



**WINE STUDIES TIMETABLE**

<b>Unit</b>	<b>Date &amp; Time</b>	<b>Topic</b>	<b>Lecturer</b>	<b>Study Hours</b>	<b>Study Hours Lab</b>
<b>1</b>	<b>Sat, Nov 11, 2023</b> 10.00 - 12.00 hrs. 13.00 - 17.00 hrs.	Course Introduction Wine Fundamental Introduce in Wine Tasting Process Wine Tasting Practice	<b>Walter</b>	2	4
<b>2</b>	<b>Sat, Nov 18, 2023</b> 08.00 - 17.00 hrs.	<b>Field Trip to Khao Yai Vineyard</b>	<b>Sunthorn</b>	9	
<b>3</b>	<b>Sat, Nov 25, 2023</b> 10.00 - 12.00 hrs. 13.00 - 17.00 hrs.	Illustration of Old-World Wines - Geography - Climate and specificities France: Overview classic wine regions Italy: Overview classic wine regions Spain: Overview classic wine regions Germany & Austria Wine of east Europe Tasting old world wine	<b>Walter</b>	2	4
<b>4</b>	<b>Sat, Dec 2, 2023</b> 10.00 - 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 wines and Bordeaux Theme: Bordeaux Grand Cru Classes Concept The concept of Style and wine investment	<b>Sunthorn</b>	2	4

5	<b>Sat, Dec 9, 2023</b>	Theme: Champagne and other prestige world of Sparkling wines style			
	10.00 - 12.00 hrs.	Practice of Wine Service and Sparkling Wine tasting			
	13.00 - 17.00 hrs.	Late Harvest and Botrytis Wines Ice wine and premium sweet wine of the world Sweet wine tasting	<b>Sunthorn</b>	2	4
6	<b>Sat, Dec 16, 2023</b>				
	10.00 - 12.00 hrs.	Theme: Food and Wine Matching include Wine service and Organic & biodynamic	<b>Walter</b>	2	4
	13.00 - 17.00 hrs.				
7	<b>Sat, Dec 23, 2023</b>				
	10.00 - 12.00 hrs.	Final Examination Ceremony	<b>Sunthorn and Walter</b>	2	4
	13.00 - 17.00 hrs.				

**Le Cordon Bleu Dusit Culinary School**

4, 4/5 Central Tower, 17th-19th Floor, CentralWorld, Ratchadamri Road, Pathumwan Subdistrict, Pathumwan District, Bangkok 10330, Thailand

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