



McWILLIAM'S ACADEMY OF WINE COURSES

<p>Responsible Service of Alcohol (RSA) (Approved for NSW only)</p> 	<p>Program Outline: Single Unit – 6 hours</p> <p>Participants: All potential liquor trade employees are required to complete this course</p>
<p>Certificate I – Bronze Level</p> 	<p>Program Outline: (total of 14 hours) Responsible Service of Alcohol: 6 hours Provide Table Service of Alcoholic Beverages: 8 hours</p> <p>Participants: Entry level employees for on and off licensed premises, Cellar Door and Airline in-flight service personnel</p>

+ On-site – venue supplied by customer, or Off-site – inclusive of venue hire.

* On-site – wines and venue supplied by customer, or Off-site – inclusive of wines, exclusive of venue hire.

Certificate II – Silver Level

Pre-requisite:
Provided Certificate I
(or an equivalent
qualification) has been
completed, four theory
units are presented over
2 days (16 hours)



Program Outline: (total of 36 hours that includes theory, practical and written assignments)

Develop and Update Food and Beverage Knowledge: 2 hours

Evaluate Wines (Standard): 6 hours

Conduct a Product Tasting: 2 hours

Promote Wine Tourism Information (Discover Australian Wine): 6 hours

Practical assignments are self paced over 3 months (20 hours) –

- Practical Assignment (8 hours):
Complete practical tastings and submit written tasting notes
- Written Assignment (12 hours):
Design and present a functional Wine Listing for Restaurant or Retail

Participants:

Fine Wine Retail, Cellar Door Managers, potential Sommeliers

Certificate III – Gold Level

Pre-requisite:
Provided Certificate
II (or an equivalent
qualification) has been
completed, four theory
units are presented over
5 days (40 hours)



Program Outline: (total of 60 hours that includes theory, practical and written assignments)

Provide Specialist Advice on Wine: 12 hours

Provide Specialist Advice on Food (includes practical food and wine matching): 8 hours

Evaluate Wines (Advanced): 12 hours

Merchandise Products: 8 hours

Practical assignments are self paced over 3 months (20 hours) and may be undertaken at one of McWilliam's Wines vineyard sites (depending on availability) –

- Practical Assignment (20 hours):
Complete and document winery and vineyard experience

Participants:

All participants looking to reach a higher level of wine knowledge including Sommelier, or contemplating undertaking the Master of Wine qualification through the Institute of Masters of Wine

Statements of Attainment are issued for each unit of competence satisfactorily completed. Recognition of Prior Learning (RPL) may apply to components of courses and applications for RPL will be assessed on an individual basis. The maximum number of participants in a single unit course is fifteen (15) and the minimum number is ten (10).