

WSET Level 2 Award in Spirits Programme 2022-2023

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):
 - OPCO: funding agreement written with financing option
 - Pôle-Emploi: funding agreement with financing option
 - Company/Employer: training agreement signed by all those concerned
 - Auto-financing & OPCO des indépendants (AGEFICE – FAFCEA – FIFPL): receipt of funding

LANGUAGE:

- French or English

CERTIFICATION:

- WSET Level 2 Award in Spirits

PROGRAM:

- 1st Session – An introduction to tasting
 - An overview of spirits production
 - Preparing for tasting: appearance – nose - palate
- 2nd session – Key principles in spirits production
 - Raw materials
 - Spirits production: fermentation – distillation – Post-distillation operations
 - Systematic Approach to Tasting Spirits

- 3rd Session – Fruit spirits: Cognac, Armagnac, Calvados, Pisco, Grappa
 - Raw materials
 - Fruits spirits production
 - Location
 - Labelling terms
 - Systematic Approach to Tasting Spirits
- 4th Session – Whisky/Whiskey
 - Raw materials
 - Spirits production
 - Location
 - Labelling terms
 - Systematic Approach to Tasting Spirits
- 5th Session – Rum
 - Raw materials
 - Rum basics production
 - Styles of rum
- 6th Session – Tequila and Mezcal
 - Raw material
 - Agave spirit basics
 - Location
 - Labelling terms
 - Systematic Approach to Tasting Spirits
- 7th Session – Vodka
 - Raw material
 - Vodka spirit basics
 - Styles of vodka
 - Systematic Approach to Tasting Spirits
- 8th Session – Flavoured spirits and aromatised wines
 - Flavouring
 - Botanicals
 - Flavoured vodka
 - Spiced rum
 - Gin
 - Aniseed spirits
 - Bitters
 - Liqueurs
 - Aromatised wines
 - Systematic Approach to Tasting Spirits
- 9th Session - An introduction to spirits service and cocktails
 - Bar workstation
 - Common bar tools
 - Common glassware
 - Cocktails balance
 - Cocktail families

- Sour
- Collins
- Spirit-forward cocktail
- Old fashioned
- Manhattan
- Martini
- Vodka Martini

DURATION:

- 2 days in presential (14 hours) & 10 hours of personal work before the course

RYTHM:

- Full time

LEARNING TERMS AND TOOLS:

- Training and evaluation in face-to-face in Bordeaux or Paris: theoretical training and tasting time
- 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.
- 25 samples tasted

ASSESSMENT TERMS:

- 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
- Paris, La Maison du Whisky, 20 Rue d'Anjou, 75008 PARIS

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, Toulouse, Paris, Lons

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

TOTAL PRICE:

- 650€ (excluding tax, the rate does not include 20% VAT that may be applicable according to your situation)

KEYS INDICATORS:

- 2021-2022: 100% of success at the exam