

# WSET® Level 2 Award in Spirits – Digital Learning



## Course Overview

This course is intended for people with little or no prior knowledge of spirits. It is intended to provide a comprehensive level of focused product knowledge required to underpin job skills and competencies – for example, in bar service, and for staff requiring focused product knowledge in retail and wholesaling businesses.

## Course Objective

The candidate will

- understand the main production factors that determine types of spirits.
- understand how the principal types of spirits are produced and labelled, and describe their key characteristics.
- understand how the principal types of flavoured spirits, liqueurs and aromatised wines are produced and labelled, and describe their key characteristic.
- know the common equipment used and the principles involved in the service of spirits.

## Who Should Attend

- Professionals, Service, Executive staffs from the F&B and wines & spirits industries
- Professionals, Service, Executive staffs from retail industry offering wines & spirits
- Professionals or Individuals with keen interest in spirits
- Individuals seeking a career in the F&B, wines & spirits and retail industries
- Ideal for those seeking flexibility in learning. Studying at their own pace

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## How It Works

This Digital Learning course is spread over 5 weeks, with a recommendation of 6 hours per week to cover the online activities and read the relevant chapters in the textbook. Candidate takes classes in an online global classroom under the leadership of WSET® Tutor. The course is progressively structured to assist learners in understanding the content yet, with a freedom of flexible schedule.

## Computer / Smartphone / Tablet Requirements

**Operating System:** Windows 7 and newer, Mac OSX 10.6 and newer, Linux – chromeOS

**Mobile Operating System Native App Support:** Android apps require version 5.0 or later and iOS apps require version 11 or later. All Android and iOS both support the two recent versions of their respective operating systems.

**Computer Speed and Processor:** Use a computer 5 years old and newer when possible, 1GB of RAM, 2GHz processor

**Internet Speed:** along with compatibility and web standards, system carefully crafted to accommodate low bandwidth environments, minimum 512kbps

**Supported Browsers:** System supports the current and first previous major releases of the following browsers (Javascript and cookies enabled): **Chrome** 72 and 73, **Firefox** 65 and 66, **Flash** 21 and 32 (used for recording or viewing audio / video and uploading files), **Internet Explorer** 11 (*Windows only – may exhibit slight visual differences from other browsers, but these differences do not restrict functionality*), **Edge** 42 and 44 (*Windows only*), **Respondus Lockdown Browsers**, **Safari** 11 and 12 (*Macintosh only*)

**Other Required Software:** Adobe Reader XI or equivalent

## Tasting Samples

Samples are **NOT** included in this course. During the course you may be required to submit your tasting notes of spirits that you have tasted every week.

## Course Duration

5 Weeks, 1-hour examination on schedule

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## Course Outline

- Module 1: Introducing Spirits
- Module 2: Fruit and Sugar Cane Spirits
- Module 3: Whisk(e)y, Tequila and Mezcal
- Module 4: Vodka; Flavoured Spirits; Liqueurs and Aromatised Wines
- Module 5: Bar Essentials and Cocktails
- Module 6: Revision and Resources

## Course Assessment

- 50 multiple-choice questions

Candidate must achieve a minimum 55% in the multiple-choice question paper in 60 minutes. Please note that examination is **NOT** online. Candidate is required to sit for a scheduled examination with us.

## Certification

A certificate suitable for framing and a lapel pin from **Wine & Spirit Education Trust** will be awarded upon successful completion of the course.

## Course Fees

**\$720.00** nett per person (inclusive of registration, study materials, online classroom support, online tutor support and **one** sitting of examination)

## Others

Registration closes 10 working days before the course start date. Please ensure that you have read up our terms & conditions from our website before signing up for the course.

## For More Information

Please email us at [courses@winelanguage.sg](mailto:courses@winelanguage.sg), WhatsApp or call +65 8727 6650.