

**WSET**<sup>®</sup>  
**London Wine & Spirit School**

# Prospectus

## WSET Level 1 **Foundation Courses**

August 1st 2011 – July 31st 2012

WSET **Foundation Certificate in Wine**

WSET **Foundation Certificate in Spirits**

WSET **Award in Wine Service**

WSET **Introduction to Sommellerie**



[www.londonwineandspiritschool.com](http://www.londonwineandspiritschool.com)

[www.wsetglobal.com](http://www.wsetglobal.com)

## The WSET Level 1 Foundation Certificate Courses

The WSET's London Wine & Spirit School at the WSET's head office in Bermondsey Street London is the WSET's flagship training provider and as such offers the full range of Foundation qualifications. All courses at WSET's School are taught by WSET Certified Educators and are qualified as a minimum to Diploma level.

### Who are the Foundation courses for?

The courses are ideal for anyone wishing to be introduced to wine or spirits in an interactive, structured and concise manner. They will also suit those wishing to start a career or in their first job in the wine business or hospitality sector and provide the basic product knowledge and skills in the service.

### What Foundation courses are available?

There are four courses available at Foundation level, they are:

#### Foundation Certificate in Wine Course

This course is a good starting point for the exploration of wine styles, food and wine pairing and making the most of wine by learning about the correct storage and service conditions for a variety of wine styles. The course includes wine tastings and a food and wine pairing workshop. Available as a one day course or a course consisting of three evenings.

#### Foundation Certificate in Spirits

This course is a good introductory first course for the spirit enthusiast or those wishing to start a career in the spirits or hospitality sector. Students will be introduced to spirit styles, spirit production and the service of spirits. The course includes the tasting of spirits. Available as a one day course.

#### Award in Wine Service

An introduction to the wine service profession, this course includes instruction in the art of wine service and includes the development of practical skills in a restaurant setting. The course is available as a two day course and includes the Foundation in Wine on day one of the course.

#### Introduction to Sommellerie

This course is aimed at those wishing to pursue a career as a sommelier and will equip attendees with the basic knowledge and skills required to enter the profession. The course covers product knowledge of wines and spirits and the basic service skills required in a practical restaurant setting. Those who are successful will attain all three of the above Level 1 qualifications. The course is delivered as a consecutive three day course with an examination at the end of each day.

Courses are suitable for staff training for front of house staff in the hospitality sector, or for those involved in wine or spirits retail.

Fees, more detailed course content and dates for each course, are found on the following pages in the course synopsis.

### When are the Examinations?

The examination will take place as the final session of the day or on the final evening of evening courses. You will not have to attend any additional days or evenings for the examination.

### What's included in the fees?

Fee includes study material, samples, tuition, examination and provision of service equipment during the course. Study materials are issued at the start of the course and are not available in advance.

### How do I pay?

Payment must be made in full at the time of booking by one of the following methods of payment:

- Cash, cheque, debit/credit card
- Invoice (credit account holders only). Payment by invoice will only be accepted when supported by signed declaration from the account holder. Those companies wishing to set-up a credit account must do so a minimum of 30 working days prior to the course start. Places on courses will not be reserved during the account set-up time.

Companies wishing to set up an account should contact the Business Development Co-ordinator on 020 7089 7581 or email: [ekelly@wset.co.uk](mailto:ekelly@wset.co.uk)

*The WSET operates a Bursary Scheme which is designed to help potential WSET students who would otherwise be unable to fund a course at the London Wine & Spirit School. Documentary evidence of financial hardship will need to accompany any applications for funding, and bursaries will be awarded to fund between 25% and 75% of the cost, depending on the degree of financial hardship. Applications for funding under the WSET Bursary Scheme should be submitted by email to: [bursary@wset.co.uk](mailto:bursary@wset.co.uk). All applications for funding under the WSET Bursary Scheme are subject to approval, and at the discretion of the Trustees of WSET.*



### Level 1 Foundation Certificate in Wine Course Synopsis

<b>Entry requirements</b>	None
<b>Subjects studied</b>	<b>Synopsis</b>
Wine Tasting	Taste and describe wines using the WSET Systematic Approach to Tasting
Food and Wine Matching	A practical guide to the key considerations when matching food and wine successfully
Wine Service and Storage	Learn the correct way to store and serve wine and recognise common faults found in wine
Social Responsibility	A guide to sensible drinking
Types and Styles of Wine	Learn about what makes wines taste different
Grape Varieties	Learn about the characteristics and styles of wines produced from the main grape varieties Main white grape varieties: Chardonnay, Sauvignon Blanc, Riesling Main black grape varieties: Cabernet Sauvignon, Merlot, Pinot Noir, Syrah/Shiraz
Named Wines	White: Pinot Grigio, Sancerre, Chablis, Sauternes Sparkling: Cava, Champagne Red: Claret, Beaujolais, Châteauneuf-du-Pape, Rioja, Chianti
Number of Wines Tasted	9 wines will be tasted as part of the course
Study Materials	Students will receive the Foundation Certificate Study Guide
Duration of course	1 day inclusive of exam or 3 evenings with exam on final evening
Modes of Study	Day release or evening
Examination	30 multiple-choice questions to be answered in 45 minutes A mark of 70% required to pass
Certification	All students who pass will be issued with a certificate suitable for framing and a lapel pin

### Prices *VAT exempt*

#### Daytime Courses **£140.00** 9.15am to 5.00pm

### WSET Level 1 Foundation Certificate in Wine

Fee includes study material, samples, tuition, examination and provision of tasting glasses during the course. Study materials are issued at the start of the course and are not available in advance.

#### Daytime Courses

Course Code	Day	2011/2012 Course Dates
FC1201	Monday	August 8th 2011
FC1202	Monday	August 15th 2011
FC1203	Monday	September 12th 2011
FC1204	Tuesday	September 27th 2011
FC1205	Thursday	October 13th 2011
FC1206	Monday	October 31st 2011
FC1207	Monday	November 21st 2011
FC1208	Monday	December 12th 2011
FC1209	Tuesday	January 12th 2012
FC1210	Monday	January 30th 2012
FC1211	Monday	February 13th 2012
FC1212	Tuesday	February 28th 2012
FC1213	Monday	March 12th 2012
FC1214	Thursday	March 29th 2012
FC1215	Tuesday	April 17th 2012
FC1216	Monday	May 14th 2012
FC1217	Wednesday	May 30th 2012
FC1218	Monday	June 18th 2012
FC1219	Monday	July 2nd 2012
FC1220	Tuesday	July 24th 2012

#### Evening Courses

Three evenings 6.30pm to 8.30pm  
(Register at 6.00pm on first evening)

Course Code	Day	2011/2012 Course Dates
FC1221	Thursday	September 8th, 15th and 22nd 2011
FC1222	Wednesday	November 9th, 16th and 23rd 2011
FC1223	Wednesday	January 25th, 1st and February 8th 2012
FC1224	Thursday	March 15th, 22nd and 29th 2012
FC1225	Thursday	April 12th, 19th and 26th 2012
FC1226	Wednesday	June 13th, 20th and 27th 2012



To book online: [www.wsetglobal.com](http://www.wsetglobal.com)

To contact Student Service email: [courses@wset.co.uk](mailto:courses@wset.co.uk) or phone on 020 7089 3800

### Level 1 Foundation Certificate in Spirits Course Synopsis

<b>Entry requirements</b>	None
<b>Subjects studied</b>	<b>Synopsis</b>
Spirits Tasting	Taste and describe spirits using the WSET Systematic Approach to Tasting
Spirit Service	Learn the different serves for spirits and what types of spirits are suited to each serve
Spirit Marketing	Learn some common ideas in the marketing of spirits and what spirit categories use which marketing techniques
Social Responsibility	A guide to sensible drinking
Spirit Production	Learn what spirits are made from and how they are made
Categories and Styles of Spirit	Learn about the main categories of spirits and the different styles within each Category: Vodka, Rum, Tequila, Whisk(e)y, Gin, Cognac, Liqueurs
Number of Spirits tasted	16 spirits will be tasted as part of the course
Study Materials	Students will receive the Foundation Certificate Study Guide
Duration of course	1 day inclusive of examination
Modes of Study	Day Release
Examination	30 multiple-choice questions to be answered in 45 minutes A mark of 70% required to pass
Certification	All students who pass will be issued with a certificate suitable for framing and a lapel pin

### Prices *VAT exempt*

**Daytime Courses £140.00** 9.15am to 5.00pm

### WSET Level 1 Foundation Certificate in Spirits One-Day Release Courses

Fee includes study material, samples, tuition, examination and provision of tasting glasses during the course.

Study materials are issued at the start of the course and are not available in advance.

### Daytime Courses

<i>Course Code</i>	<i>Day</i>	<i>2011 Course Dates</i>
<b>FS1201</b>	Wednesday	September 14th 2011
<b>FS1202</b>	Wednesday	November 2nd 2011

<i>Course Code</i>	<i>Day</i>	<i>2012 Course Dates</i>
<b>FS1203</b>	Wednesday	February 1st 2012
<b>FS1204</b>	Wednesday	March 14th 2012
<b>FS1205</b>	Thursday	April 19th 2012
<b>FS1206</b>	Wednesday	June 20th 2012



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## Course Dates and Prices Minimum age requirement 18 at time of booking

### WSET Level 1 Award in Wine Service Course Synopsis

<b>Entry requirements</b>	WSET Level 1 Foundation Certificate in Wines (this will be taught on day one of course, details of content can be found in the course synopsis on page 2 of this document)
<b>Subjects studied</b>	<b>Synopsis</b>
Introduction to Sommellerie	Learn about the roles and career paths available within wine service
Customer Service	Learn some elements that enhance customer service, and learn how to prepare yourself for service
Equipment for wine service	Learn how to select, clean, polish and handle glassware, and how to use corkscrews and service cloths
Serving wines effectively	Learn how to select, present, open and pour a bottle of wine
Study Materials	Students will receive the Level 1 Wine Service Study Guide and the Foundation in Wine study guide
Duration of course	2 days inclusive of assessment
Modes of Study	Consecutive day
Assessment	Role play restaurant wine service scenario and 30 multiple-choice questions to be answered in 45 minutes A mark of 70% required to pass
Certification	All students who pass will be issued with a certificate suitable for framing and a lapel pin for the Foundation in Wine and the Award in Wine

### Prices *VAT exempt*

**Daytime Courses £220.00** 9.15am to 5.00pm

### WSET Level 1 Award in Wine Service : Two-Day Release Course

Fee includes study material, samples, tuition, examination and provision of service equipment during the course. Study materials are issued at the start of the course and are not available in advance.

### Daytime Courses

<i>Course Code</i>	<i>Day</i>	<i>2011/2012 Course Dates</i>
<b>FWS1201</b>	Consecutive	September 12th & 13th 2011
<b>FWS1202</b>	Consecutive	October 31st & November 1st 2011
<b>FWS1203</b>	Consecutive	January 30th & 31st 2012
<b>FWS1204</b>	Consecutive	March 12th & 13th 2012
<b>FWS1205</b>	Consecutive	April 17th & 18th 2012
<b>FWS1206</b>	Consecutive	June 18th & 19th 2012

If you already hold the Foundation in Wine and would like to take the 2nd day of this course to achieve the Award in Wine Service please contact Student Services at [courses@wset.co.uk](mailto:courses@wset.co.uk) for course fees and availability.



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 To contact Student Service email: [courses@wset.co.uk](mailto:courses@wset.co.uk) or phone on 020 7089 3800

## Course Dates and Prices Minimum age requirement 18 at time of booking

### Level 1 Introduction to Sommelerie Course Synopsis

<b>Entry requirements</b>	None
<b>Subjects studied</b>	<b>Synopsis</b>
Day 1	Foundation Certificate in Wine (see page 2 for course details)
Day 2	Award in Wine Service (see page 4 for course details)
Day 3	Foundation Certificate in Spirits (see page 3 for details)
Study Materials	Students will receive the Foundation Certificate Study Guide for wine, spirits and service
Duration of course	3 day inclusive of examinations
Modes of Study	Consecutive day
Examination	2x 30 multiple-choice questions to be answered in 45 minutes for the Wine and Spirits. A mark of 70% required to pass. Role play restaurant wine service scenario. Examination will take place at the end of each day.
Certification	All students who pass will be issued with a certificates suitable for framing and a lapel pin and a certificate of completion for the Introduction to Sommelerie Course for those who successfully complete all three days of the course.

### Prices *VAT exempt*

**Daytime Courses £295.00** 9.15am to 5.00pm

### WSET Level 1 Introduction to Sommelerie Course

Fee includes study material, samples, tuition, examination and provision of tasting glasses during the course.

Study materials are issued at the start of the course and are not available in advance.

### Daytime Courses

<i>Course Code</i>	<i>Day</i>	<i>2011 Course Dates</i>
<b>FIS1201</b>	Consecutive	September 12th, 13th and 14th 2011
<b>FIS1202</b>	Consecutive	October 31st, November 1st and 2nd 2011

<i>Course Code</i>	<i>Day</i>	<i>2012 Course Dates</i>
<b>FIS1203</b>	Consecutive	January 30th and 31st, February 1st 2012
<b>FIS1204</b>	Consecutive	March 12th, 13th and 14th 2012
<b>FIS1205</b>	Consecutive	April 17th, 18th and 19th 2012
<b>FIS1206</b>	Consecutive	June 18th, 19th and 20th 2012



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# London Wine & Spirit School Course Booking Form

## PLEASE COMPLETE USING BLOCK CAPITAL LETTERS

Please ensure that you read the booking conditions and complete all sections on the booking form where applicable.

Send the completed form to: London Wine & Spirit School, International Wine & Spirit Centre, 39-45 Bermondsey Street, London SE1 3XF

### SECTION A YOUR DETAILS

Surname  Mr/Mrs/Miss/Ms

First Name(s)

Delivery address

Post Code  Date of Birth

Billing address

Telephone No. (daytime)

Email

Employer (Trade only)  Position

Your details may be used by us to keep you informed of the course on which you have registered.

We never pass our customer's details to other parties.

We send information by email, so please ensure you have entered your email address.

We would like to keep students in touch with developments and events run by the WSET. If you wish to receive this information, please tick this box.

### SECTION B THE COURSE

I wish to apply for a place on the following course

Please fill in the required course code of your choosing:

Course No.

NB: Study materials are INCLUDED in course fees.

Course Start Date:

### SECTION D MARKETING INFORMATION

Please state how you came to hear about The Wine & Spirit Education Trust and of the course you are applying for:

### SECTION C BOOKING CONDITIONS

Full payment must accompany the booking form – we do not accept provisional bookings and places will only be confirmed once payment is received. Bookings will only be accepted on valid forms with signed/agreed student declaration and the required authorisation for invoice request bookings for account holders.

Cancellations of confirmed places are accepted up to 10 working days prior to the start of the course. An administration fee of £25.00 will be deducted and the remainder of the course fee refunded to the payee.

Transfers of a confirmed booking either to another course or applicant can be made up to 10 working days before the course start date on payment of a £25.00 admin fee + the cost of any additional study materials which may be applicable. Transfers cannot be carried forward to the next academic year.

If a confirmed course booking is cancelled during the ten working days prior to the start of the course, or at any time after the start of the course, no refund or transfer of the course fees will be made.

Examination dates are fixed to the course onto which you book and any transfer to an alternative date will incur an administration fee of £25.00

\*All transfer requests must be made in writing or by email (courses@wset.co.uk) at least 7 working days before the original examination date. Transfer requests made within 7 working days of the examination date will incur the admin fee and cost of examination paper which will have been ordered via WSET Awards.

Course fees will be refunded in full if the London Wine & Spirit School changes a course date or cancels a course if enrolments do not reach the required minimum numbers – notification will be made in the 10 working days prior to the planned start date of the course.

Please note \*all transfers are subject to availability on alternative course/examination dates.

### SECTION E STUDENTS DECLARATION

I have read and understood the policy on cancellations, refunds and transfers above. I understand that all London Wine & Spirit School courses are subject to minimum numbers and WSET reserves the right to change tutors, reschedule, cancel, close or combine courses if necessary. I understand that I am required to present authorised photographic identification at all examinations and may be refused entry to an examination if not produced.

Signature  Date

### SECTION F PAYMENT

I enclose the full fee of £

Cheques and Postal Orders should be crossed and made payable to: **Wine & Spirit Education Trust**

Please charge my credit/debit card (Visa/MasterCard/Switch). The WSET will telephone to authorise payment if this form is not signed.

Card Number

Valid From  Expires End  Security Digits  Switch Issue

If your card is not registered at your address above, please print the statement address here:

Cardholders signature

- Self-funding / Receipt request  
 Company Paid / Invoice request

Receipts for invoice requests will be sent to the billing address entered in Section A.

P/O number (if required)

**ACCOUNT HOLDERS ONLY** If you wish us to invoice your employer, please complete the details below.

The request MUST BE signed by a manager who may authorise payments on behalf of your employer.

Company

Address

Post Code

Manager's Name

Email

Telephone

Manager's Declaration

I have read and understood and will comply with the notice about Booking Conditions.

Manager's Signature

**NB - If you wish to see someone at the London Wine & Spirit Centre it is essential to book an appointment first.**