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IN BEER

# WSET LEVEL 2

## THE COMPLETE PROGRAM **IN BEER**

### LEARNING OUTCOMES:

- Describe **the main ingredients used in beer production**, how they are processed, and their influence on the beer style
- Understand beer production and its influence on the **style** and **quality** of beer
- Master key principles and processes involved in **beer storage and service**
- Understand how over **60 beer styles are produced and labeled**, and their typical characteristics
- **Serve beer professionally** and expertly in a bar or restaurant and pair food with beer
- Describe beers using the WSET® **Systematic Approach to Tasting®** (SAT).

### PUBLIC LEARNERS:

- Individuals who have obtained **the WSET® Level 1 certification in beer** and wish to deepen their knowledge
- Hospitality professionals looking to **improve their employability**
- **Wine shop owners, beerologists, zythologists** wanting to expand their beer knowledge to better advise their customers
- **Import-Export professionals**
- Professionals **in transition** or career change considering a career in the beer industry and seeking a globally recognized certification.

### IN SHORT

**PREREQUISITES:** None, WSET level 1 in beer recommended

**MODALITY:** Presential

**TASTING:** 20 beers

**DURATION:** 18 hours

**CERTIFICATION:** WSET Level 2 Award in Beer

**TOTAL PRICE:** from 750€

**LEARNING CENTERS:** Bordeaux and Paris

**LANGUAGE:** 

**REGISTRATION DEADLINE:** 15 days before the course begins

**CONTACT:** [formation@wisp-campus.com](mailto:formation@wisp-campus.com)

**MODULE 1: Know the main ingredients used in beer production and their influence on the beer style.**

- Production and use of malt and adjuncts and their influence on beer style
- Influence of water on beer style
- Cultivation, processing, and influence of different types of hops
- Use of yeasts and bacteria to produce beer.

**MODULE 2: Understand how beer production influences the style and quality of beer.**

- Processes involved in alcoholic fermentation and the resulting products
- Key stages of the brewing process
- Main beer production options and their influence on beer style and quality.

**MODULE 3: Understand how the main beer styles are produced and labeled.**

- Identify terms used to label the main beer styles
- Options for using malt, adjuncts, hops, yeasts, and bacteria in the production of main beer styles
- Key brewing processes.

**MODULE 4: Understand the principles and processes involved in beer storage and service.**

- Ideal conditions for storing beer
- Recommended temperatures for serving beer
- Common beer faults
- Food and beer pairings.

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## THE COMPLETE PROGRAM **IN BEER**

### 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**
- 15 days before the start of the training course: **receipt of the invitation** to the training course

### 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 "**Beer: Looking Behind the Label**" covering the course content
  - The "**Student Workbook**" to follow and prepare for the training
  - The laminated tasting sheet "**WSET Systematic Approach to Tasting**".
- **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 question
- Pass marks : 55% right answer
- Resit possible.

### TO CONTINUE

- WSET Level 2 in Wines
- WSET Level 2 in Spirits

### 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](mailto:contact@wisp-campus.com)**
- **Public Accessibility Register**

