

ONLINE LEVEL 2 AWARD IN WINES

Start date: 21/6/21

Finish date: 25/7/21

Exam date: Monday 9/8/21 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: Friday 11/6/21

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 2/8/21. 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 WINES

The course is based around a 5-week, 8-module online programme with educator support available for this time. The course modules should be followed in sequential order during this 5-week window. There is a recommendation of 11 hours study per week to cover the online activities and read the relevant chapters in the textbook. Regular access and participation in the course online activities is essential for this mode of study.

The course prepares the student for our qualification and they are guided by a WSET educator. The student can contact the educator any time for the duration of the scheduled course, should they have any questions. Each module includes a series of independent activities to help students understand wine label terminology and recognise the styles produced by the main grape varieties in key wine regions.

Students should taste a range of wines during their studies, (not provided as part of the fee). A list of recommended tasting samples can be found in the specification. Students can post their tasting notes in the Online Classroom for review by the educator.

Technology requirements: To use the Online Classroom, we recommend that you use a laptop or desktop device and have a reliable internet connection.

The course fee includes a year of access to WSET's Online Classroom, your study pack, a dedicated online tutor and your examination.

Vinovae Samples: A French company called Vinovae has developed technology to re-bottle wines in 2cL miniatures. Under their e-tasting brand, they have developed packs of miniatures to meet the needs of students studying the WSET Level 1, 2 and 3 Awards in Wines. The wines in each pack cover the recommended samples for each qualification (with the exception of 4 sparkling wines) and provide an affordable and convenient way of tasting a wide range of representative styles. For more details and to purchase these sample packs, please visit the e-tasting website, <https://www.e-tasting.com/>.

Please note that:

- This company currently only ships to Europe, but there are plans to expand.
- Sample packs currently exist for WSET Wine Qualifications only, covering Levels 1, 2 and 3. Other sample packs will be developed.
- Although WSET has provided guidance to Vinovae and has tasted these sets to help ensure the selected wine tasting sets meet your study needs, responsibility for the product quality and condition lies with e-tasting.com. WSET does not benefit financially from their sale.
- To make these sets as affordable as possible, the samples are 2cL, which is smaller than the ideal 5cL tasting sample suggested in WSET's tasting guidelines. But the 2cL size is, we believe, sufficient to taste each wine and complete a tasting note.

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.

Course structure

Module 1: Introduction to Wine Tasting, Pairing, Storage & Service

- Learn to taste and describe wines using the WSET Systematic Approach to Tasting ®.
- Discover the key considerations when pairing food and wine successfully.
- Learn the processes and principles of wine storage and service.

Module 2: Factors Affecting Wine Style & Quality

- Learn how environmental and winemaking factors influence style and quality of wines.
- Learn the meaning of labelling terms related to vine age and grape-growing options.

Module 3: Still Red Wine

- Learn how the environmental and winemaking factors influence the principal and regionally important black grape varieties, how they influence the style and quality of the wines produced.
- Learn the meaning of labelling terms indicating style and quality.

Module 4: Still White Wine

- Learn how environmental and winemaking factors influence the principal and regionally important white grape varieties, how they influence the style and quality of the wines produced.
- Learn the meaning of labelling terms indicating style and quality.

Module 5: Other Styles of Wine

- Learn about the key grape varieties used to produce the principal styles of sparkling and fortified wines.
- Learn the key wine making processes used to make sparkling and fortified wines.
- Learn the meaning of labelling terms indicating style and quality.

Module 6: Revision & Feedback Questionnaire

- There is a mock multiple choice test to complete.

Examination: 9/8/21

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 on the next page.

WEST OF ENGLAND WINE SCHOOL
Level 2 Award in Wines Course 21/6/21 - 25/7/21
Please complete using block capitals and return by 11/6/21

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: £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: L2/21/08W/plus 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.

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.

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.