

<b>Unit</b>	<b>Date &amp; Time</b>	<b>Topic</b>	<b>Study Hours Lecture</b>	<b>Study Hours Lab</b>
1	Sat, May 22, 2020 9.00 - 12.00 hrs. 13.00 - 16.00 hrs.	Course Introduction Wine Fundamental Introduce in Wine Tasting Process Wine Tasting Practice	3	3
2	Sat, May 29, 2020 8.00 - 15.00 hrs.	Field Trip to Khao Yai Vineyard.	Field Trip	
3	Sat, June 5, 2020 9.00 - 12.00 hrs. 13.00 - 16.00 hrs.	Illustration of Old-World Wines. - Geography - Climate and specificities France - Bordeaux/Burgundy/Rhone/Loire Italy - Piedmont/Tuscany/Veneto Spain - Rioja/Ribera del Duero/Priorat Germany & Austria Wine of east Europe Tasting old world wine	3	3
4	Sat, June 12, 2020 9.00 - 12.00 hrs. 13.00 - 17.00 hrs.	Illustration of New World Wines Part1 California, Australia, New Zealand Illustration of New World Wines Part2 Chile, Argentina, South Africa Tasting new world wine  Theme: Bordeaux Grand Cru Classe Concept All Classification of Great wine in the world The concept of Style and wine investment  Bordeaux and Burgundy wine tasting	3	4

5 &6	Sat, June 19, 2020 9.00 -12.00 hrs. 13.00 – 16.00 hrs.	Theme: Mediterranean Wines (Historical and Back ground)  Theme: world of Organic and Biodynamic wines style Understand culture of wine service Understand sensory of wine glasses and other wine equipment Tasting wine from Greece, Lebanon, Italy, Spain, Basic of Wine Service	3	3
7&8	Sat, June 26, 2020 9.00 -12.00 hrs. 13.00 – 16.00 hrs.	Theme: Champagne and other prestige world of Sparkling wines style  Practice of Wine Service and Sparkling Wine tasting  Late Harvest and Botrytis Wines Ice wine and premium sweet wine of the world  Sweet wine tasting	3	3
9&10	Sat, July 3, 2020 9.00 -12.00 hrs.	Theme: Food and Wine Matching Course review and preparation to final examination	3	
11	Sat, July 10, 2020 9.00 -12.00 hrs. 13.00 – 16.00 hrs.	Final Examination Ceremony  By : Sunthorn and Walter	6	