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IN SPIRITS



WSET LEVEL 2

THE COMPLETE PROGRAM **IN SPIRITS**

LEARNING OUTCOMES:

- Understand the **main production factors** that determine spirit types
- Understand the **production methods and labeling** of the main types of spirits, and describe their major characteristics.
- Understand the production methods and labeling of the main types of **flavored spirits, liqueurs and wines**, and describe their major characteristics.
- Know the **equipment** generally used and the principles applicable to the **servicing 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: Introduction to 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 Spirits and Whisky/Whiskey

- Discover the raw materials and production processes used to produce the main types of fruit spirits and whiskies
- Learn the main characteristics and labeling terms used for these styles of spirits.

MODULE 3: Sugar Cane Spirits, Tequila and Mezcal

- Discover the raw materials and production processes used to produce the main types of rum, cachaça, tequila and mezcal.
- Learn the main characteristics and labeling terms used for these styles of spirits

MODULE 4: Vodka, flavored spirits and flavored wines

- Discover the raw materials and production processes used to produce the main types of vodka, aromatized spirits and aromatized wines.
- Learn the key labeling terms used for these styles of spirits

MODULE 5: The bar and cocktails

- Learn the key ingredients and factors to consider when creating a balanced cocktail
- Learn the main cocktail families and notable examples of each.

MODULE 6: Review and resources

- Mock exam in the form of a corrected multiplechoice questionnaire that students can take as many times as they wish.

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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:

- 7 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**

