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IN SPIRITS

WSET LEVEL 2

THE COMPLETE PROGRAM **IN SPIRITS**

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

PUBLIC LEARNERS:

- People who have already obtained **WSET® Level 1 certification** in spirits and wish to deepen their knowledge
- Those with a **passion** for and **curiosity** about spirits
- **Sommeliers**
- **Entrepreneurs, wine merchants** or **professionals** in the international spirits trade
- Those involved in "**spiritourism**"
- Professionals in **transition** who are considering a career in the spirits industry

IN SHORT

PREREQUISITES: None, WSET level 1 in spirits recommended

MODALITY: Online

TASTING: 25 spirits (not include)

DURATION: 5 weeks of access to the platform

CERTIFICATION: WSET Level 2 Award in Spirits

TOTAL PRICE: 500€

SUCCESS RATE: 96% of success at the exam (91/94 exams passed) in 2022/2023

LANGUAGE: 

REGISTRATION DEADLINE: 15 days before the course begins

CONTACT: formation@wisp-campus.com

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: Whisky, 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

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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:

- 6 online modules
- **Online** Evaluation
- Reception before the class:
 - The ebook and the access to the WSET platform
- 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 60 minutes** composed by 50 multiple choice questions
- Pass marks : 55% right answers
- Resit possible

TO CONTINUE

- WSET Level 3 in spirits
- WSET Level 2 in wines

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**

