Level 3 Novice to Professional	
Entry requirements	None, but students are required to complete pre-course online study and read the Level 3 Award in Wines book prior to course start .
Week One: Course Programme	
Subjects studied	Synopsis
Day 1:	Introduction to wine and wine tasting / Food and wine pairing / Introduction to white varieties
Day 2:	Introduction to the grape growing and wine making / Introduction to black varieties
Day 3:	Vineyard and Winery visit
Day 4:	White wines of France, Germany and Austria
Day 5:	Red wines of France
Week Two: Course Programme after day 5:	
Day 1:	Wines of Southern France, Spain and Italy
Day 2:	Wines of Southern Italy, Greece and Portugal, Premium red wines from outside Europe
Day 3:	Premium white wines and regional specialities from outside Europe
Day 4:	Sparkling and Fortified wines
Day 5:	Level 3 Award Examination – 50 multiple-choice questions, five short answer questions and a 'blind' tasting of two wines
Number of Wines Tasted	Over 100 wines will be tasted over the duration of the course
Private study	Students will be expected to study an additional 60 hours in addition to the classroom time. It is essential that students prepare a minimum of two weeks prior to the commencement of the course.
Modes of Study	Students will be expected to complete online study of 30 hours and read the course book prior to the course start and will be expected to study for an additional 30 hours per week in addition to the classroom time, this will include the completion of online tests and further reading of the study materials. A student will be expected to commence their studies online a minimum of two weeks prior to the course start.
Examination	The Level 3 Award examination comprises of two parts: Part one will be a combined theory paper consisting of a 50 question multiple-choice section and a five question short answer written section. Part two will be a blind tasting of two wines. A mark of 55% required in all sections to pass.
Certification	All students who pass the Level 3 Award examination will be issued with a certificate suitable for framing and a lapel pin.