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IN SPIRITS



# WSET LEVEL 1

## THE COMPLETE PROGRAM **IN SPIRITS**

### LEARNING OUTCOMES:

- List and state the purpose of **the main production processes** and stills commonly used in the production of spirits
- Name the **principal categories and types of spirits** and aromatised wines and state their defining characteristics
- Know the principles used to **create a balanced cocktail** and name some core cocktail families

### PUBLIC LEARNERS:

- For those who are **passionate** about and **curious about spirits**
- To **sommeliers**
- Those involved in **wine tourism** and “spiritourism”
- Professionals **in transition or in reconversion** who are considering a career in the field of spirits
- **Entrepreneurs, wine merchants** or **professionals** in the international spirits trade who wish to improve their employability

### IN SHORT

**PREREQUISITES:** None

**MODALITY:** Online

**TASTING:** 10 spirits (not include)

**DURATION:** 4 weeks of access to the platform

**CERTIFICATION:** WSET Level 1 Award in Spirits

**TOTAL PRICE:** 250€

**SUCCESS RATE:** 89% of success at the exam (8/9 exams passed) in 2023/2024

**LANGUAGE:** 

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

**CONTACT:** formation@wisp-campus.com

#### MODULE 1: What are spirits and how are they made?

- List and explain the purpose of the four key stages in the production of spirits.
- Identify the two types of still, indicate how they are used and what styles of spirits they can produce
- Identify the production processes that influence the aroma, sweetness and color of a spirit.

#### MODULE 3: Whisk(e)y

- Name the main categories and types of whisk(e)y and their characteristic flavors
- Name the raw materials used to make whisk(e)y
- Identify the main production processes that influence the characteristics of the main categories and types of whisk(e)y
- Explain the meaning of the main labeling terms used for the main categories and types of whisk(e)y

#### MODULE 4: Rum and Tequila

- Name the main types of rum, as well as the main categories and types of Tequila and their characteristic flavors.
- Name the raw materials used to make rum and tequila.
- Identify the main production processes that influence the characteristics of the main types of rum and the main categories and types of Tequila.
- Explain the meaning of the main labeling terms used for the main categories and types of Tequila.

#### MODULE 6: Blending spirits

- Identify the two sets of criteria used to create a balanced cocktail
- Name four basic cocktail families and give some examples of each family

#### MODULE 2: Cognac, vodka and introduction to tasting

- Name the types of Cognac and the characteristic aromas of Cognac and vodka. Name the raw materials used to make Cognac and vodka.
- Identify the main production processes that influence the characteristics of Cognac and vodka.
- Explain the meaning of the main Cognac labeling terms.

#### MODULE 5: Flavored spirits and flavored wines

- Name the main categories and types of aromatized spirits and aromatized wines and indicate their characteristic flavors.
- Identify the main production processes that influence the characteristics of the main categories and types of flavored spirits and flavored wines.
- Explain the meaning of the main labeling terms used for the main categories and types of flavored spirits and flavored wines

#### MODULE 7: Review and resources

- Mock exam in the form of a corrected multiple-choice questionnaire that students can take as many times as they like.

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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
- Evaluation in face-to-face in Bordeaux or Online
- 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 45 minutes** composed by 30 multiple choice questions
- Pass marks : 70% right answers
- Resit possible

### TO CONTINUE

- WSET Level 2 in spirits
- WSET Level 1 in wines
- Italian Wine Scholar Prep Course

### 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**

