

✂. LEARNING OUTCOMES

Describe the main ingredients used in beer production, how they are processed, and their influence on the beer style
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

✂. KEY STRENGTHS WiSP

Each learner is supported at each step of his learning path
3 locations : Bordeaux, Toulouse and Paris

✂. PUBLIC LEARNERS

Wine shop owners, beerologists, zythologists wanting to expand their beer knowledge to better advise their customers
Individuals who have obtained the **WSET Level 1 certification in beer**
Professionals in **transition** or career change

✂. 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**

✂. 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

✂. IN SHORT

Prerequisites :

None, WSET Level 1 in beer recommended

Modality : Presential

Tasting : 20 beers

Duration :

18 hours (2,5 days)

Certification :

WSET Level 2 Award in Beer

Total price : from 790 €

Learning centers : Bordeaux & Paris

Language : English

Registration deadline :

15 days before the course begins

Contact :

formation@wisp-campus.com

TO CONTINUE

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

Level 2

MODALITIES

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**”
- The “**Student Workbook**”
- The 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

MODULES

MODULE 1

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

MODULE 2

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

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

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