

ONLINE LEVEL 1 AWARD IN SPIRITS

Start date: 22/2/21

Finish date: 21/3/21

Exam date: Monday 12/4/21 14.30pm – 16.00pm

Students should schedule a minimum of 1 hour of private study before sitting the Level 1 examination.

Latest date for registration: Friday 12/2/21

The exam will be held at a venue in Park Street, central Bristol and directions to the venue will be sent to candidates week commencing 6/4/21. The venue is easily accessed by public transport and there is a public car park within ten minutes walk.

Fee: £135.00 per person

COURSE DESCRIPTION – LEVEL 1 AWARD IN SPIRITS

- Duration - 4 weeks online guided study split into 5 modules including revision.
- Course activities - tasting area, multiple choice feedback tests, discussions and videos.
- Modules - students are free to complete the modules at their own pace during this 4-week window.
- Educator - support for 4 weeks.
- Materials - included in the online course. Students don't need a physical textbook.
- Spirits samples are not included.
- Student access - students have access for 1 year which includes the scheduled 4 weeks of guided study. Please note that students have read-only access after the course finish date.

Course structure

Module 1: Spirits Production

Module 2: Brandy & Vodka

Module 3: Rum, Tequila and Whisk(e)y

Module 4: Flavoured Spirits, Storage & Service of Spirits

Module 5: Revision & Resources

Tasting Samples

As you work through this course, you are advised to taste a range of spirits using WSET's Systematic Approach to Tasting®. Although tasting is not examinable at Level 1, it will help you put theory into practice - and it is enjoyable! There are tasting exercises throughout this course to guide you. For these, you will need to purchase samples of the following spirits:

- A neutral, big brand vodka
- Cognac VS and VSOP or VSOP and XO
- Blended Scotch Whisky and Bourbon
- Unaged rum and oak aged rum
- Tequila Blanco 100% agave or Tequila Reposado
- Gin
- Liqueur

Should you need guidance in purchasing these samples, ask your Educator. Alternatively, take the list to your local, reputable wine merchant for advice.

WSET Tasting APP

WSET has developed a tasting app to assist with your tasting experience. Any tasting notes you make on the app will not be marked by your Educator or be visible to others, but they will be useful for personal study, practice and growth in your tasting observations. The app is designed to support tasting at Level 2, but can be used across all levels.

REQUIREMENTS AND NOTES FOR ON-LINE COURSES

Technical Requirements

Students will require access to a computer (recommended) and/or smartphone or tablet with the following minimum requirements, see:

<https://community.canvaslms.com/t5/Canvas-Basics-Guide/what-are-the-browser-and-computer-requirements-for-Canvas/ta-p/66>

Personal Requirements

- Minimum age at time of booking: 18 years old
- Basic computer literacy
- Basic internet navigation skills
- A good level of English

All courses begin on a Monday and finish on a Sunday

If you would like to apply please complete and return the form below.

WEST OF ENGLAND WINE SCHOOL
Level 1 Award in Spirits Course 22/2/21 - 21/3/21
Please complete using block capitals and return by 12/2/21

PLEASE READ THE DATA PROTECTION INFORMATION ON NEXT PAGE

Send completed form to: Lys Hall, Course Administrator, 5 Chapel Close, Chew Stoke, Bristol BS40 8XX; or e-mail: lys@woewineschool.co.uk with copy to geoffcollins123@btinternet.com

Surname.....Title.....

First Name(s).....

Address.....

..... Post Code.....

Date of Birth..... Tel. No.....

Email.....

Fee: £135.00

Cheques made payable to: West of England Wine & Spirit Association; or by direct transfer to **Nat West Bristol City Office**

A/C number 53890027

Sort code 56-00-05

Ref: L1/21/03plus your name

Please inform the treasurer if you pay directly into our account at

geoffcollins123@btinternet.com

Signed.....Date.....

Invoices will be generated electronically to your e-mail address.

Please tick this box [] to show that you are happy for the WEWSA to hold and use your details, based on the association's defined usage. We will not be able to process your application if the box is not ticked.

If your employer requires an invoice on which to pay, please complete the section below:

Employer.....

Position.....

Address.....

Post Code..... Telephone..... Your Purchase No.....

Manager's Name (capitals please).....

E-mail address.....

Signature.....Date.....

Data Protection

In accordance with the more stringent Data Protection Act changes that came into force in May 2018, we need to make sure that we have your permission to use your data. Please could you read the following statement of our data usage:

The only data the WEWSA holds about people is name, title, email address, postal address, telephone number, membership type (student, individual, company etc.), membership status and company (where relevant). This is used primarily for sending details of our tastings, training courses and events and to manage bookings for these. We will also occasionally notify members of other wine related matters (e.g. job vacancies, external wine events) that we think may be of interest. Details on the mailing list will never be released to any third parties without the explicit permission of the member.

COVID 19

The exam will be run under current Covid19 regulations, both those pertaining to the venue and our own, that need to be observed during the day. A full information sheet including details will be provided before the exam, together with the directions to the venue.

BOOKING CONDITIONS: LEVELS 1 - 3

1. The West of England Wine School (the School) is the education branch of the West of England Wine and Spirit Association (the Association).
2. Vacancies on the course are allocated strictly in the order that complete and valid application forms are received. An application form without the appropriate course fee or invoice request will be invalid, and no allocation will be made until the fee has been received, unless installment arrangements have been agreed to and accepted in writing by the School.
3. If an organisation requests an invoice for a place on a course for one of its employees and that employee at any time subsequent to the invoice being raised leaves the organisation's employ, for whatever reason, the organisation which requested the invoice remains liable to pay the full course fee.
4. Full payment must be made within thirty days of invoice date (unless alternative terms have been specified on the invoice) or before the course start date, whichever is sooner.
5. If a confirmed course booking is cancelled, for whatever reason, at least fourteen working days prior to the start of the course, an administrative fee of £25.00 will be charged plus the cost of any study materials supplied, and the remainder of the course fee will be returned to the payer.
6. If a confirmed course booking is cancelled, for whatever reason, during the thirteen working days prior to the start of the course, or at any time after the start of the course, the fee remains payable in full.
7. Once a booking is confirmed any transfer to another applicant or to another course will incur an administrative charge of £25.00.
8. Candidates requiring special examination conditions because of dyslexia or other medical reasons must submit their request to the Course Administrator before the start of the course. Such requests must be supported by a doctor's certificate or similar document.
9. The Association reserves the right to change the published prices of courses or materials due to circumstances beyond their control.
10. All courses are subject to minimum numbers. The Association reserves the right to cancel courses if there are insufficient numbers of students for the course. In the rare event of a course being cancelled, we will arrange to transfer students to another course if possible. If we cannot do this, the full fee is refunded.
11. You will be enrolled as a member of the Association at no charge for the duration of the course and two years thereafter. Your personal details will be retained by the Association solely for the purposes of and in accordance with the Association Data retention statement. Your data will not be shared with any third party without your consent.