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IN SPIRITS



WSET LEVEL 1

THE COMPLETE PROGRAM **IN SPIRITS**

LEARNING OUTCOMES:

- 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

PUBLIC LEARNERS:

- For those who are **passionate** about and **curious about spirits**
- To **sommeliers**
- Those involved in **wine tourism** and “spiritourism”
- Professionals **in transition or in reconversion** who are considering a career in the field of spirits
- **Entrepreneurs, wine merchants** or **professionals** in the international spirits trade who wish to improve their employability

IN SHORT

PREREQUISITES: None

MODALITY: Online


TASTING: 10 spirits (not include)

DURATION: 4 weeks of access to the platform

CERTIFICATION: WSET Level 1 Award in Spirits

TOTAL PRICE: 250€

SUCCESS RATE: 100% of success at the exam (5/5 exams passed) in 2022/2023

LANGUAGE: 

REGISTRATION DEADLINE: 15 days before the course begins

CONTACT: formation@wisp-campus.com

MODULE 1: Spirits production

Name the main processes and stills commonly used in the production of spirits and explain their purpose.

- The four stages of spirits production
- Types of stills
- Techniques influencing the flavour, sweetness or colour of a spirit

MODULE 2: Wine spirits and vodka

- Name the raw materials for the production of wine spirits and vodka
- Name the characteristic taste profiles of these spirits
- Identify the production processes for each
- Name the meaning of the main label terms for spirits. Identify the two types of stills, explain how they work and the style of spiritueux they produce
- Introduction to spirits tasting techniques

MODULE 3: Rum, Tequila, Whisky

- Name the raw materials for the production of rum, tequila and whisky
- Name the characteristic taste profiles of these spirits
- Identify the production processes for each
- Name the different styles of rum and the label terms for tequila and whisky

MODULE 4: Flavoured spirits, storage and service

- Describe the different techniques for flavouring spirits
- Name the main types of flavoured spirits
- Explain the rules for storing spirits. Name the ingredients commonly used to make cocktails
- Identify the specific equipment and glasses used to serve spirits
- Name the four factors to consider when making a **balanced cocktail**

MODULE 5: Revision et resources

- Mock multiple-choice feedback examination which can be attempted as many times as the student likes

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ENROLMENT:

- Validation of the registration with the WiSP Team : **complete and signed registration form, signed rules and regulations and annexed documentation** according to the selected financing method
- 7 days after the validation of the registration : receipt of the **training material and access to the e-learning platform**

LEARNING TERMS AND TOOLS:

- 5 online modules
- Evaluation in face-to-face in Bordeaux or Online
- Samples are not included in the training package (contact us for an official supplier)
- **Receipt of results** by email 6 weeks after the course and **sending of the diploma** by post

ASSESSMENT TERMS:

- **Exam of 45 minutes** composed by 30 multiple choice questions
- Pass marks : 70% right answers
- Resit possible

TO CONTINUE

- WSET Level 2 in spirits
- WSET Level 1 in wines
- Italian Wine Scholar Prep Course

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.
 - **3 locations** : Bordeaux, Toulouse and Paris.

ACCESSIBILITY OF THE COURSE

Accessibility of the course to **people with disabilities**.

Please, you can contact our responsible for disability:

- **By phone +33 (0)5 57 71 75 61**
- **By email contact@wisp-campus.com**
- **Public Accessibility Register**

