

WSET Level 2 Award in Spirits



On-line Distance Learning - Course Summary

WSET LEVEL 2 SPIRITS	Duration of course: 5 weeks online study plus 1 hour examination. It is assumed that students have basic computer literacy, internet navigation skills and a reasonable standard of written and spoken English.
Method of study	The course utilizes social media to allow students to study alongside their peers under the guidance of a WSET tutor. Each week includes a series of online group activities to help students look at the key types of spirits, how they are made and their styles.
Study Materials:	Upon receipt of course fee students will be provided with a Level 2 course study pack consisting of the course book, study guide and the Systematic Approach to Tasting Spirits tasting card.
Study Program	The course is based around a 5 week structured online program of 6 hours study per week. However, the course has no fixed study times, so students may plan their studies to suit themselves.
Tastings	Students are advised to taste a range of spirits during their studies. A list of 8 general styles will be issued at the beginning of the course which students will need to taste as part of their online activities.
System Requirements	As this course is taught on-line, students will require access to a computer (recommended) and/or HTML5 compatible mobile or tablet with the following minimum requirements: Internet Explorer 9, Firefox 25.0, Safari 6, Chrome 30.0 or other HTML5 compatible web browser with Javascript and cookies** enabled Adobe Reader XI or equivalent Internet access (broadband recommended)
Week 1: Production and Markets Tasting Techniques Service & Cocktails Responsible Drinking	Discover how spirits are made and the influence of production methods on the style of spirit produced. Learn to taste and describe spirits like the professionals using the WSET Systematic Approach to Tasting. Learn about some of the common techniques used in making cocktails. Includes a guide to sensible drinking.
Week 2 Fruit based spirits Sugar cane based spirits	Brandies: Cognac, Armagnac, Brandy de Jerez and Pisco. Grappa. Calvados. Rum and Cachaça.
Week 3: Whisk(e)y & Tequila	Whiskies: Scotch, Irish, North American. Tequila.
Week 4: Vodka Flavoured Spirits Liqueurs	Vodka: International, Eastern European and flavored vodka. Flavored spirits: Gin Aniseed-flavored spirits and bitters. Fruit, herb, kernel/seed/nut and cream liqueurs.
Week 5:	Revision & Examination Preparation
Examination	50 multiple-choice questions to be answered in one hour. A mark of 55% required to pass. Final Examinations must be written at Brock University. Please contact Barb Tatarnic at btatarnic@brocku.ca to request your examination date. Examinations must be written within 1 year of the online course start date.
Certification	All successful students are issued a WSET certificate suitable for framing and a lapel pin.