

WSET[®]
London Wine & Spirit School

Prospectus

WSET **Online Distance Learning**

August 1st 2011 – July 31st 2012

WSET **Great Grapes of the World**

WSET **Intermediate Certificate in Wines and Spirits**

WSET **Professional Certificate in Spirits**

WSET **Advanced Certificate in Wines and Spirits**

WSET **Diploma in Wines and Spirits**



www.londonwineandspiritschool.com

www.wsetglobal.com

The WSET Online Distance Learning Courses

The WSET's London Wine & Spirit School is the WSET's flagship training provider and as such offers the full range of qualifications from Level 2 onwards as well as non-qualification courses, as distance learning options over the internet via our online classroom.

All Level 2-3 courses are tutored by WSET Certified Educators who are both knowledgeable and experienced wine and spirit Educators and will hold the WSET Diploma as a minimum qualification. Level 4 Diploma courses are tutored by a team of highly qualified, dedicated and experienced wine and spirit Educators. All are respected specialists in their fields, all will have up to date knowledge of contemporary issues related to wines and spirits, and many are MW's.

How does it work?

All qualification courses are taught through an online study calendar of online group activities guided by the course tutor covering both the theory and practical tasting parts of the course. Students should be open to new ways of learning through the use of online communication and collaboration tools.

Level 3 and 4 courses also include an attended tasting tutorial to introduce you to the tasting technique for your personal tastings during the course.

Other courses are taught through a series of online multimedia activities to be taken at the students own pace.

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

Basic internet navigation skills will be assumed for students on all online courses. However, use of the online tools will be explained as part of the course.

Entry requirements for all the online courses are the same as their lecture-based versions. 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. Level 3 courses are open to students who hold the Level 2 Intermediate Certificate in Wine & Spirits or who have completed the Level 3 Advanced Online Entry Test (please see separate Level 3 prospectus for details). The Level 3 Advanced Certificate is the required entry qualification for anyone wishing to enrol on the Diploma course. Students who have studied outside the UK, who hold the WSET International Certificate and the Diploma entry qualification, will be able to join the Diploma programme. No other qualifications are accepted for enrolment on the WSET's London Wine & Spirit Schools Diploma programme.

When do I need to come to London?

The examinations for all qualification courses, and the tasting tutorials for the Level 3 and 4 courses all take place at WSET's London Wine & Spirit School at the WSET's head office in Bermondsey Street London unless specified otherwise on the following pages. The relevant examination and tutorial dates for each course are given on the following pages.

How much work is involved and when will I need to participate?

All online qualification courses require students to cover the same topics in the same level of depth as the same qualification taken via more traditional modes of study. They do offer extra flexibility as there are no fixed study times. Each week's activities are open to be attempted at any point during that week and opportunities to read ahead and/or catch up with previous activities if necessary are provided.

All students are advised to log into their course at least once a day on at least 5 days a week during their course dates. Minimum hours of study required per week for each course are given on the following pages.

What's included in the fees?

Fees include study materials and online tuition. Examination fees are included for the first attempt on the courses published examination dates. Resits and transfers are subject to additional fees. Level 3 and 4 course fees also cover the tasting tutorial sessions including all tuition and samples used.

Course materials will be posted to a student's home address on the confirmation of payment of fees. The pack is bulky and requires a signature - please indicate an alternative delivery address on booking form if necessary. Students booking less than 10 working days prior to the course will need to have materials delivered within the UK by special 24hour 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
- Standing order (Level 4 Diploma students resident and holding bank accounts in the UK only). An initial payment of £635 by cash/cheque/credit or debit card is required on booking, followed by 6 monthly payments of £200 by standing order. The total paid includes an administration charge for this method of payment.

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. All applications for funding under the WSET Bursary Scheme are subject to approval, and at the discretion of the Trustees of WSET.



WSET® Great Grapes of the World Online Distance Learning

The WSET Great Grapes course is available worldwide for students wanting an introduction to wine without necessarily taking a formal qualification.

London Wine & Spirit School - Great Grapes of the World Online Distance Learning Course Synopsis

Entry requirements	It will be assumed that students have basic computer literacy and internet navigation skills.
Study Programme	The course is split into 5 modules of study, to be taken at student's own pace, as described below.
Method of Study	This course is taught through a series of online multimedia activities.
What is Wine?	Learn about the components that make wines taste different.
Wine Tasting	Learn how to taste wines like the professionals and fully appreciate the diverse characteristics to be found in wine.
Food and Wine	A guide to making the most of your wine and dining experience.
Black Grapes	Study the major Black Grape varieties and learn about the wines produced from them: Cabernet Sauvignon & Merlot, Shiraz, Pinot Noir, Grenache, Tempranillo, Sangiovese, Gamay, Nebbiolo.
White Grapes	Study the major White Grape varieties and learn about the wines produced from them: Chardonnay, Sauvignon Blanc, Riesling, Viognier, Gewurztraminer, Pinot Grigio, Chenin Blanc, Semillon.
Study Materials	Students will receive access to online materials for the duration of the course.
Duration of Course	Up to 4 months (Study at own pace).
System Requirements	As this course is taught online, students will require access to a computer with the following minimum requirements: Internet Explorer 7, Firefox 3 or equivalent with Javascript support and pop-ups enabled Adobe Acrobat 7 or equivalent Adobe Flash 9 Internet access (broadband recommended)

Prices *VAT exempt*

WSET Great Grapes of the World

Students Worldwide **£60.00**

Fees include online study materials.

Online Distance Learning Course

Course Code 2011 / 2012

ODG12 Great Grapes of the World Online Distance Learning



To book online: www.wsetglobal.com

To contact Student Service email: courses@wset.co.uk or phone on 020 7089 3800

WSET® Level 2 Intermediate Certificate in Wines and Spirits Online Distance Learning

All WSET qualifications above Level 1 are available as online distance learning courses, so even if students cannot conveniently get to a course centre they can still access learning and assessment for a WSET qualification.

London Wine & Spirit School - Level 2 Intermediate Certificate in Wines and Spirits Online Distance Learning Course Synopsis	
Entry requirements	It will be assumed that students have basic computer literacy and internet navigation skills.
Study Programme	The course is split into 5 blocks of study including regular feedback tests and full mock examination, as described below.
Method of Study	This course is taught through a programme of online activities with guidance and support from an allocated online tutor. There are no fixed times for the course, although students are advised to check in to the online classroom website on a daily basis.
Week 1: Factors influencing Style, Quality and Price Sales and Service Responsible Drinking	Learn to taste and describe wines like the professionals using the WSET Systematic Approach to Tasting. Study the correct way to store and serve wine, how to recognise common faults found in wines. Discover how to decode and understand labels. Study the factors influencing the style, quality and price of wine in the vineyard and winery. Includes a guide to sensible drinking.
Week 2: Grape Varieties	Learn about the characteristics and the styles of wines produced from the main grape varieties. Key white grape varieties: Chardonnay, Sauvignon Blanc, Riesling. Other varieties: 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.
Week 3: Regional, Quality and Stylistic Labelling terms Food and Wine matching	Learn about the main styles of wines from the key wine producing regions. France, Germany, Italy, Spain, Portugal, USA, Argentina, Chile, Australia, New Zealand and South Africa. Discover the key considerations when matching food and wine successfully.
Week 4: Sparkling Wines Sweet and Fortified Wines Spirits and Liqueurs	Learn about the various methods for making wines Sparkling, Sweet and Fortified, the resulting wine styles and the regions producing them. Study the main styles of spirits.
Week 5: Study Materials	Revision & Examination. Students will receive an Intermediate course study pack consisting of the course book, study guide and tasting card.
Duration of course	5 weeks.
Recommended Private Study	A minimum of 28 hours private study is recommended for this course. Students are advised to schedule a minimum of 6 hours for their study each week.
Examination	50 multiple-choice questions to be answered in 1 hour. A mark of 55% required to pass.
System Requirements	As this course is taught online, students will require access to a computer with the following minimum requirements: Internet Explorer 7, Firefox 3 or equivalent with Javascript support and pop-ups enabled Adobe Acrobat 7 or equivalent Adobe Flash 9 Internet access (broadband recommended)
Certification	All students who pass will be issued with a certificate suitable for framing and a lapel pin.

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



WSET® Level 2 Intermediate Certificate in Wines and Spirits **Online Distance Learning**

All WSET qualifications above Level 1 are available as online distance learning courses, so even if students cannot conveniently get to a course centre they can still access learning and assessment for a WSET qualification.

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 **£195.00** EU students **£225.00** Rest of the World **£245.00**

Fees include study materials, online 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 booking form if necessary. Students booking less than 10 working days prior to the course will need to have materials delivered within the UK by special 24hour delivery on payment of the appropriate fee. Please contact Student Services for details of charges.

Online Distance Learning Courses with Daytime Examinations in London

Examination 10.45 am to 11.45 am (registration 10.30 am)

Course Code	Start Date	Finish Date	Examination
ODI1201	August 6th 2011	September 9th 2011	September 16th 2011
ODI1202	September 3rd 2011	October 7th 2011	October 21st 2011
ODI1203	October 1st 2011	November 4th 2011	November 11th 2011
ODI1204	November 5th 2011	December 9th 2011	December 12th 2011
ODI1205	December 3rd 2011	January 13th 2012	January 27th 2012
ODI1206	January 14th 2012	February 17th 2012	February 27th 2012
ODI1207	February 4th 2012	March 9th 2012	March 23rd 2012
ODI1208	March 3rd 2012	April 6th 2012	April 10th 2012
ODI1209	April 7th 2012	May 11th 2012	May 25th 2012
ODI1210	May 5th 2012	June 8th 2012	June 11th 2012
ODI1211	June 2nd 2012	July 6th 2012	July 24th 2012
ODI1212	July 7th 2012	August 10th 2012	August 13th 2012

Online Distance Learning Courses with Evening Examinations in London

Examination 6.45 pm to 7.45 pm (registration 6.30 pm)

Course Code	Start Date	Finish Date	Examination
ODI12E1	January 14th 2012	February 17th 2012	February 20th 2012
ODI12E2	June 2nd 2012	July 6th 2012	July 10th 2012

Online Distance Learning Courses with Daytime Examinations outside London

Examination 10.45 am to 11.45 am (registration 10.30 am)

Course Code and Venue	Start Date	Finish Date	Examination
ODI12M (Manchester)	February 4th 2012	March 9th 2012	March 29th 2012
ODI12E (Edinburgh)	March 3rd 2012	April 6th 2012	May 4th 2012
ODI12B (Birmingham)	April 7th 2012	May 11th 2012	May 11th 2012



To book online: www.wsetglobal.com

To contact Student Service email: courses@wset.co.uk or phone on 020 7089 3800

WSET® Level 2 Professional Certificate in Spirits Online Distance Learning

All WSET qualifications above Level 1 are available as online distance learning courses, so even if students cannot conveniently get to a course centre they can still access learning and assessment for a WSET qualification.

London Wine & Spirit School - Level 2 Professional Certificate in Spirits Online Distance Learning Course Synopsis	
Entry requirements	It will be assumed that students have basic computer literacy and internet navigation skills.
Study Programme	The course is split into 5 blocks of study including regular feedback tests and full mock examination, as described below.
Method of Study	This course is taught through a programme of online activities with guidance and support from an allocated online tutor. There are no fixed times for the course, although students are advised to check in to the online classroom website on a daily basis.
Week 1: Production and Markets Sales and Service Responsible Drinking	Learn to taste and describe spirits like the professionals using the WSET Systematic Approach to Tasting. Discover how spirits are made and the influence of production methods on the style of spirit produced. Study the key companies and global brands. Learn about some of the common techniques used in making cocktails. Includes a guide to sensible drinking.
Week 2: Grain-based Spirits	Whiskies: Scotch, Irish, North American and Japanese Whiskies. Vodka: International, Eastern European and flavoured Vodka.
Week 3: Fruit-based Spirits Vegetable-based Spirits	Brandies: Cognac, Armagnac and Spanish Brandies. Other grape-based spirits: Grappa and Pisco. Other fruit-based spirits: Calvados and Eaux- de-Vie. Rum and Cachaça. Tequila and Mezcal.
Week 4: Flavoured Spirits Liqueurs	Gin and Genever. Anise and other Flavoured Spirits. Fruit, herb, kernel/seed/nut and cream liqueurs.
Week 5: Study Materials	Revision & Examination. Students will receive a Professional Certificate course study pack consisting of the course book, study guide and tasting card.
Duration of course	5 weeks.
Recommended Private Study	A minimum of 28 hours private study is recommended for this course. Students are advised to schedule a minimum of 6 hours for their study each week.
Examination	50 multiple-choice questions to be answered in 1 hour. A mark of 55% required to pass.
System Requirements	As this course is taught online, students will require access to a computer with the following minimum requirements: Internet Explorer 7, Firefox 3 or equivalent with Javascript support and pop-ups enabled Adobe Acrobat 7 or equivalent Adobe Flash 9 Internet access (broadband recommended)
Certification	All students who pass will be issued with a certificate suitable for framing and a lapel pin.

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



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WSET® Level 2 Professional Certificate in Spirits **Online Distance Learning**

All WSET qualifications above Level 1 are available as online distance learning courses, so even if students cannot conveniently get to a course centre they can still access learning and assessment for a WSET qualification.

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 **£195.00** EU students **£225.00** Rest of the World **£245.00**

Fees include study materials, online 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 booking form if necessary. Students booking less than 10 working days prior to the course will need to have materials delivered within the UK by special 24hour delivery on payment of the appropriate fee. Please contact Student Services for details of charges.

Online Distance Learning Courses with Daytime Examinations in London

Examination 10.45 am to 11.45 am (registration 10.30 am)

<i>Course Code</i>	<i>Start Date</i>	<i>Finish Date</i>	<i>Examination</i>
ODP1201	June 2nd 2012	July 6th 2012	July 24th 2012

Online Distance Learning Courses with Evening Examinations in London

Examination 6.45 pm to 7.45 pm (registration 6.30 pm)

<i>Course Code</i>	<i>Start Date</i>	<i>Finish Date</i>	<i>Examination</i>
ODP12E1	June 2nd 2012	July 6th 2012	July 10th 2012



To book online: www.wsetglobal.com

To contact Student Service email: courses@wset.co.uk or phone on 020 7089 3800

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

WSET® Level 3 Advanced Certificate in Wines **Online Distance Learning**

All WSET qualifications above Level 1 are available as online distance learning courses, so even if students cannot conveniently get to a course centre they can still access learning and assessment for a WSET qualification.

London Wine & Spirit School - Level 3 Advanced Certificate in Wines Online Distance Learning Course Synopsis	
Entry requirements	Students should hold the Level 2 Intermediate Certificate or have demonstrated knowledge at this level through the Advanced Entry Test. It will be assumed that students have basic computer literacy and internet navigation skills.
Study Programme	The course is split into 8 blocks of study including regular feedback tests and full mock examination, as described below.
Method of Study	This course is taught through a programme of online activities with guidance and support from an allocated online tutor. There are no fixed times for the course, although students are advised to check in to the online classroom website on a daily basis.
Before course start	Revision of Intermediate Level Materials.
Weeks 1-2: Grapegrowing, Winemaking and Labelling Sales and Service Responsible Drinking	Learn to taste and describe wines like the professionals using the WSET Systematic Approach to Tasting. Discover how to decode and understand labels. Study the production factors influencing the style, quality and price of wine from vineyard to bottling. Learn the correct way to store and serve wine, how to recognise common faults found in wines and the considerations when matching food and wine successfully. Includes a guide to sensible drinking.
Weeks 3-4: France 1	Learn about the styles of wines produced in the key French wine regions and districts of Burgundy, Alsace, Bordeaux and South-West France.
Weeks 5-6 France 2 Germany and Central Europe	Learn about the styles of wines produced in the key French wine regions and districts of Loire, Rhone and Southern France. Learn about the styles of wines produced in the key wine regions and districts of Germany and Central Europe.
Weeks 7-8: Italy, Spain and Portugal	Learn about the styles of wines produced in the key wine regions and districts of Italy, Spain and Portugal.
Weeks 9-10: South East Europe Africa and the Americas	Learn about the styles of wines produced in the key wine regions and districts of South East Europe and North and South America.
Weeks 11-12: Australasia Sparkling Wines	Learn about the styles of wines produced in the key wine regions and districts of South Africa, Australia and New Zealand. Learn about the methods of production and the main styles of sparkling wines from the key wine producing regions of France, Spain, Italy, Germany, Australia, USA, New Zealand and South Africa.
Weeks 13-14: Fortified Wines Spirits and Liqueurs	Learn about the methods of production and the main styles of fortified wines from the key wine producing regions of Spain, Portugal, France and Australia. Learn about the methods of production and the main categories and styles of spirits and liqueurs including Brandy, Whisk(e)y, Rum, Tequila, Vodka, Gin and other flavoured spirits and liqueurs.
Weeks 15-16:	Revision & Examination.
Study Materials	Students will receive an Advanced course study pack consisting of the course book, DVD, study guide and tasting card.
Duration of course	16 weeks.
Recommended Private Study	A minimum of 84 hours private study is recommended for this course. Students are advised to schedule a minimum of 6 hours for their study each week.
Tasting Tutorial	A 1-day attended tutorial introducing the advanced level tasting technique is included in the early weeks of the course.
Examination	50 multiple-choice questions and 5 short answer questions to be answered in 1 hour 45 minutes Blind tasting paper of 2 wines to be answered in 30 minutes A mark of 55% required in each part to pass
System Requirements	As this course is taught online, students will require access to a computer with the following minimum requirements: Internet Explorer 7, Firefox 3 or equivalent with Javascript support and pop-ups enabled Adobe Acrobat 7 or equivalent Adobe Flash 9 Internet access (broadband recommended)
Certification	All students who pass will be issued with a certificate suitable for framing and a lapel pin.

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



WSET® Level 3 Advanced Certificate in Wines **Online Distance Learning**

All WSET qualifications above Level 1 are available as online distance learning courses, so even if students cannot conveniently get to a course centre they can still access learning and assessment for a WSET qualification.

Prices *VAT exempt*

WSET Level 3 Advanced Certificate

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

UK students **£365.00** EU students **£395.00** Rest of the World **£415.00**

Fees include study materials, online tuition, tasting tutorial day 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 booking form if necessary. Students booking less than 10 working days prior to the course will need to have materials delivered within the UK by special 24hour delivery on payment of the appropriate fee. Please contact Student Services for details of charges.

Online Distance Learning Courses with Daytime Tasting Tutorial and Examinations in London

Tutorial 9.30 am to 5.15 pm Examination 2.30 pm to 5.00 pm (registration 2.15 pm)

Course Code	Start Date	Finish Date	Tasting Tutorial	Examination
ODA1201	August 20th 2011	December 9th 2011	September 19th 2011	December 12th 2011
ODA1202	September 17th 2011	January 13th 2012	September 19th 2011	January 27th 2012
ODA1203	October 22nd 2011	February 17th 2012	November 14th 2011	February 27th 2012
ODA1204	November 12th 2011	March 9th 2012	November 14th 2011	March 23th 2012
ODA1205	December 10th 2011	April 6th 2012	January 26th 2012	April 10th 2012
ODA1206	January 21st 2012	May 11th 2012	January 26th 2012	May 25th 2012
ODA1207	February 18th 2012	June 8th 2012	March 22nd 2012	June 11th 2012
ODA1208	March 17th 2012	July 6th 2012	March 22nd 2012	July 24th 2012
ODA1209	April 21st 2012	August 10th 2012	May 24th 2012	August 13th 2012
ODA1210	May 19th 2012	September 7th 2012	May 24th 2012	September 18th 2012
ODA1211	June 16th 2012	October 5th 2012	July 23rd 2012	October 8th 2012
ODA1212	July 21st 2012	November 9th 2012	July 23rd 2012	November 16th 2012

Online Distance Learning Courses with Evening Tasting Tutorials and Examinations in London

Tutorial 6.00 pm to 9.00 pm (over 2 evenings) Examination 6.15 pm to 8.45 pm (registration 6.00 pm)

Course Code	Start Date	Finish Date	Tasting Tutorial	Examination
ODA12E1	January 21st 2012	May 11th 2012	January 24th & 31st 2012	May 14th 2012

Online Distance Learning Courses with Daytime Tasting Tutorials and Examinations outside London

Tutorial 9.30 am to 5.15 pm Examination 10.00 am to 12.30 pm (registration 9.45 am)

Course Code and Venue	Start Date	Finish Date	Tasting Tutorial	Examination
ODA12M (Manchester)	November 12th 2011	March 9th 2012	January 11th 2012	March 29th 2012
ODA12E (Edinburgh)	December 10th 2011	April 6th 2012	March 21st 2012	May 4th 2012
ODA12B (Birmingham)	January 21st 2012	May 11th 2012	March 7th 2012	May 11th 2012



To book online: www.wsetglobal.com

To contact Student Service email: courses@wset.co.uk or phone on 020 7089 3800

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

The WSET Level 4 Diploma in Wines and Spirits

The Diploma course is available as an online distance learning course, so even if students cannot conveniently get to a course centre they can still access the learning and assessment for the Diploma qualification.

London Wine & Spirit School - Level 4 Diploma Online Distance Learning Course Synopsis	
Entry requirements	Students should hold the Level 3 Advanced Certificate. It will be assumed that students have basic computer literacy and internet navigation skills.
Study Programmes	The course is split into 6 units of study each split into 2 week blocks including regular feedback activities and practice examination questions, as described below. Additional private study time is set aside for revision and any additional required research.
Method of Study	This course is taught through a programme of online activities with guidance and support from an allocated online tutor. There are no fixed times for the course, although students are advised to check in to the online classroom website on a daily basis.
Before course start	Revision of Advanced Level Materials.
Unit 1 (4 weeks of guided study) The Global Business of Alcoholic Beverages	Acquire personal research skills and use these to study the global and UK drinks markets and the marketing of alcoholic drinks.
Unit 2 (8 weeks of guided study) Wine Production	A detailed theoretical study of viticulture, vinification, maturation, treatments and packaging.
Unit 3 (24 weeks of guided study) Light Wines of the World	Acquire specialist product knowledge and commercial understanding for the major light wine producing regions. Split into 4 elements studied at different points during the course: Element 1 (6 weeks) - Northern France, Germany and UK Element 2 (6 weeks) - Southern France, Italy, Spain, Portugal and Central & South-East Europe Element 3 (6 weeks) - Africa, Australasia and Asia Element 4 (6 weeks) - The Americas.
Unit 4 (6 weeks of guided study) Spirits of the World	Study the production methods and acquire in-depth product knowledge and commercial understanding for the following spirit categories: Brandy, Whisk(e)y, Rum, Tequila and Mezcal, Vodka, Flavoured Spirits and Fruit Spirits.
Unit 5 (4 weeks of guided study) Sparkling Wines of the World	Study the production and acquire in-depth product knowledge and commercial understanding for the major sparkling wines of France, Spain, Italy, Germany and the New World.
Unit 6 (4 weeks of guided study) Fortified Wines of the World	Study the production and acquire in-depth product knowledge and commercial understanding for the major fortified wines of Spain, Portugal, France and the New World.
Study Materials	Students will receive a full Diploma course study pack consisting of the unit study guides, tasting cards and copies of the Oxford Companion to Wine and Distilling Knowledge. Additionally, a set of 12 tasting glasses will be provided at the tutorial day.
Duration of course	2 years.
Recommended Private Study	A minimum of 600 hours private study is recommended for this course. Students are advised to schedule a minimum of 10 hours for their study each week.
Tasting Tutorial	An attended tutorial introducing the Diploma level tasting technique is included towards the beginning of the course.
Examinations	Unit 1: Closed book case study based examination and a course work assignment: Unit 2: A 100 question multiple choice examination: Unit 3: Closed book examination in two parts: Part 1 - A tasting examination of 12 wines: Part 2 - A three hour closed book written theory paper: Unit 4: A closed book combined theory question (3 paragraph questions) and a blind tasting of 3 spirits Unit 5: A closed book combined theory question (3 paragraph questions) and a blind tasting of 3 sparkling wines Unit 6: A closed book combined theory question (3 paragraph questions) and a blind tasting of 3 fortified wines A mark of 55% required in all examinations to pass.
System Requirements	As this course is taught online, students will require access to a computer with the following minimum requirements: Internet Explorer 7, Firefox 3 or equivalent with Javascript support and pop-ups enabled Adobe Acrobat 7 or equivalent Adobe Flash 9 Internet access (broadband recommended)
Certification	All students will receive a record of achievement for each unit examination passed. Students who pass all unit examinations will receive a Diploma suitable for framing and a lapel pin.
Post Nominal	Students who pass the WSET Diploma are entitled to become a member of the Institute of Wines and Spirits and are entitled to the post nominal AIWS (Associate of the Institute of Wines and Spirits).

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

WSET® Diploma Online Distance Learning

Course Dates and Prices

Minimum age requirement 18 at time of booking

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The WSET Level 4 Diploma in Wines and Spirits

The Diploma course is available as an online distance learning course, so even if students cannot conveniently get to a course centre they can still access the learning and assessment for the Diploma qualification.

Prices VAT exempt

WSET Level 4 Diploma 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 **£1,775.00** EU students **£1,825.00** Rest of the World **£1,855.00**

Fees include study materials, online tuition, tasting tutorial 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 booking form if necessary. Students booking less than 10 working days prior to the course will need to have materials delivered within the UK by special 24hour delivery on payment of the appropriate fee. Please contact Student Services for details of charges.

Course Code	Course Dates
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ODD122 London	September 3rd 2011 start <i>Unit 2 examination and tasting tutorial: November 9th and 10th 2011</i> <i>Unit 1 case study & Unit 6 examination: March 14th 2012</i> <i>Unit 1 assignment: November 2012 (date tbc)</i> <i>Unit 4 & 5 examinations: March 2013 (date tbc)</i> <i>Unit 3 examination: June 2013 (date tbc)</i>
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ODD123 Birmingham	September 3rd 2011 start <i>Unit 2 examination and tasting tutorial: March 8th and 9th 2012</i> <i>Unit 4 & 5 examinations: November 2012 (date tbc)</i> <i>Unit 3 examination: June 2013 (date tbc)</i> <i>Unit 1 case study & Unit 6 examination: November 2013 (date tbc)</i> <i>Unit 1 assignment: November 2013 (date tbc)</i>
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ODD127 Singapore	September 3rd 2011 start <i>Tasting tutorial: September 30th and October 1st 2011</i> <i>Unit 2 examination: November 9th 2011</i> <i>Unit 1 case study & Unit 6 examination: March 14th 2012</i> <i>Unit 1 assignment: November 2012 (date tbc)</i> <i>Unit 4 & 5 examinations: March 2013 (date tbc)</i> <i>Unit 3 examination: June 2013 (date tbc)</i>
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ODD124 Edinburgh	November 5th 2011 start <i>Unit 2 examination and tasting tutorial: March 22nd and 23rd 2012</i> <i>Unit 4 & 5 examinations: November 2012 (date tbc)</i> <i>Unit 3 examination: June 2013 (date tbc)</i> <i>Unit 1 case study & Unit 6 examination: November 2013 (date tbc)</i> <i>Unit 1 assignment: November 2013 (date tbc)</i>
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ODD125 London	January 14th 2012 start <i>Unit 2 examination and tasting tutorial: March 20th and 21st 2012</i> <i>Unit 1 case study & Unit 6 examination: November 2012 (date tbc)</i> <i>Unit 1 assignment: April 2013 (date tbc)</i> <i>Unit 4 & 5 examinations: June 2013 (date tbc)</i> <i>Unit 3 examination: January 2014 (date tbc)</i>
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ODD126 London	May 5th 2012 start <i>Unit 2 examination and tasting tutorial: July 9th and 10th 2012</i> <i>Unit 1 case study & Unit 6 examination: November 2012 (date tbc)</i> <i>Unit 1 assignment: April 2013 (date tbc)</i> <i>Unit 4 & 5 examinations: November 2013 (date tbc)</i> <i>Unit 3 examination: June 2014 (date tbc)</i>
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To book online: www.wsetglobal.com

To contact Student Service email: 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

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.

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	Manager's Declaration
Address	I have read and understood and will comply with the notice about Booking Conditions.
	Post Code
Manager's Name	Manager's Signature
Email	
Telephone	

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



London Wine & Spirit School **Standing Order Mandate**

PLEASE COMPLETE USING BLOCK CAPITAL LETTERS

This standing order mandate replaces all others.

Title (Mr/Mrs/Miss/Ms)

Full Name / Company Name

Address

Post Code

Telephone No. (daytime)

Applicant's email contact

Address (if different from above)

Post Code

Please return (with completed booking form and initial deposit payment) to:

Student Services, Wine & Spirit Education Trust, International Wine & Spirit Centre, 39-45 Bermondsey Street, London SE1 3XF

OFFICIAL USE ONLY

Ref:

TO BANK / BUILDING SOCIETY

Name of Bank/Building Society:

Address (in full):

Postcode

BANK/BUILDING SOCIETY ACCOUNT NUMBER

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SORT CODE

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Name(s) of Account Holder(s)

Signature(s)



Guidance Notes:

1. Please enter the monthly instalment payment figure in the 'sum of' box and not the initial deposit which should be entered on the Booking Form.
2. Instalment payments will be taken on the 1st of each month - the first instalment payment must be effective within 4-6 weeks after payment of the initial deposit depending on date of processing.
The commencement date and final payment date will be set by WSET - please leave these sections blank.

Please pay:

NatWest Plc, Eastcheap Branch

Sort Code **56-00-18**

Account number **26991012**

in the name of **Wine & Spirit Education Trust**

the sum of

£ 200.00

commencing on (Date)

and thereafter on **1st** of each month (total £200.00)

(date of last payment)

Privileged/confidential information may be contained in this document and is intended only for the use of the addressee. If you are not the addressee, or person responsible for delivering to the person addressed, you may not copy or deliver this to anyone else. If you receive this document by mistake, please notify us immediately by telephone. **Thank you.**

Note: Students must also provide credit card details on the booking form to be used to complete payment in full if instalments are not made on the agreed dates authorised above.

Date of application