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**IN SPIRITS**





# WSET LEVEL 2

## THE COMPLETE PROGRAM **IN 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:** 97% of success at the exam (100/103 exams passed) in 2023/2024

**LANGUAGE:**  

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

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

**MODULE 1:** Understand the major production factors that determine the types of spirits

- Describe the major steps in the production of spirits
- Describe the raw materials and what they contribute
- Explain the process of alcoholic fermentation
- Describe the different components of an iron still, the typical double distillation process associated with it and the type of spirits it produces
- Describe the different components of a column still, the typical continuous distillation process and the type of spirits it produces
- Describe and explain post-distillation operations

**MODULE 2:** Understand the production methods and labeling of the main types of spirits, and describe their major characteristics

- Name the raw materials useful in the production 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 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 liqueurs
- Know the labeling terms used for gin

**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 use
- 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

# WSET LEVEL 2

## THE COMPLETE PROGRAM **IN SPIRITS**

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

