

✎ LEARNING OUTCOMES

Know the major families of spirits and their labelling
Know how to use appropriate service equipment and serve professionally
Describe spirits using the WSET tasting method

✎ KEY STRENGTHS WiSP

Each learner is supported at each step of his learning path.
2 locations : Bordeaux and Paris.

✎ PUBLIC LEARNERS

- For **sommeliers, wine merchants** and **wine tourism actor**
- Professionals in **transition or retraining**
- To people who have obtained the **WSET® level 1 certification in spirits** who wish to deepen their knowledge

✎ 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 spirits recommended

Modality : Presential

Tasting : 25 spirits

Duration : 15 hours

Certification :

WSET Level 2 Award in Spirits

Total price : 790 €

Learning centers :

Bordeaux & Paris

Success rate :

100 % of success (2024-25)

Language : French / English

Registration deadline :

15 days before the course begins

Contact :

formation@wisp-campus.com

TO CONTINUE

- **WSET** Level 3 in spirits
- **WSET** Level 2 in wines
- **WSET** Level 2 in beers

METHODS

LEARNING TERMS AND TOOLS

Training and evaluation in face-to-face in Bordeaux or Paris : **theoretical training and tasting time.**

Reception before the classe :

- The book “**Spirits : looking behind the label**”
- The “**Workbook**”
- The “**Systematic Approach to Tasting Wine**”

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

Re-sit possible

MODULES

MODULE 1

Describe the major steps in the production of spirits and the process of alcoholic fermentation

Describe and explain post-distillation operations

MODULE 2

Name the legal requirements and raw materials useful in 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 and describe characteristics

MODULE 3

Identify the major types of flavored spirits and describe their characteristics

Describe the production processes used for the main types of flavored spirits and liqueurs

MODULE 4

Know equipment and glasses used for serving spirits and explain their use

Name ingredients used in the preparation of cocktails

Know how to make a balanced cocktail