Italian Wine Course JUNE 2016	7/06/2016 18:00	21/06/2016 18:00		South Melbourne
PWS Italian Wine Course JUNE 2016 SYDNEY	7/06/2016 18:00	21/06/2016 18:00		SYDNEY
WSET L2 Weekly Course JUNE-AUG, 2016 SYDNEY	7/06/2016 18:00	2/08/2016 18:00		SYDNEY
WSET 2 Saturday CONSUMER INTENSIVE - JUNE 2016	11/06/2016 9:30	25/06/2016 17:00		South Melbourne
PWS Barolo Masterclass & Dinner SYDNEY JUNE 2016	28/06/2016 18:00	28/06/2016 22:00	2	SYDNEY
PWS Barolo Masterclass JUNE 2016	28/06/2016 18:00	28/06/2016 18:00		South Melbourne
WSET Level 2 9 WEEK Course - JULY 5 - AUGUST 30, 20-16	5/07/2016 18:00	30/08/2016 18:00		South Melbourne
PWS French Wine Course JULY 2016	6/07/2016 18:00	27/07/2016 18:00	2	South Melbourne
WSET L3 10 WEEK Course - JULY - SEPTEMBER, MORNINGTON PENINSULA	18/07/2016 18:00	12/09/2016 18:00		Mornington Peninsula
PWS Introductory Wine Course AUGUST2016	2/08/2016 18:00	23/08/2016 18:00		South Melbourne
WSET L3 AUGUST INDUSTRY Intensive - 8-12 August 2015	9/08/2016 9:30	12/08/2016 17:00		South Melbourne
PWS Burgundy Course AUGUST 2016	23/08/2016 18:00	30/08/2016 18:00		South Melbourne

<u>WSET L2 9 Week Course - SEPTEMBER-NOVEMBER 2016</u>	6/09/2016 0:00	8/11/2016 0:00	South Melbourne
<u>PWS Italian Wine Course SEPT 2016</u>	6/09/2016 18:00	20/09/2016 15:30	South Melbourne
<u>WSET L3 10 WEEK Course - SEPT 19 - DEC 5, 2016 SYDNEY</u>	19/09/2016 18:00	5/12/2016 18:00	SYDNEY
<u>WSET L3 10 WEEK Course -SEPT 19 - DECEMBER 5, 2016</u>	19/09/2016 18:00	5/12/2016 18:00	South Melbourne
<u>PWS French Wine Course OCTOBER 2016</u>	4/10/2016 18:00	1/11/2016 18:00	South Melbourne
<u>PWS Spain & Portugal Course NOVEMBER</u>	11/11/2016 13:30	25/11/2016 13:30	South Melbourne

WSET L2 9 WEEK Course - FEB 9 - APRIL 5			TUTOR	ROOM	SPECIAL NOTES
WEEK 1	S1 - Intro-SAT	9/02/2016	Meg	Barolo	
WEEK 2	S2 -Factors Affecting Wine Production	16/02/2016	Josh	Barolo	
WEEK 3	S3 - Chardonnay & Pinot	23/02/2016	Meg	Barolo	
WEEK 4	S4 - Cab Sauv, Merlot and Sauvignon Blanc	1/03/2016	Meg	Barolo	
WEEK 5	S5 Syrah, Grenache & Riesling	8/03/2016	Seb	Barolo	
WEEK 6	S6 Other White Grape varieties and white wines; S9 Sweet Wine	15/03/2016	Seb	Barolo	
WEEK 7	S7 Other Black Grape varieties and red wines	22/03/2016	Raul Yague	Barolo	
WEEK 8	S8 - Sparkling Wines and S10 - Fortified Wines.	29/03/2016	Raul Yague	Barolo	
WEEK 9	S9 - Multiple Choice Exam	5/04/2016	Sean	Barolo	

WSET L2 9 WEEK Course - MARCH - MAY - SYDNEY			TUTOR	ROOM	SPECIAL NOTES
WEEK 1	S1 - Intro-SAT	8/03/2016	Alison	Rhone	
WEEK 2	S2 -Factors Affecting Wine Production	15/03/2016	Andrea Pritzer	Rhone	
WEEK 3	S3 - Chardonnay & Pinot	22/03/2016	Andrea Pritzer	Rhone	
WEEK 4	S4 - Cab Sauv, Merlot and Sauvignon Blanc	29/03/2016	Andrea Pritzer	Rhone	
WEEK 5	S5 Syrah, Grenache & Riesling	5/04/2016	Andrea Pritzer	Rhone	
WEEK 6	S6 Other White Grape varieties and white wines; S9 Sweet Wine	12/04/2016	TBC	Rhone	
WEEK 7	S7 Other Black Grape varieties and red wines	19/04/2016	Andrea Pritzer	Rhone	
WEEK 8	S8 - Sparkling Wines and S10 - Fortified Wines.	26/04/2016	Andrea Pritzer	Rhone	
WEEK 9	S9 - Multiple Choice Exam	3/05/2016	Jacq Turner	Rhone	

WSET L2 WEEKDAY INTENSIVE APRIL 2016			TUTOR	ROOM	SPECIAL NOTES
DAY 1	S1 - Intro-SAT; S2 -Factors Affecting Wine Production; S3 - Chardonnay & Pinot	18/04/2016	Meg	Barolo	
DAY 2	S4 - Cab Sauv, Merlot and Sauvignon Blanc;S5 Syrah, Grenache & Riesling; S6 Other White Grape varieties and white wines; S9 Sweet Wine	19/04/2016	Josh	Barolo	

DAY 3	S7 Other Black Grape varieties and red wines; S8 - Sparkling Wines and S10 - Fortified Wines. S9 - Multiple Choice Exam	20/04/2016	Josh	Barolo	
WSET L2 9 WEEK Course - APRIL - JUNE 2016 MORNINGTON PENINSULA					
			TUTOR	ROOM	SPECIAL NOTES
WEEK 1	S1 - Intro-SAT	19/04/2016	Kate	Barolo	
WEEK 2	S2 -Factors Affecting Wine Production	25/04/2016	Kate	Barolo	
WEEK 3	S3 - Chardonnay & Pinot	2/05/2016	Emma	Barolo	
WEEK 4	S4 - Cab Sauv, Merlot and Sauvignon Blanc	9/05/2016	Emma	Barolo	
WEEK 5	S5 Syrah, Grenache & Riesling	16/05/2016	Kate	Barolo	
WEEK 6	S6 Other White Grape varieties and white wines; S9 Sweet Wine	23/05/2016	Emma	Barolo	
WEEK 7	S7 Other Black Grape varieties and red wines	30/05/2016	Emma	Barolo	
WEEK 8	S8 - Sparkling Wines and S10 - Fortified Wines.	6/06/2016	Kate	Barolo	
WEEK 9	S9 - Multiple Choice Exam	13/06/2016	Kate	Barolo	
WSET L2 WEEKDAY MAY INTENSIVE -MAY 2016			TUTOR	ROOM	
DAY 1	S1 - Intro-SAT; S2 -Factors Affecting Wine Production; S3 - Chardonnay & Pinot	23/05/2016		Barolo	
DAY 2	S4 - Cab Sauv, Merlot and Sauvignon Blanc;S5 Syrah, Grenache & Riesling; S6 Other White Grape varieties and white wines; S9 Sweet Wine	24/05/2016		Barolo	
DAY 3	S7 Other Black Grape varieties and red wines; S8 - Sparkling Wines and S10 - Fortified Wines. S9 - Multiple Choice Exam	25/05/2016		Barolo	
WSET L2 WEEKEND CONSUMER INTENSIVE - JUNE 2016					
			TUTOR	ROOM	SPECIAL NOTES
DAY 1	S1 - Intro-SAT; S2 -Factors Affecting Wine Production; S3 - Chardonnay & Pinot	11/06/2016	Josh	Barolo	Light lunch from Bellota.
DAY 2	S4 - Cab Sauv, Merlot and Sauvignon Blanc;S5 Syrah, Grenache & Riesling; S6 Other White Grape varieties and white wines; S9 Sweet Wine	18/06/2016	Sean	Barolo	Light lunch from Bellota.

DAY 3	S7 Other Black Grape varieties and red wines; S8 - Sparkling Wines and S10 - Fortified Wines. S9 - Multiple Choice Exam	25/06/2016	Sean	Barolo	Light lunch from Bellota.
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WSET L2 9 WEEK Course SYDNEY- JUNE - AUGUST 2016			TUTOR	ROOM	
WEEK 1	S1 - Intro-SAT	7/06/2016	Karen MH	Rhone	
WEEK 2	S2 -Factors Affecting Wine Production	14/06/2016	Karen MH	Rhone	
WEEK 3	S3 - Chardonnay & Pinot	21/06/2016		Rhone	
WEEK 4	S4 - Cab Sauv, Merlot and Sauvignon Blanc	28/06/2016		Rhone	
WEEK 5	S5 Syrah, Grenache & Riesling	5/07/2016	Karen MH	Rhone	
WEEK 6	S6 Other White Grape varieties and white wines; S9 Sweet Wine	12/07/2016	Karen MH	Rhone	
WEEK 7	S7 Other Black Grape varieties and red wines	17/07/2016		Rhone	
WEEK 8	S8 - Sparkling Wines and S10 - Fortified Wines.	26/07/2016		Rhone	
WEEK 9	S9 - Multiple Choice Exam	2/08/2016	Jacq Turner	Rhone	

WSET L2 9 WEEK Course - JULY - AUGUST 2016			TUTOR	ROOM	SPECIAL NOTES
WEEK 1	S1 - Intro-SAT	5/07/2016	Josh	Barolo	
WEEK 2	S2 -Factors Affecting Wine Production	12/07/2016	Josh	Barolo	
WEEK 3	S3 - Chardonnay & Pinot	19/07/2016	Russell	Barolo	
WEEK 4	S4 - Cab Sauv, Merlot and Sauvignon Blanc	26/07/2016	Russell	Barolo	
WEEK 5	S5 Syrah, Grenache & Riesling	2/08/2016	Seb	Barolo	
WEEK 6	S6 Other White Grape varieties and white wines; S9 Sweet Wine	9/08/2016	Seb	Barolo	
WEEK 7	S7 Other Black Grape varieties and red wines	16/08/2016	Sean	Barolo	
WEEK 8	S8 - Sparkling Wines and S10 - Fortified Wines.	23/08/2016	Sean	Barolo	
WEEK 9	S9 - Multiple Choice Exam	30/08/2016	Abbie	Barolo	

WSET L2 9 WEEK Course - SEPTEMBER - NOVEMBER 2016			TUTOR	ROOM	SPECIAL NOTES
WEEK 1	S1 - Intro-SAT	6/09/2016	Seb	Barolo	
WEEK 2	S2 -Factors Affecting Wine Production	13/09/2016	Seb	Barolo	
WEEK 3	S3 - Chardonnay & Pinot	20/09/2016	Russell	Barolo	

WEEK 4	S4 - Cab Sauv, Merlot and Sauvignon Blanc	27/09/2016	Russell	Barolo	
WEEK 5	S5 Syrah, Grenache & Riesling	4/10/2016	Josh	Barolo	
WEEK 6	S6 Other White Grape varieties and white wines; S9 Sweet Wine	11/10/2016	Josh	Barolo	
WEEK 7	S7 Other Black Grape varieties and red wines	18/10/2016	Raul	Barolo	
WEEK 8	S8 - Sparkling Wines and S10 - Fortified Wines.	25/10/2016	Raul	Barolo	Class not on November 1 because of Melbourne Cup
WEEK 9	S9 - Multiple Choice Exam	8/11/2016	Abbie	Barolo	

	WSET L3 10 WEEK Course - FEB 8 - APRIL 18			SPECIAL NOTES
Week 1	S1 Course Induction and Tasting Technique	8/02/2016	Meg	
Week 2	S2 Winemaking	15/02/2016	Meg	
Week 3	S3 Burgundy and Alsace	22/02/2016	Josh	
Week 3 Saturday Intensive	S4 Bordeaux and South West France; S5 Loire, Rhone and Southern France; S6 Germany, Austria, Hungary and Greece	27/02/2016	Josh	
Week 4	S7 Italy	29/02/2016	Josh	
Week 5	S8: Spain and Portugal	7/03/2016	Bree	
Monday 14 March - Labour Day Public Holiday				
Week 6 Saturday Intensive	S9 Introduction to the New World and North America and S10 South America and South Africa; S 11 Australia and New Zealand	19/03/2016	Raul	
Week 7	S 12 Sparkling	21/03/2016	Sean	
Monday 28 March - Easter Monday Public Holiday				
Week 9	S 13 Fortified Wines	4/04/2015	Raul	
Week 10	S 14 Spirits	11/04/2015	Meg	
Week 11	Exam – 30 minute tasting exam and 1 hour and 45 minute short answer and multiple choice.	18/04/2015	Meg	
	WSET L3 10 WEEK Course - SYDNEY - MARCH 7 - MAY 23			
Week 1	S1 Course Induction and Tasting Technique	7/03/2016	Annette	
Monday 14 March - Labour Day Public Holiday				
Week 2	S2 Winemaking	21/03/2016	Annette	
Monday 28 March - Easter Monday Public Holiday				
Week 3	S3 Burgundy and Alsace	4/04/2016	Karen	
Week 3 Saturday Intensive	S4 Bordeaux and South West France; S5 Loire, Rhone and Southern France; S6 Germany, Austria, Hungary and Greece	9/04/2016	Andrea	
Week 4	S7 Italy	11/04/2016	Annette	
Week 5	S8: Spain and Portugal	18/04/2016	Annette	

Week 5 Saturday Intensive	S9 Introduction to the New World and North America and S10 South America and South Africa; S 11 Australia and New Zealand	23/04/2016	Andrea	
Week 6	S 12 Sparkling	2/05/2016	Karen	
Week 7	S 13 Fortified Wines	9/05/2016	Karen	
Week 8	S 14 Spirits	16/05/2016	Andrea	
Week 9	Exam – 30 minute tasting exam and 1 hour and 45 minute short answer and multiple choice.	23/05/2016	TBC	
WSET L3 10 INTENSIVE Course - 7 MARCH-16 MARCH				
DAY 1	S1 Course Induction and Tasting Technique; S2 Winemaking; S3 Burgundy and Alsace	7/03/2016	Bree	
DAY 2	S4 Bordeaux and South West France; S5 Loire, Rhone and Southern France; S6 Gemany, Austria, Hungary and Greece	8/03/2016	Bree	
DAY 3	S7 Italy; S8: Spain and Portugal; S9 Introduction to the New World and North America	9/03/2016	Bree	
Monday 14 March - Labour Day Public Holiday				
DAY 4	S10 South America and South Africa; S 11 Australia and New Zealand; S 12 Sparkling	15/03/2016	Bree	
DAY 5	S 13 Fortified Wines; S 14 Spirits; Exam – 30 minute tasting exam and 1 hour and 45 minute short answer and multiple choice.	16-Mar	Meg	
WSET L3 10 WEEK Course - MAY 2 - JULY 11, 2016				
Week 1	S1 Course Induction and Tasting Technique	2/05/2016	Meg	
Week 2	S2 Winemaking	9/05/2016	Meg	
Week 3	S3 Burgundy and Alsace	16/05/2016	Meg	
Week 3 Saturday Intensive	S4 Bordeaux and South West France; S5 Loire, Rhone and Southern France; S6 Gemany, Austria, Hungary and Greece	21/05/2016	Meg	
Week 4	S7 Italy	23/05/2016	Josh	
Week 5	S8: Spain and Portugal	30/05/2016	Josh	
Week 6	S9 Introduction to the New World and North America	13/06/2016	Sean	
Week 7	S10 South America and South Africa	20/06/2016	Sean	

Week 7 Saturday Intensive	S 11 Australia and New Zealand; S 12 Sparkling and S 13 Fortified Wines	25/06/2016	Sean	
Week 8	S 14 Spirits	27/06/2016	Meg	
Week 9	Exam – 30 minute tasting exam and 1 hour and 45 minute short answer and multiple choice.	18/04/2015	Meg	
WSET L3 10 WEEK Course - MORNINGTON PENINSULA - JULY - SEPTEMBER				
Week 1	S1 Course Induction and Tasting Technique	1/07/2018	Kate	
Week 2	S2 Winemaking	25/07/2016	Kate	
Week 3	S3 Burgundy and Alsace	1/08/2016	Emma	
Week 3 Saturday Intensive	S4 Bordeaux and South West France; S5 Loire, Rhone and Southern France; S6 Germany, Austria, Hungary and Greece	6/08/2016	Emma	
Week 4	S7 Italy	8/08/2016	Kate	
Week 5	S8: Spain and Portugal	15/08/2016	Emma	
Week 6	S9 Introduction to the New World and North America	22/08/2016	Emma	
Week 6 Saturday Intensive	S10 South America and South Africa; S 11 Australia and New Zealand; S 12 Sparkling	27/08/2016	Emma	
Week 7	S 13 Fortified Wines	29/08/2016	Kate	
Week 8	S 14 Spirits	5/09/2016	Kate	
Week 9	Exam – 30 minute tasting exam and 1 hour and 45 minute short answer and multiple choice.	12/09/2015	Kate	
WSET L3 10 INTENSIVE INDUSTRY BOOTCAMP Course -8-12 August 2016				
DAY 1	S1 Course Induction and Tasting Technique; S2 Winemaking; S3 Burgundy and Alsace	8/08/2016	Meg	

DAY 2	S4 Bordeaux and South West France; S5 Loire, Rhone and Southern France; S6 Germany, Austria, Hungary and Greece	9/08/2016	Meg	
DAY 3	S7 Italy; S8: Spain and Portugal; S9 Introduction to the New World and North America	10/08/2016	Meg	
DAY 4	S10 South America and South Africa; S 11 Australia and New Zealand; S 12 Sparkling	11/08/2016	Meg	5-6 pm - Food and Wine pairing session
DAY 5	S 13 Fortified Wines; S 14 Spirits; Exam – 30 minute tasting exam and 1 hour and 45 minute short answer and multiple choice.	12-Aug	Meg	5-6 pm - Food and Wine pairing session

WSET L3 10 WEEK Course - SEPTEMBER - NOVEMBER, 2016				
Week 1	S1 Course Induction and Tasting Technique	19/09/2016	Meg	
Week 2	S2 Winemaking	26/09/2016	Meg	
Week 3	S3 Burgundy and Alsace	3/10/2016	Meg	
Week 3 Saturday Intensive	S4 Bordeaux and South West France; S5 Loire, Rhone and Southern France; S6 Germany, Austria, Hungary and Greece	8/10/2016	Josh	
Week 4	S7 Italy	10/10/2016	Josh	
Week 5	S8: Spain and Portugal	17/10/2016	Josh	
Week 6	S9 Introduction to the New World and North America	24/10/2016	Sean	
Week 7 Saturday Intensive	S10 South America and South Africa; S 11 Australia and New Zealand; S 12 Sparkling	29/10/2016	Sean	
Week 8	S 13 Fortified Wines	7/11/2016	Sean	
Week 9	S 14 Spirits	14/11/2016	Meg	
Week 10	Exam – 30 minute tasting exam and 1 hour and 45 minute short answer and multiple choice.	21/11/2016	Meg	

WSET L3 10 WEEK Course SYDNEY - SEPTEMBER - NOVEMBER 2016				
Week 1	S1 Course Induction and Tasting Technique	19/09/2016		
Week 2	S2 Winemaking	26/09/2016		
Week 3	S3 Burgundy and Alsace	3/10/2016		

Week 3 Saturday Intensive	S4 Bordeaux and South West France; S5 Loire, Rhone and Southern France; S6 Germany, Austria, Hungary and Greece	8/10/2016		
Week 4	S7 Italy	10/10/2016		
Week 5	S8: Spain and Portugal	17/10/2016		
Week 6	S9 Introduction to the New World and North America	24/10/2016		
Week 7 Saturday Intensive	S10 South America and South Africa; S 11 Australia and New Zealand; S 12 Sparkling	29/10/2016		
Week 8	S 13 Fortified Wines	7/11/2016		
Week 9	S 14 Spirits	14/11/2016		
Week 10	Exam – 30 minute tasting exam and 1 hour and 45 minute short answer and multiple choice.	21/11/2016		

DIPLOMA GROUP WHO COMMENCED IN 2014					
Feb-16					LECTURER
22nd Feb	Mon	9.30 am - 5.00 pm	Dipl 14	Unit 3 Light Wines of the World - S9 Hungary, Romania & Bulgaria; S10a Southern Rhone & S10b Northern Rhone	Barolo Meg Brodtmann
23rd Feb	Tue	9.30 am - 5.00 pm	Dip 14	Unit 3 Light Wines of the World S11 Southern France; Session 12 NE Italy	Barolo Meg Brodtmann
24th Feb	Wed	9.30 am - 5.00 pm	Dip 14	Unit 3 Light Wines of the World: S13 NW Italy, S14 Central Italy & S15 Southern Italy	Barolo Italian Specialist - Michael McNamara
Mar-16					
22nd Mar	Tues	9.30 am - 5.00 pm	Dip 14	Unit 3 Light Wines of the World: S16 NW and Southern Spain; S17 NE and central Spain; S18 Portugal	Barolo Raul Moreno Yague
23rd Mar	Wed	9.30 am - 5.00 pm	Dip 14	Unit 3 Light Wines of the World: S19 Australia; S20 New Zealand; S21 Greece & Cyprus	Barolo Meg Brodtmann

24th Mar	Thurs	9.30 am - 5.00 pm	Dip 14	Unit 3 Light Wines of the World: S22 Asia; S23 California; S24 USA & Canada	Barolo		Bree Boskov
Apr-16							
26th Apr	Mon	9.30 am - 5.00 pm	Dip 14	Unit 3 Light Wines of the World: S25 South & Central America; S26 South Africa	Barolo		Meg Brodtmann
27th Apr	Tue	9.30 am - 5.00 pm	Dip 14	Unit 3 Light Wines of the World - dedicated to revision and discussion	Barolo		Meg Brodtmann
DIPLOMA GROUP WHO COMMENCED IN 2015							LECTURER
UNIT 6 Fortified Wines	1x6 hours & 1 x 4 hour = 10hrs	18th & 19th Jan 2016	Jan - Feb	9th March - 2.30 pm - 3.35 pm	9th March - 2.30 pm - 3.35 pm	n/a	18/1/2016 - Jen Pfeiffer AND 19/1/2016 for half day - Raul Moreno Yague
BLOCK B 2016/2017			Practice	FORMAL ASSESSMENT			
UNIT	LECTURE COMMITMENTS	LECTURE DATES 9.30AM - 5.30PM	DAPS ONLINE PRACTICE ASSESSMENT	TASTING EXAM	THEORY EXAM	COURSE WORK ASSIGNMENT	
UNIT 4 Production of Spirits	2x6 hours =12hrs	11th & 12th April	April - May	14 June 2016 - 1630-1735	14 June 2016 - 1630-1735	n/a	Raul Moreno Yague and special guests

UNIT 5 Sparkling Wines	1x6 hours = 6hrs	19th September	Sept - Oct	3 November 20 16 1230 - 1335	3 November 2016 12.30 - 1335	n/a	Kate McIntyre
UNIT 3 Light Wines of the World - 2016	11x6 hours = 66hrs	23rd - 25th January 20th - 22nd February 20th - 22nd March 17th & 18th April	March - May & March - April 2017	14 June 2017 10- 1230	14 June 2017 1330- 1630	n/a	Meg Brodtmann and special guests
DIPLOMA GROUP WHO WILL COMMENCE IN 2016							LECTURER
UNIT	LECTURE COMMITM ENTS	LECTURE DATES 9.30AM - 5.30PM	DAPS ONLINE PRACTICE ASSESSME	TASTING EXAM	THEORY EXAM	COURSE WORK ASSIGNMENT	
UNIT 2 Production of Wine	3x6 hours = 18hrs	18, 19 & 20 July 2016	July - Aug	n/a	22/08/2016 10:00	n/a	Meg Brodtmann
UNIT 1 Global Business Alcoholic Beverage	2x6 hours =12hrs	10 & 11 October 2016	CS Sept - Oct ; CWA Dec - Jan	n/a	3 November, 10 am	early April 2017	Meg Brodtmann & guest speaker
UNIT 6 Fortified Wines	1x6 hours & 1 x 4 hour = 10hrs	23 & 24 January 2017	Jan - Feb	8 March	8 March 2017, 2.30 - 3.35 pm	n/a	Jen Pfeiffer & Raul Moreno Yague
BLOCK B 2017/2018							
UNIT	LECTURE COMMITM ENTS	LECTURE DATES 9.30AM - 5.30PM	DAPS ONLINE PRACTICE ASSESSME NT	TASTING EXAM	THEORY EXAM	COURSE WORK ASSIGNMENT	

UNIT 4 Production of Spirits	2x6 hours =12hrs	10 & 11 April 2017	April - May	13 June	13 June 2017, 4.30 - 5.35 pm	n/a	Raul Moreno Yague & Special guest speakers
UNIT 5 Sparkling Wines	1x6 hours = 6hrs	18 September 2017	Sept - Oct	Early Nov 2017	Early Nov 2017	n/a	Kate McIntyre
UNIT 3 Light Wines of the World - 2018	11x6 hours = 66hrs	29-31 January 26-28 February 26-28 March 23- 24 April	March - May & March - April 2018	Early June 2018	Early June 2018	n/a	Meg Brodtmann & special guest speakers

Intro Wine Course - FEBRUARY				Nos	FOOD
WEEK 1	Wine in a Nutshell	10/02/2016	Seb		
WEEK 2	The major varieties and Australian wine regions	17/02/2016	Myles		
WEEK 3	Wine production - what happens?	24/02/2016	Myles		
WEEK 4	A global perspective with food and wine matching - inc dinner	2/03/2016	Myles		

Intro Wine Course - MARCH				Nos	FOOD
WEEK 1	Wine in a Nutshell	9/03/2016	Myles		
WEEK 2	The major varieties and Australian wine regions	16/03/2016	Seb		
WEEK 3	Wine production - what happens?	23/03/2016	Rosco		
WEEK 4	A global perspective with food and wine matching - inc dinner	30/03/2016	Seb		

Intro Wine Course - MARCH SYNEY				Nos	FOOD
WEEK 1	Wine in a Nutshell	9/03/2016	Jon		
WEEK 2	The major varieties and Australian wine regions	16/03/2016	Jon		
WEEK 3	Wine production - what happens?	23/03/2016	Jon		
WEEK 4	A global perspective with food and wine matching - inc dinner	30/03/2016	Jon		

Intro Wine Course - MAY				Nos	FOOD
WEEK 1	Wine in a Nutshell	10/05/2016	Seb		
WEEK 2	The major varieties and Australian wine regions	17/05/2016	Seb		
WEEK 3	Wine production - what happens?	24/05/2016	Myles		
WEEK 4	A global perspective with food and wine matching - inc dinner	31/05/2016	Myles		

Intro Wine Course - AUGUST				Nos	FOOD
WEEK 1	Wine in a Nutshell	2/08/2016	Seb		
WEEK 2	The major varieties and Australian wine regions	9/08/2016	Seb		
WEEK 3	Wine production - what happens?	16/08/2016	Rosco		

WEEK 4	A global perspective with food and wine matching - inc dinner	23/08/2016	Myles		
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PWS FRENCH WINE COURSE - FEBRUARY				Nos	CHEF'S CHOICE
WEEK 1	Introduction to wine laws. Alsace and Champagne.	17/02/2016	Seb	6	Mini herb omlette or Kingfish on Crostini
WEEK 2	Burgundy	24/02/2016	Seb/Rosco	6	White: pate Red: lamb
WEEK 3	The Rhone Valley and spirits of Cognac and Armagnac	2/03/2016	Seb	6	Ragu followed by cheese
WEEK 4	Bordeaux and South West France	9/03/2016	Seb	6	Beef bavette

All food items listed are examples only

PWS FRENCH WINE COURSE - MAY - SYDNEY				Nos	Dinner on final night at local BYO restaurant.
WEEK 1	Introduction to wine laws. Alsace and Champagne.	4/05/2016	Jon	3	
WEEK 2	Burgundy	11/05/2016	Jon	3	
WEEK 3	The Rhone Valley and spirits of Cognac and Armagnac	18/05/2016	Jon	3	
WEEK 4	Bordeaux and South West France	25/05/2016	Jon	3	

PWS FRENCH WINE COURSE - JULY				Nos	CHEF'S CHOICE
WEEK 1	Introduction to wine laws. Alsace and Champagne.	6/07/2016	Seb		Mini herb omlette or Kingfish on Crostini
WEEK 2	Burgundy	13/07/2016	Seb		White: pate Red: lamb
WEEK 3	The Rhone Valley and spirits of Cognac and Armagnac	20/07/2016	Rosco		Ragu followed by cheese
WEEK 4	Bordeaux and South West France	27/07/2016	Rosco		Beef bavette

PWS FRENCH WINE COURSE - OCTOBER				Nos	CHEF'S CHOICE
WEEK 1	Introduction to wine laws. Alsace and Champagne.	4/10/2016	Seb		Mini herb omlette or Kingfish on Crostini
WEEK 2	Burgundy	11/10/2016	Seb		White: pate Red: lamb
WEEK 3	The Rhone Valley and spirits of Cognac and Armagnac	18/10/2016	Rosco		Ragu followed by cheese
WEEK 4	Bordeaux and South West France	25/10/2016	Rosco		Beef bavette

ITALIAN WINE COURSE - JUNE 2016				Nos	FOOD
WEEK 1	Introduction and Laws with Wines. The North East	7/06/2016	Michael		Scampi
WEEK 2	Tuscany - The Renaissance Mark II	14/06/2016	Michael		Ragu
WEEK 3	Piemonte, the South & Islands, plus other Italian Beverages	21/06/2016	Michael		Salumi

Food items are examples only.

ITALIAN WINE COURSE - SEPTEMBER 2016				Nos	FOOD
WEEK 1	Introduction and Laws with Wines. The North East	6/09/2016	Michael		Scampi
WEEK 2	Tuscany - The Renaissance Mark II	13/09/2016	Michael		Ragu
WEEK 3	Piemonte, the South & Islands, plus other Italian Beverages	21/09/2016	Michael		Salumi

SPANISH & PORTUGUESE WINE COURSE - MARCH 2016				Nos	SAMPLE MENUS
WEEK 1	White Wine & Sherry	12/03/2016	Raul	5	<ul style="list-style-type: none"> Pickled Artichokes -Asparagus salad -Almonds -Hazelnuts -Hard cheese (Cheddar or Parmigiano alike) -Cured red meats (your choice) -Tinned sardines -Dark Anchovies -Plain sof ricotta -Blue vein cheese
WEEK 2	Spain & Portugal Part 1 - Red Wine	19/03/2016	Raul	5	<ul style="list-style-type: none"> -Hard cheese (manchego or alike) -Double cream cheese (Brie or alike) -Olives -Mussels steamed? -smoked salmon
WEEK 3	Spain & Portugal Part 2 - Red Wine & Fortified Wines	26/03/2016	Raul	5	<ul style="list-style-type: none"> Beetroot & Goat cheese salad (shared) Rabbit ragu with casareccia (small plate each) Persian lamb braise with seasonal vegetables (small plate each) We will send the ragu out at 13:45 and the lamb at 14:00.
SPANISH & PORTUGUESE WINE COURSE - NOVEMBER 2016				Nos	MENU

WEEK 1	White Wine & Sherry	11/11/2016	Raul	<ul style="list-style-type: none"> -Asparagus salad -Almonds -Hazelnuts -Hard cheese (Cheddar or Parmigiano alike) -Cured red meats (your choice) -Tinned sardines -Dark Anchovies -Plain sof ricotta -Blue vein cheese
WEEK 2	Spain & Portugal Part 1 - Red Wine	18/11/2016	Raul	<ul style="list-style-type: none"> Hard cheese (Manchebo or alike) -Double cream cheese (Brie or alike) -Olives -Mussels steamed? -smoked salmon
WEEK 3	Spain & Portugal Part 2 - Red Wine & Fortified Wines	25/11/2016	Raul	<ul style="list-style-type: none"> Beetroot & Goat cheese salad (shared) Rabbit ragu with casareccia (small plate each) Persian lamb braise with seasonal vegetables (small plate each) We will send the ragu out at 13:45 and the lamb at 14:00.

BAROLO MASTERCLASS & DINNER - JUNE 8, SYDNEY, 2016		Nos	FOOD
Jun-08	Michael		

BAROLO MASTERCLASS & DINNER - JUNE 28, SOUTH MELBOURNE2016		Nos	FOOD
Jun-28	Michael	2	

BURGUNDY COURSE - in SOUTH MELBOURNE - MAY				Nos	FOOD
WEEK 1	White	18/05/2016	Seb		
WEEK 2	Red	25/05/2016	Seb		

BURGUNDY COURSE - in SYDNEY- JUNE				Nos	FOOD
WEEK 1	White	18/05/2016	Jon		
WEEK 2	Red	25/05/2016	Jon		

BURGUNDY COURSE - in SOUTH MELBOURNE - AUGUST				Nos	FOOD
WEEK 1	White	19/08/2016	Rosco		
WEEK 2	Red	25/05/2016	Rosco		