

Tim Wildman MW Private Student Tuition Classes 2017

Class # 1. Preparing for Practical

Appropriate for Stage 1 students and Stage 2 returners or refreshers.

Comprises one class of three hours and includes: Skills & techniques for passing the exam, Understanding laterals, The two glass technique Grape profiles vs dry notes, The use of bullet points, Mnemonics for winemaking, Note taking, grid vs cross, Answering set questions, Tackling the eight wine flight, Positive funnelling, Strategies for straddling and The secret to timing.

Class # 2. Unlocking Theory

Appropriate for Stage 1 students and Stage 2 returners or refreshers.

Comprises one class of four hours that covers two sections:

Unlocking Theory 1/2 - Strategy & Structure, includes:

Planning, preparation and study plans, Unpacking the question, Concept analysis and evaluation, How to write introductions, the thesis statement, Do's & don'ts for Conclusions.

Unlocking Theory 2/2 - Content & Style, includes:

Structuring the body of the essay, The example-led approach, The MW tone of voice.

Class # 3. Advanced Practical: Timed Tasting Tests.

Appropriate for Stage 2 students.

Using a forensic analysis of a number of single wines followed by individual feedback for each student, this class looks to identify students' personal strengths and weaknesses, exploring higher level tasting concepts as well as focusing on the strategy and structuring of arguments and tactical techniques that help successful students finish the paper and get over the line.

Suitable for students who have already done the Preparing for Practical class, are preparing to sit Stage 2 exam or have already sat the exam at least once. Prior reading and preparation required.

Class # 4. Advanced Theory: Essay Workshop.

Appropriate for Stage 2 students.

A session of brainstorming essay plans and workshoping complete essays to develop the key skills necessary for success across all five papers in the Theory Exam. Emphasis is given to providing individual feedback for students, developing different approaches for different papers and different types of question, strategies for the time-poor student to adequately cover the syllabus as well as identifying and overcoming the common obstacles to passing.

Suitable for students who have already done the Unlocking Theory class, are preparing to sit the Stage 2 exam or have already sat the exam at least once. Prior reading and preparation required.

HONG KONG

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| 21.04.17 | Preparing for Practical | 10am-1pm | HK\$2000 |
| 21.04.17 | Unlocking Theory | 2pm-6pm | HK\$2000 |
| | venue tbc | | |
| 22.04.17 | Advanced Practical: Timed Tasting Tests. | 10am-1pm | HK\$2000 |
| 22.04.17 | Advanced Theory: Essays Workshop. | 2pm-6pm | HK\$2000 |

Berry Bros.& Rudd, 2nd Floor, Pacific House, 20 Queen's Rd Central, Hong Kong

LONDON

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| 28.04.17 | Preparing for Practical | 10am-1pm | GBP£200 |
| 28.04.17 | Unlocking Theory | 2am-6pm | GBP£200 |
| 29.04.17 | Advanced Practical: Timed Tasting Tests. | 10am-1pm | GBP£200 |
| 29.04.17 | Advanced Theory: Essays Workshop. | 2am-6pm | GBP£200 |

Vinoteca Marylebone, 15 Seymour Place, London W1H 5BD

Please contact me directly to book your place in a class tim@winetutor.tv
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