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IN BEER



WSET LEVEL 1

THE COMPLETE PROGRAM **IN BEER**

LEARNING OUTCOMES:

- Detail the **main ingredients used to make beer**: malt and other sources of sugar, water, hops, yeast
- Describe the **main stages of beer production**: malting, brewing
- Detail the **principles of beer storage and service**
- Know common **beer faults**
- **Pair food and beer**.

PUBLIC LEARNERS:

- Beer enthusiasts and **beginners**
- **Hospitality** professionals
- **Beerologists, zythologists**
- **Wine shop owners** and entrepreneurs looking to expand their beer knowledge to better advise their customers
- **Import-Export** professionals.

IN SHORT

PREREQUISITES: None

MODALITY: Online

TASTING: 10 recommended samples (not included)

DURATION: 6 hours + 4 weeks of access to the platform

CERTIFICATION: WSET Level 1 Award in Beer

TOTAL PRICE: 250€

LANGUAGE: 

REGISTRATION DEADLINE: 15 days before the course begins

CONTACT: formation@wisp-campus.com

MODULE 1: What is beer?

- Know the main ingredients and stages of beer production
- Ingredients used in beer production
- Production stages.

MODULE 2: Types and styles of beers.

- Know the specified beer styles and their key characteristics.
- Malt-focused beer styles
- Hop-focused beer styles
- Yeast-focused beer styles
- Sour beer styles.

MODULE 3: Principles and practices of storage.

- Storage and service
- Common beer faults
- Food and beer pairing.

MODULE 4: Introduction to beer tasting.

- Know how to taste beer using the WSET's systematic approach.

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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
- Once the withdrawal period has expired: **receipt of the training material** and **access to the e-learning platform**.

LEARNING TERMS AND TOOLS:

- **4 online modules**
- **Online** evaluation
- Samples are not included in the training package
- **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 Beer
- WSET Level 1 in Wines
- WSET Level 1 in Spirits
- WSET Level 1 in Sake

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**

