



WSET LEVEL2 THE COMPLETE PROGRAM SPIRITS

LEARNING OUTCOMES:

- Understand the main production factors determining types of spirits
- Identify the characteristics of the spirits industry
- Describe the main features of production methods and labeling for different types of spirits
- Describe the main features of production methods and labeling for the main types of flavored spirits, liqueurs and wines
- Use spirits service equipment appropriately
- Serve spirits and liqueurs professionally and expertly in a bar or cocktail lounge.
- Describe spirits using the WSET® **Systematic Approach to Tasting**® (SAT).

PUBLIC LEARNERS:

- People who have obtained WSET® Level 1 certification in spirits and wish to deepen their knowledge
- Sommeliers
- · Wine tourism professionals
- Entrepreneurs, wine merchants or professionals in the international spirits trade who wish to improve their employability
- Those with a **passion** for and curiosity about spirits
- Professionals in transition or **reconversion** who are considering a career in the field of spirits and who are looking for a globally recognized certification program

IN SHORT

PREREQUISITES: None, WSET level 1 in spirits

recommended

MODALITY: Presential

TASTING: 25 spirits

DURATION: 15 hours

CERTIFICATION: WSET Level 2 Award in Spirits

TOTAL PRICE: 750€

LEARNING CENTERS: Bordeaux and Paris

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

LANGUAGE:

course begins

REGISTRATION DEADLINE: 15 days before the

CONTACT: formation@wisp-campus.com

ULE 1: Understand the major production factors that determine the types ts

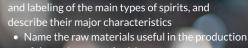
- the major steps in the production of spirits
- the raw materials and what they contrib
- the process of alcoholic fermentation
- e the different components of an iron still, the typical double on process associated with it and the type o spirits it produces
- the typical continuous the different components of a column st on process and the type of spirits it prod

and explain post-distillation operation

MODULE 3: Understand the production methods and labeling of the main types of flavored spirits, liqueurs and flavored wines, and describe their major characteristics

• Identify the major types of flavored spirits and describe their

- major characteristics
- Describe the production processes used for the main types of flavored spirits and liqueur
- Know the labeling terms used for



MODULE 2: Understand the production methods

- of the main types of spirits
- Know the legal requirements for the production of the main types of spirits
- Identify the production processes used for the main types of spirits
- Know the labeling terms used for the major types of spirits
- Describe the major characteristics of the major types of spirits

MODULE 4: Know the equipment commonly used and the principles applicable to the serving of spirits

- Know the equipment and glasses used for serving spirits, and explain their
- Name the major ingredients used in the preparation of cocktails
- Know how to make a balanced cocktail
- Name the main families of cocktails and give some known examples



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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 plateform
- 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: theorical 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
 - Tasting sheet "Systematic Approach to Tasting Wine" which will be used during the course when tasting wines
- 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



