

## Level 4 Diploma in Wines and Spirits - Semester Two Course Synopsis

<b>Entry requirements</b>	<p>A student must have completed the Diploma Semester One Course. Students will be expected to study Semester Two in their second academic year.</p> <p>Students wishing to study Semester One and Two in one academic year may only do so with the permission of the Director of Education. Permission will be only be granted to students who have achieved a minimum grade of Merit in their feedback tests and to have passed all closed book examinations attached to Semester One.</p>
<b>Subjects studied</b>	<b>Synopsis</b>
Wine Tasting	Taste, describe, analyse and make quality assessments of wines using the WSET Systematic Approach to Tasting
Unit 3 - Light Wines	<p>Acquire specialist product knowledge and commercial understanding for the following regions:</p> <p>France: Rhône Valley, Languedoc-Roussillon, Provence and Corsica, Vin de Pays</p> <p>Italy: Piemonte, Lombardy, Trentino-Alto-Adige, Friuli-Venezia Giulia, Veneto, Tuscany, Emilia-Romagna, Marche, Umbria, Lazio, Abruzzo, Campania, Puglia, Basilicata, Calabria, Sicily and Sardinia</p> <p>Spain: Galicia, Duero Valley, Ebro and Pyrénées, Catalunya, Central and South East Spain</p> <p>Portugal</p> <p>Central Europe: Austria, Hungary, Switzerland and Romania</p> <p>South Eastern Europe: Bulgaria, Greece and Cyprus</p> <p>South Africa: Breed River Valley, Coastal Region and other districts</p> <p>Australia: South Australia, New South Wales, Victoria, Western Australia and Tasmania</p> <p>New Zealand: North and South Island regions</p> <p>Other wine producing areas: North Africa and Asia</p>
Unit 4 - Spirits	<p>Study the production methods and acquire in-depth product knowledge and commercial understanding for the following spirits categories:</p> <p>Brandy, Whisky, Rum, Tequila and Mezcal, Vodka, Flavoured Spirits and Fruit Spirits</p>
Unit 5 - Sparkling Wines	<p>Study the production methods and acquire in-depth product knowledge and commercial understanding for the following sparkling wine categories:</p> <p>France: Champagne, Crémant production regions, Loire and Rhône</p> <p>Spain: Cava</p> <p>Italy: Asti, Franciacorta, Lambrusco, Prosecco</p> <p>Germany: Sekt</p> <p>New World: Australia, United States, New Zealand, South Africa, South America</p>
Number of Wines Tasted	123 light wines, 54 spirits and 23 sparkling wines are tasted as part of the course.
Study Materials	Students will receive a Second Semester Course study pack consisting of unit study guides, tasting cards and a copy of Distilling Knowledge.
Duration of course	Semester two is of 48 hours taught time with two examination days.
Recommended Private Study	<p>It should be noted the Diploma course requires substantial commitment from students to complete the required private study.</p> <p>It is recommended that, as a minimum, an additional 250 hours of private study is undertaken for this first semester course.</p> <p>It is strongly recommended that the majority of the private study is done in preparation for the course.</p>
Modes of Study	<p>Day release (8 days in total with additional examination days)</p> <p>Consecutive day Block release (2 blocks one of five days and one of three days with additional examination days)</p>
Examination	<p>Unit 3: Closed book examination in two parts. The tasting examination will be of 12 wines</p> <p>Part one is a tasting examination of 12 wines</p> <p>Part two is a three hour closed book written theory paper.</p> <p>Unit 4: A closed book combined theory question (3 paragraph questions) and a blind tasting of 3 spirits</p> <p>Unit 5: A closed book combined theory question (3 paragraph questions) and a blind tasting of 3 sparkling wines.</p> <p>A mark of 55% required in all examinaitons to pass.</p>
Certification	<p>All students will receive a record of achievement for each unit examination passed.</p> <p>Students who pass all unit examinations will receive a Diploma suitable for framing and a lapel pin.</p>
Post Nominal	Students who pass the WSET Diploma are entitled to become a member of the Institute of Wines and Spirits and on payment of memberships fees and are entitled to the post nominal AIWS (Associate of the Institute of Wines and Spirits)

\*Students enrolling onto block release courses are advised to book at least 4 weeks ahead of the start date, to allow for materials to be delivered and pre-reading.