



DESCRIPTION

The WSET® Level 2 Award in Wines and Spirits is intended for those who have little or no previous knowledge of the broad range of wines and spirits.

It is suitable wherever a sound but simple level of product knowledge is required to underpin job skills and competencies for example, in the customer service and sales functions of the hospitality, retailing and wholesaling industries. It is also useful for those who have a general interest in the subject.

Successful candidates will be able to interpret the labels of the major wines and spirits of the world and give basic guidance on appropriate selection and service, as well as understand the principles of wine tasting and evaluation.

COURSE CONTENT

- ❖ Element 1: Demonstrate an understanding of the factors that influence wine style.
- ❖ Element 2: Describe the characteristics of the principal grape varieties used in still wine production and the style and quality of wines produced from these grapes in the key wine producing countries and regions of the world.
- ❖ Element 3: Describe the style and quality of both still wines made from regionally important grape varieties and other regionally important named wines made in the key wine producing countries of the world.
- ❖ Element 4: Outline the methods of production of sparkling wines; describe the style of these wines produced in the key wine producing countries of the world.
- ❖ Element 5: Outline the methods of production of sweet and fortified wines; describe the style of these wines produced in the key wine producing countries of the world.
- ❖ Element 6: Outline the key principles and methods used in the production of the principal categories of international spirits; describe the styles of these spirits.
- ❖ Element 7: Demonstrate an understanding of the process and principles involved in the storage, selection and service of wine.

EXAMINATION

The WSET® Level 2 Award in Wines and Spirits will be assessed by a closed-book examination paper set by WSET® Awards, comprising 50 multiple-choice questions, to be completed in one hour.

WINE AND SPIRIT TASTING

- ❖ Wines: circa 40 wines to be sampled
- ❖ Spirits: 6 spirits to be sampled
- ❖ WSET Level 2 *Systematic Approach to Tasting Wine*®



ENTRY REQUIREMENTS

There are no restrictions on entry to the WSET® Level 2 Award in Wines and Spirits. Candidates who are under the legal minimum age for the retail purchase of alcoholic beverages in Switzerland will not be allowed to sample any alcoholic beverage as part of their course, but this is not a barrier to successfully completing the qualification. Similarly, candidates who choose not to taste alcohol for health, religious or other reasons will not find this a barrier to successfully completing the qualification.

SCHEDULE AND COST

The study hours will be a combination of taught and private time. The teaching delivery time at the school will be 18 hours, offered on 3 separate days of 6 hours each. Examination is 1 hour long and is happening on a separate day.

It is recommended that a candidate should allocate a minimum of 28 hours of study in total before, during and after the course in order to prepare successfully for the classes and examinations of the WSET® Level 2 Award in Wines and Spirits.

If you are a group of 6 or more people, we can arrange a private session at a convenient location, date and time (please contact us - sws@wiine.me).

Cost: 950 Chf/person

TERMS AND CONDITIONS

- ❖ Full Registration and payment are required to confirm your place and must be received before classes commence.
- ❖ Cancellations advised by email **more** than 7 days prior to course commencement are eligible for a full refund.
- ❖ Cancellations advised by email **less** than 7 days prior to course commencement are not eligible for a full refund.
- ❖ Courses are run subject to a minimum of registrations. If there are insufficient registrations, courses may be cancelled or deferred. If a course is cancelled you are entitled to a full refund.
- ❖ In case a student fails at the examination, the fee to re-sit the examination is 100 Chf/attempt

Information is accurate at time of publication but is subject to change at any time without notification.

Updated: 1st September 2017