



## *WSET Level 2 Award in Wines and Spirits Online*

### Promotion discount

Noelia Bebelia provides you with a gift voucher to any WSET course based on the number of cases bought in less than a year.

30 cases ...	150 €
45 cases ...	225 €
60 cases ...	300 €

### About the course

Learn about wines and spirits through a 5 week online study programme that is flexible to work around your existing commitments. The Level 2 Award in Wines and Spirits Online covers the same syllabus as the classroom course, but through a supported and interactive Online Classroom which allows you to study alongside your peers under the guidance of a dedicated educator. Please note that the exam is completed in person and not online.

The course explores the major grape varieties and important regions that define the world's key wines in a structured and engaging format. You'll learn about production, key labelling terminology and major classifications to help you identify wines with confidence. A basic introduction to the main spirits categories is also provided.

As you work through the course you will be asked to share your learning experience with the rest of the course group, looking at what wine labels tell you about the contents of the bottle and sharing tasting notes. Tasting is an essential part of studying for this course, and you will need to taste a minimum of 8 wines (not provided, but you will be given guidance on the styles to taste).

Successful students will receive a WSET certificate and lapel pin.

### What's covered?

- How wine is made
- What factors influence wine style
- The key white and black grape varieties and their characteristics
- The important wine-producing regions of the world
- The production of sparkling, sweet and fortified wines
- Label terminology and what it means for the wine in the bottle
- How to describe wine using the WSET Level 2 Systematic Approach to Tasting Wine® (SAT)
- The key considerations when pairing food and wine
- The principal categories of spirits and liqueurs, and how they are made
- Online tastings on eight general styles of wine with educator feedback (students to provide their own samples)

### Do I need any prior knowledge?

No prior knowledge is required. The course is delivered online and in English therefore basic computer literacy, internet navigation skills and a good level of English are required.

### What study options are available?

The course is delivered online over five weeks with a minimum of six hours study per week recommended to successfully complete the course. Regular access and participation is essential.

The course includes an attended examination at one of our centres. Details of the dates and locations for these are outlined in the course dates.

## Assessment

Note that the exam is not online, the date and location of the exam is detailed in the course dates. The exam consists of 50 multiple choice questions to be completed in one hour. To pass you must correctly answer 55% of the questions.

This qualification is Ofqual regulated.

## How much does it cost?

£320  
(EU)

The cost includes access to our Online Classroom, study materials, online tuition and examination.

*The course fee is inclusive of postage and is calculated on the postage address supplied for the receipt of materials.*

*More info at [/www.wsetglobal.com/](http://www.wsetglobal.com/)*