



FINE VINTAGE

WSET Level 2 Award in Spirits

Course Length: 5 x 3-hour sessions



WSET
APPROVED
PROGRAMME PROVIDER

Session 1

- An Introduction to Tasting
- Key Principles in Spirits Production

Session 2

- Fruit Spirits
- Whisky/Whiskey

Session 3

- Sugar Cane Spirits
- Tequila and Mezcal

Session 4

- Vodka
- Flavoured Spirits and Aromatised Wines

Session 5

- Mixing With Spirits
- Review

Study Guide

Within 24 hours of registration, students will receive an access code via email for the Workbook in ebook/digital format.

Access to the Study Guide will remain valid for up to 1 year from the date of code redemption.

If preferred, a hard copy of the Workbook may be purchased separately.

LEARNING OUTCOMES:

At the end of the course you will:

- Understand the main production factors that affect a spirit's style.
- Understand how the principal types of spirits are produced and labelled, and describe their key characteristics.
- Understand how the principal types of flavoured spirits and aromatised wines are produced and labelled, and describe their key characteristics.
- Know the principles used to create a balanced cocktail and name some core cocktail families.

Exam

The WSET Level 2 Award in Spirits assessment is a closed-book theory examination of 60 minutes duration and consists of 50 multiple-choice questions worth one mark each.

Students are required to pass with a mark of at least 55%. The examination is restricted to information contained in the Study Pack.

Examinations are administered online via WSET's dedicated hub using remote invigilation. Students have up to one year from the course end date to schedule their online exam.

You will receive automated notifications containing instructions on how to book your exam after you enroll for the course.