

# WSET® Diploma in Wines

in combination with the German „Geprüfte/-r Sommeliermeister/-in IHK“

Bachelor  
Niveau



© Robert Kneschke - stock.adobe.com

## DWS

DEUTSCHE WEIN- UND  
SOMMELIERSCHULE

IHK

Gastronomisches  
Bildungszentrum Koblenz

in Kooperation mit:



# WSET® Diploma in Wines

in combination with the German „Geprüfte/-r Sommeliermeister/-in IHK“

## What is it?

A specialist level qualification programme and the highest level of certification offered by the Wine and Spirits Education Trust (WSET®), the globally recognized industry leader in wine education. It provides expert level knowledge in all aspects of wine.

## What does it offer?

It is designed to give a 360° knowledge of wine: From the understanding of viticulture and wine making to wine business and in-depth product knowledge. The Diploma will deepen your understanding of how and why wine production and business factors influence the style, quality and price of the principal wines of the world. The Geprüfter Sommeliermeister/-in IHK is offered alongside the WSET® Diploma course and specific modules are additionally provided.

## What are the benefits?

Your expertise is built both theoretically, through comprehensive analytical study of a large number of wine regions, and practically by developing your wine tasting skills to an expert level. Successful graduates acquire exceptional analytical skills and proficiency in evaluative wine tasting, gaining global recognition as authoritative wine specialists.

## For whom is it?

The Diploma programme is designed to prepare those who are required to make managerial decisions, interpret information and have a thorough understanding of market trends in a variety of wine trade positions and wine industry sectors. This qualification is also suitable for the dedicated wine enthusiast to build on knowledge gained at Level 3 and acquire further expertise in wine tasting.

## What makes Diploma with DWS unique?

Our five-year experience as one of the few organisations worldwide privileged to offer the Diploma has enabled us to understand how to achieve programme success for a diverse group of students, each with their own learning styles, needs and preferences.

We provide our students with a combination of in-person and online-study. Our classroom Diploma courses are taught by DWS Diploma certified instructors (WSET® Diploma graduates and WSET® educators) in Koblenz. We offer intensive full-day courses ranging from 2 to 4 days including weekends.

DWS offers additional science lectures conducted by a team of high-profile experts from the fields of wine making, oenology and wine sensory at Weincampus in Neustadt. Our students get access to tasting and theory exam training sessions as well as writing workshops to help them in preparation for their Diploma exams.

We provide guidance in planning and scheduling the Diploma programme with the rest of the personal and work life of our students.

## What you will learn

- D1** Wine Production
- D2** The global Wine Business
- D3** Still Wines of the World
- D4** Sparkling Wines
- D5** Fortified Wines
- D6** Independent research

The GBZ/DWS is **the only**  
Diploma provider for Germany.

## Course delivery

The course is entirely in English.

The Diploma is delivered in six mandatory units covering a broad range of topics including wine production, wine business, and still, sparkling and fortified wines of the world. The Diploma course consists of 5 guided units, 5 in-person exams and 1 research paper.

The WSET® estimates a minimum of 500 hours of study, including 116 hours of classroom over a period of 2 years. These are required to pass and acquire your Diploma.

The Diploma fulfils the prerequisite for an advanced wine qualification for entry to the Master of Wine (MW) programme.

## Entry requirements

Candidates must have achieved a passing score on the WSET® Level 3 Award in Wines and must be a minimum of 18 years of age to participate in any alcohol tasting in Germany. Candidates must also demonstrate a high proficiency in spoken and written English.

## Fees

WSET® Diploma in Wines:	5.835,00 €
Geprüfte/-r Sommeliermeister/-in IHK:	7.250,00 €
Dual System:	8.900,00 €

Included are enrollment fee of 480 €, introductory online sessions, access to online study material, examination fees for the D1, D2, D3, D4 and D5 exams, D6 Submission, add-on high-profile science lectures at Weincampus in Neustadt/Wstr., excursions to wineries, extra theory, tasting exam preparation sessions and writing workshops. All wine samples are included.

## Start Dates (planned)

 **GBZ, Koblenz**

 **Weincampus, Neustadt/Wstr.**

### Introductory online sessions

20.06. – 22.06.2022

### D1 Wine Production

30.06. – 02.07.2022

18.07. – 20.07.2022

### D2 Wine Business

13.08. – 14.08.2022

22.08. – 24.08.2022

### D4 Sparkling Wines

03.09. – 05.09.2022

### D3 Still Wines of the World

21./22.01. and 28./29.01.2023

25./26.02. and 04./05.03.2023

13./14.04.2023

### D5 Fortified Wines

22.04. – 24.04.2023




### D6 Independent Research Assignment

2 assignments topics every year in January and July




## Foundation Units

D1 must be studied at the beginning of a Diploma programme.

### D1 Wine Production

-  Viticulture
-  Vinification
-  Maturation, treatments and packaging

### D2 Wine Business

-  Types of businesses engaged in wine production
-  Factors that contribute to the price of wine
-  Wine marketing

## Product Knowledge Units

D3, D4, D5 and D6 can be studied and examined in any order.

### D3 Still Wines of the World

You will examine how the grape growing environment, grape growing options, winemaking options, wine law and regulation and wine business influence style, quality and price of the principal still wines of the world.

### D4 Sparkling Wines

You study the production methods and acquire in-depth product knowledge and commercial understanding for the major sparkling wines of France, Spain, Italy, Germany and the New World.

### D5 Fortified Wines

You study the production methods and acquire in-depth product knowledge and commercial understanding for the major fortified wines of Spain, Portugal, France and the New World.

### D6 Independent Research Assignment

You will research a specified wine-related subject, demonstrating your knowledge and understanding of the topic using relevant source material to develop ideas and arguments to reach informed conclusions.

# Kontakt

**Gastronomisches Bildungszentrum Koblenz e. V.**  
Deutsche Wein- und Sommelierschule  
Hohenfelder Straße 12 | D-56068 Koblenz  
+49 (0) 261 30489-31 | gula@weinschule.com  
www.gbz-koblenz.de

Vertreten durch den Vorstand  
Olaf Gstettner, Vorsitzender  
Dr. Sabine Dyas, Geschäftsführerin

Vereinsregister Amtsgericht Koblenz VR 2868  
Umsatzsteuer-ID DE 148 722 790

**Die Deutsche Wein- und Sommelierschule ist Teil des Gastronomischen Bildungszentrums Koblenz e. V. (GBZ).**

Mit seinen drei Kompetenzzentren ist es eines der angesehensten Weiterbildungsinstitute für Gastronomie, Hotellerie und Tourismuswirtschaft im deutschsprachigen Raum. Marktgerechte Entwicklungschancen mit hohem Praxisbezug machen das GBZ zum idealen Partner für eine zukunftsorientierte Personalentwicklung.

## Geprüfte/-r Sommeliermeister/-in IHK

WSET® Level 4 Diploma in Wines



**WSET**  
LEVEL 4 DIPLOMA  
CERTIFIED

Weiterbildung

## Geprüfte/-r Sommelier/Sommelière IHK

WSET® Level 3 Award in Wines



**WSET**  
LEVEL 3 WINES  
CERTIFIED

Weiterbildung

## Assistant Sommelier/Sommelière (IHK)

WSET® Level 2 Award in Wines



**WSET**  
LEVEL 2 WINES  
CERTIFIED

Kompetenz in Sachen Wein – lebendig, innovativ und informativ – führen wir unsere Seminarteilnehmenden durch die facettenreiche Welt der Weine. Aber auch die Praxis kommt nicht zu kurz. Im DWS-eigenen Weinberg in der bekannten Lage Winner Uhlen an der Mosel begleiten die Lehrgangsteilnehmenden mit körperlichem Einsatz den weinbaulichen Werdegang vom Rebschnitt bis zur Lese.

Änderungen in den Angeboten vorbehalten. Ähnliche bzw. vergleichbare Bildungsangebote finden Sie in Datenbanken im Internet, wie zum Beispiel "WIS" oder erfragen Sie diese bei den Weiterbildungsberatern der Industrie- und Handelskammer.

IHK

Gastronomisches  
Bildungszentrum Koblenz