

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

# Prospectus

## WSET Level 2 **Intermediate** **and Professional Courses**

August 1st 2011 – July 31st 2012

WSET **Intermediate Certificate in Wines and Spirits**

WSET **Professional Certificate in Spirits**



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

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

### The WSET Level 2 Intermediate & Professional 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 Level 2 qualifications in a variety of modes of study. All courses are taught by WSET Certified Educators who are both knowledgeable and experienced wine and spirit Educators and will hold the WSET Diploma as a minimum qualification. All courses listed prepare students for examination for qualifications accredited by the UK government.

#### What level of knowledge will I need to start the Level 2 courses?

You will not need any formal qualification to start the Level 2 courses, you will just need enthusiasm for the subject and willingness to learn. The courses are ideal for anyone wishing to be introduced to wine or spirits in an informative and structured manner and are suitable for both the enthusiast and those entering or already working in the wine and hospitality business requiring a good level of product knowledge.

#### What Level 2 courses are available?

There are two courses available at Level 2, they are:

##### Level 2 Intermediate Certificate in Wines & Spirits Course

This course is a good starting point for the exploration of the diversity of wine styles available. The course will focus on the influences of grape variety, climate and wine making on the styles of wines produced around the world. The content of the course not only covers grape varieties and regions but also sparkling, sweet and fortified wines and introduces the subject of spirits. Comparative tastings and the discussion of food and wine pairing are key components of every lesson as is the deciphering of labels to help you make informed wine and spirit selections. The course gives you a solid base of product knowledge of wines and spirits and will leave you wishing to explore even more these fascinating subjects. The course will form a good basis for you to progress to Level 3 Advanced Certificate.

The course is available as a three day-release course and is also available as an evening course of nine evening sessions. There is an intensive consecutive three day course which is the quickest option for achieving the Intermediate Certificate. However, it is necessary that students pre-read course materials for this course in order to be fully prepared. There is also an online option available for those who are unable to attend classes due to their location or busy schedules (please see online learning booklet for details).

##### Level 2 Professional Certificate in Spirits

This course is suitable for the spirits professional or enthusiast wishing to explore the diversity of the spirits categories. The course will cover the main categories of spirits and liqueurs and will cover the influences of production methods including distillation and maturation on the different styles available in each category. Comparative tasting is a key component of each session and you will gain analytical tasting skills as part of the course and will experience a wide range of brands. The course will provide a good base of product knowledge which will aid those wishing to pursue a career in bar work, mixology or sales.

The course is available as a three day-release course. There is an intensive consecutive three day course; however, it is necessary that students pre-read course materials for this course in order to be fully prepared. There is also an online option available for those who are unable to attend classes due to their location or busy schedules (please see online learning booklet for details).

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 time courses or on the final evening of the evening courses. You will not have to attend any additional days or evenings for the examination.

#### What's included in the fees?

Fees include study material, FREE box of tasting glasses, samples, tuition and examination. Course materials will be posted to a student's home address on confirmation of payment of fees. The pack is bulky and requires a signature - please indicate an alternative delivery address on the booking form if necessary. Students booking less than 10 working days prior to the course will collect materials on the first day of the course or may have materials delivered within the UK by special 24 hour delivery on payment of the appropriate fee. Please contact Student Services for details of charges.

#### 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.*

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

<b>Level 2 Intermediate Certificate in Wines and Spirits Course Synopsis</b>	
<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 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 wines
Social Responsibility	A guide to sensible drinking
Labelling	Learn how to decode and understand labels
Factors influencing the Style of Wine	Study the factors influencing the style, quality and price of wine in the vineyard and winery
Grape Varieties	Learn about the styles of wines produced by the key international and regionally important grape varieties Key white grape varieties: Chardonnay, Sauvignon Blanc, Riesling Other varieties: Albariño, Chenin Blanc, Gewurztraminer, Muscadet, Pinot Gris/Grigio, Semillon, Torrontés, Trebbiano and Verdicchio Key black grape varieties: Cabernet Sauvignon, Grenache, Merlot, Pinot Noir, Syrah/Shiraz Other varieties: Barbera, Carmenère, Gamay, Malbec, Montepulciano, Nebbiolo, Pinotage, Primitivo, Sangiovese, Tempranillo and Zinfandel
Key Wine-Producing Regions of the World	Learn about the main styles of wines from the key wine-producing regions. France, Germany, Italy, Spain, USA, Argentina, Chile, Australia, New Zealand and South Africa
Number of Wines Tasted	44 wines and 4 spirits will be tasted as part of the course
Study Materials	Students will receive an Intermediate course study pack, consisting of the course book, study guide and tasting card
Duration of course	16 hours (8 two-hour sessions) plus 1 hour examination
Recommended Private Study	12 hours additional private study is recommended for this course. It is strongly recommended that the majority of the private study is done in preparation for the course*
Modes of Study	Day Release (one day a week for three weeks) / Consecutive Day (three consecutive days) Evening (one evening a week for nine weeks) / Distance Learning** (provision of study materials and online tutor with attendance required for examination only) **see separate Distance Learning booking form
Examination	50 multiple-choice questions to be answered in 1 hour A mark of 55% required to pass
Certification	All students who pass will be issued with a certificate suitable for framing and a lapel pin

\*Students enrolling onto consecutive day courses are advised to book at least 2 weeks ahead of the start date, to allow for materials to be delivered and pre-reading.

### Prices *VAT exempt*

#### WSET Level 2 Intermediate Certificate in Wines and Spirits

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

UK students **£355.00** EU students **£385.00** Rest of the World **£405.00**

Fees include study material, FREE box of tasting glasses, samples, tuition and examination. Course materials will be posted to a student's home address on confirmation of payment of fees. The pack is bulky and requires a signature - please indicate an alternative delivery address on the booking form if necessary. Students booking less than 10 working days prior to the course will collect materials on the first day of the course or may have materials delivered within the UK by special 24hour delivery on payment of the appropriate fee. Please contact Student Services for details of charges.

#### Evening Courses *Nine evenings 6.30pm to 8.30pm* *(Register at 5.45pm on first evening)*

Course Code	Day	2011/2012 Course Dates
IC1201	Tuesday	September 6th - November 1st
IC1202	Monday	September 12th - November 7th
IC1203	Wednesday	October 5th - November 30th
IC1204	Thursday	October 27th - December 22nd
IC1205	Thursday	January 5th - March 1st
IC1206	Tuesday	January 31st - March 27th
IC1207	Monday	February 27th - April 30th (except April 9th)
IC1208	Thursday	March 22nd - May 17th
IC1209	Tuesday	April 17th - June 26th (except June 5th & 12th)
IC1210	Thursday	May 10th - July 5th
IC1211	Monday	May 21st - July 23rd (except June 4th)

#### Consecutive Day Courses

*Three days 9.00am to 5.00pm*  
*(Register at 8.30pm on first day)*

Code	2011/2012 Course Dates
IC1218	August 31st - September 2nd
IC1219	September 21st - 23rd
IC1220	October 10th - 12th
IC1221	October 25th - 27th
IC1222	November 23rd - 25th
IC1223	December 14th - 16th
IC1224	January 16th - 18th
IC1225	February 6th - 8th
IC1226	March 5th - 7th
IC1227	April 16th - 18th
IC1228	May 21st - 23rd
IC1229	June 25th - 27th
IC1230	July 11th - 13th

#### Day Release Courses *Three weekdays 9.00am to 5.00pm* *(Register at 8.30am on first day)*

Course Code	Day	2011/2012 Course Dates
IC1212	Monday	October 17th - October 31st
IC1213	Tuesday	November 22nd - December 6th
IC1214	Friday	February 3rd - February 17th
IC1215	Monday	March 19th - April 2nd
IC1216	Wednesday	May 9th - May 23rd
IC1217	Thursday	June 14th - June 28th



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

<b>Level 2 Intermediate Professional Certificate in Spirits Course Synopsis</b>	
<b>Entry requirements</b>	None
<b>Subjects studied</b>	<b>Synopsis</b>
Spirits Tasting	Taste and describe spirits like the professionals using the WSET Systematic Approach to Tasting
The Spirits Market	A guide to the key companies and global brands
Spirits Production	Learn how spirits are made and the influence of production methods on the style of spirit produced
Social Responsibility	A guide to sensible drinking
Fruit-based Spirits	Brandies: Cognac, Armagnac and Spanish Brandies Other grape-based spirits: Grappa and Pisco Other fruit-based spirits: Calvados and Eaux-de-Vie
Grain-based Spirits	Whiskies: Scotch, Irish, North American and Japanese Whiskies Vodka: International, Eastern European and flavoured Vodka
Vegetable-based Spirits	Rum and Cachaça Tequila and Mezcal
Flavoured Spirits	Gin and Genever Anise and other flavoured spirits
Liqueurs	Fruit, herb, kernel/seed/nut and cream liqueurs
Number of Spirits Tasted	54 spirits and 6 liqueurs will be tasted as part of the course
Study Materials	Students will receive a Professional Certificate course study pack, consisting of the course book, study guide and tasting card
Duration of course	15 hours, plus 1 hour examination
Recommended Private Study	14 hours additional private study is recommended for this course. It is strongly recommended that the majority of the private study is done in preparation for the course*
Modes of Study	Day Release (one day a week or every other week for three weeks) / Consecutive Day (three consecutive days) / Distance Learning** (provision of study materials and online tutor with attendance required for examination only) **see separate Distance Learning booking form
Examination	50 multiple-choice questions to be answered in 1 hour A mark of 55% required to pass
Certification	All students who pass will be issued with a certificate suitable for framing and a lapel pin

\*Students enrolling onto consecutive day courses are advised to book at least 2 weeks ahead of the start date, to allow for materials to be delivered and pre-reading.

### Prices *VAT exempt*

## WSET Level 2 Professional Certificate in Spirits

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

UK students **£355.00**    EU students **£385.00**    Rest of the World **£405.00**

Fees include study material, FREE box of tasting glasses, samples, tuition and examination. Course materials will be posted to a student's home address on confirmation of payment of fees. The pack is bulky and requires a signature – please indicate an alternative delivery address on the booking form if necessary. Students booking less than 10 working days prior to the course will collect materials on the first day of the course or may have materials delivered within the UK by special 24hour delivery on payment of the appropriate fee. Please contact Student Services for details of charges.

### Consecutive Day Courses *For three weekdays*

Day 1: 09.00am to 4.30pm (Register at 08.45am on first day)    Day 2: 09.00am to 5.00pm    Day 3: 09.00am to 2.30pm

[Course Code](#)                      [2011 Course Dates](#)

**PC1201**                                  September 19th – 21st

[Course Code](#)                      [2012 Course Dates](#)

**PC1202**                                  February 13th – 15th

**PC1203**                                  June 6th – 8th

### Day Release Courses *For three weekdays, one day per week*

Day 1: 09.00am to 4.30pm (Register at 08.45am on first day)    Day 2: 09.00am to 5.00pm    Day 3: 09.00am to 2.30pm

[Course Code](#)                      [2011 Course Dates](#)

**PC1204**                                  November 14th, 21st & 28th

[Course Code](#)                      [2012 Course Dates](#)

**PC1205**                                  March 19th, 26th, April 2nd



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

# 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

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 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

Cardholders signature

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

Self-funding / Receipt request  
 Company Paid / Invoice request

Receipts for Invoice requests will be sent to the billing address.

**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.**