



FINE VINTAGE

WSET Level 1 Award in Spirits

Course Length: 2 x 3-hour sessions



WSET
APPROVED
PROGRAMME PROVIDER

Session 1:

- An Overview of Spirits Production
- An Introduction to Tasting
- Cognac, with tasting
- Vodka, with tasting
- Whisky/Whiskey, with tasting

Session 2:

- Caribbean Rum, with tasting
- Tequila, with tasting
- Flavoured Spirits and Aromatised Wines, with tasting
- Mixing with Spirits, with tasting

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:

- List and state the purpose of the main production processes and stills commonly used in the production of spirits.
- Name the principal categories and types of spirits and aromatised wines and state their defining characteristics.
- Know the principles used to create a balanced cocktail and name some core cocktail families.

Exam

The WSET Level 1 Award in Spirits is assessed by a closed-book theory examination of 30 multiple-choice questions, to be completed in 45 minutes. A candidate is required to pass with a minimum mark of 70 per cent.

The examination is restricted to information contained in the Workbook.

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.