

## ONLINE LEVEL 2 AWARD IN SPIRITS

Start date: 10/05/21

Finish date: 13/06/21

Exam date: Monday 28/6/21 14.00pm – 15.15pm

Students should schedule a minimum of 11 hours of private study before sitting the Level 2 examination.

Latest date for registration: Monday 30/4/21

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 21/6/21. The venue is easily accessed by public transport and there is a public car park within ten minutes walk.

Fee: £300.00 per person

### **COURSE DESCRIPTION - LEVEL 2 AWARD IN SPIRITS**

**A five-week online study programme that works around your existing commitments. You'll learn through WSET's Online Classroom, which allows you to study alongside your peers under the guidance of a dedicated educator. You will need to source your own spirits samples and participate in various online lessons, activities, tests and forums.**

A minimum of six hours of study per week is recommended to successfully complete the course. Regular participation is essential for your success. Tasting is also an essential part of studying for this course, and you will need to taste at least eight spirits (not provided as part of the fee, but you will be given guidance on the styles you need to source).

**This course now comes with the ability to sit your examination online, so you don't need to wait or travel to complete your qualification. More details on how online examinations work will be shared with you once you enrol.**

**Technology requirements:** To use the Online Classroom, we recommend that you use a laptop or desktop device and have a reliable internet connection. To sit your examination online you will also need one additional smart device such as a smartphone or tablet.

The course fee includes a year of access to WSET's Online Classroom, your study pack, a dedicated online tutor and your examination (spirits samples and tasting glasses are not included). Delivery charges may apply.

# Course structure

## Module 1: Introducing Spirits

- Learn to taste and describe spirits using the WSET Systematic Approach to Tasting®
- Discover how spirits are made and the influence of production methods on the style of spirit produced.

## Module 2: Fruit and Sugar Cane Spirits

- Learn about the raw materials and production processes used to produce the principal types of fruit and sugar cane spirits.
- Learn about the key characteristics and labelling terms used for these styles of spirits.

## Module 3: Whisk(e)y, Tequila and Mezcal

- Learn about the raw materials and production processes used to produce the principal types of whiskies, tequila and mezcal.
- Learn about the key characteristics and labelling terms used for these styles of spirits.

## Module 4: Vodka; Flavoured Spirits; Liqueurs and Aromatised Wines

- Learn about the raw materials and production processes used to produce the principal types of vodka, flavoured spirits, liqueurs and aromatised wines.
- Learn about the key labelling terms used for these styles of spirits.

## Module 5: Bar Essentials and Cocktails

- Learn about the common equipment and glassware used in the service of spirits and cocktails.
- Learn about the key ingredients and the factors to be considered when making a balanced cocktail. Learn about the key cocktail families and know notable examples from each.

## Module 6: Revision and Resources

- Mock multiple-choice feedback examination which can be attempted as many times as the student likes.

# Examination

- Examination date Monday 28/6/21

## Recommended Tasting Samples

It is recommended that candidates try a minimum of 29 samples during the course of their studies. The following list has been arranged by classroom session. More information on how to use these samples in the classroom can be found in the Session Plans available on WSET website.

Fruit Spirits Three Cognacs (ideally from the same producer) • VS • VSOP • XO

A choice of two from: • Armagnac • Grappa • Pisco

Whisky/Whiskey USA • Tennessee Whiskey • Bourbon • Rye Whiskey

Scotland • Two Single Malt Whiskies • Blended Scotch Whisky

At least one from • A second Bourbon • A third Scottish Single Malt Whisky • Irish whisky • Canadian whisky • Japanese whisky

Rum • Cuban style of white rum • Characterful style of white rum (English or French) • Inexpensive, highly coloured dark rum (e.g. a buyers own brand) • Aged Spanish style rum • Aged English style (one of the aged styles must show rancio)

Tequila and Mezcal Two Tequilas 100% agave • Blanco • Reposado or añejo Mezcal • Blanco Artisanal Mezcal

Vodka • Neutral style of vodka • Two characterful styles of vodka

Flavoured Spirits and Vermouth At least two gins • Classic London Dry Gin • Modern style of gin or Old Tom  
A choice of two from: • A third gin • Aniseed flavoured spirit • Bitter • Vermouth

Two liqueurs: A comparison of a simple and a complex liqueur with a common ingredient.

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.

### **Technical requirements**

Students will require access to a computer (recommended) and/or smartphone or tablet with the following minimum [requirements](#)

### **Personal requirements**

- Minimum age required at time of booking: 18 years old
- Students will need:
  - Basic computer literacy
  - Basic internet navigation skills
  - A good level of English.
- All courses begin on a Monday and end on a Sunday.

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

**WEST OF ENGLAND WINE SCHOOL**  
**Level 2 Award in Spirits Course 10/5/21 - 13/6/21**  
**Please complete using block capitals and return by 30/4/21**

**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](mailto:lys@woewineschool.co.uk) with copy to [geoffcollins123@btinternet.com](mailto:geoffcollins123@btinternet.com)

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

First Name(s).....

Address.....

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

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

Email.....

**Fee: £300.00**

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: L2/21/06S/plus your name**

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

[geoffcollins123@btinternet.com](mailto: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.

## **BOOKING CONDITIONS LEVEL 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.

## **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 the week before the exam.