

## WSET Level 2 Award in Spirits Programme 2022-2023 Online

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### LEARNING OUTCOMES:

- Understand the main production factors that determine types of spirits
- 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 common equipment used and the principles involved in the service of spirits

### PREREQUISITES:

- Know the key stages in grape growing and winemaking
- Know the types, characteristics and styles of wines made from the principal grape varieties and other examples of wines
- Know the key principles and practices involved in the storage and service of wine

### ENROLMENT:

- Full complete and signed registration form
- WiSP rules of procedure signed
- Attached document (in regard to the financial modalities):
  - Company/Employer: training agreement signed by all those concerned
  - Auto-financing: receipt of funding

### LANGUAGE:

- English

### CERTIFICATION:

- WSET Level 2 Award in Spirits

### PROGRAM:

- Module 1: Introducing spirits
  - Learn to taste and describe spirits using the WSET Systematic Approach to Tasting®
  - Discover how spirits are made and the influence of production methods on the style of spirit produced
- Module 2: Fruit and sugar cane spirits
  - Learn about the raw materials and production processes used to produce the principal types of fruit spirits and whiskies
  - Learn about the key characteristics and labelling terms used for these styles of spirits

- Module 3: Whisk(e)y, Tequila and Mezcal
  - Learn about the raw materials and production processes used to produce the principal types of rum, cachaça, tequila and mezcal
  - Learn about the key characteristics and labelling terms used for these styles of spirits
- Module 4: Vodka; flavoured spirits; liqueurs and aromatised wines
  - Learn about the raw materials and production processes used to produce the principal types of vodka, flavoured spirits, and aromatised wines
  - Learn about the key labelling terms used for these styles of spirits
- Module 5: Bar essentials and cocktails
  - Learn about the common equipment and glassware used in the service of spirits and cocktails
  - Learn about the key ingredients and the factors to be considered when making a balanced cocktail.
  - Learn about the key cocktail families and know notable examples from each
- Module 6: Revision and resources
  - Mock multiple-choice feedback examination which can be attempted as many times as the student likes

#### **DURATION:**

- 5 weeks to follow the 6 modules
- 30 course hours

#### **RYTHM:**

- Learners are free to complete the modules at their own pace during this 5-week window

#### **LEARNING TERMS AND TOOLS:**

- 6 online courses
- Evaluation in face-to-face in Bordeaux or Online
- Reception before the class
  - The book «Spirits: looking behind the label» which covers the whole program.
  - The « Workbook» which helps the learner to follow the course and in his revisions.
  - Tasting sheet « Systematic Approach to Tasting Wine » which will be used during the course when tasting wines.
- Samples are not included in the training package (contact us for an official supplier)

#### **ASSESSMENT TERMS:**

- Online or Face-to-face exam – Duration: 60 minutes – 50 multiple choice questions
- Pass marks: 55% right answers
- Resit possible

#### **JOBS RELATED**

- Cellarman/ wine merchant
- Production team member
- Selling team member
- Tasting team member

- Mixology team member

#### LEARNING CENTERS:

- Bordeaux, 88 Quai de Paludate, 33800 BORDEAUX

#### JOBS RELATED

- Cellarman/ wine merchant
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- Tasting team member
- Mixology team member

#### KEY STRENGTHS WISP:

- WiSP is a campus dedicated to wines and spirits, located in the most prestigious vineyards in the world, and at the convergence of two emblematic spirits regions. Created in 2011, WiSP wants to offer courses in regard to the skill needs
- Each learner is supported at each step of his learning path
- 4 locations: Bordeaux, Lons, Paris & Toulouse

#### ACCESSIBILITY OF THE COURSE:

- Accessibility of the course to people with disabilities. Please, you can contact our responsible for disability on +33 (0)5 57 71 75 61 or by email [contact@wisp-campus.com](mailto:contact@wisp-campus.com)

#### TOTAL PRICE:

- 500€ (excluding tax, the rate does not include 20% VAT that may be applicable according to your situation)

#### KEYS INDICATORS:

- 2020-2021: 100% of success at the exam