

WSET® Level 2 Award in Wines



Training Provider : Wine Language Pte Ltd

UEN : 201315466N

Course Title : WSET Level 2 Award in Wines

Course Code on SSG : TGS-2024048566

SFC Eligibility Period : 14th August 2024 to 31st December 2026

Mode of Training : Classroom

Duration : Training: 16.0 hours | Assessment: 1.0 hours | Total: 17.0 hours

Course Overview

This course is intended for people who have little or no prior knowledge. It is suitable wherever a good level of wine knowledge is required to underpin job skills and competencies, for example in the customer service and sales functions of hospitality, retailing and wholesaling industries. It is also useful for those who have a general interest in wine and wish to broaden their knowledge.

What You Will Learn

The candidate will learn

- How to taste and describe wine using the WSET Level 2 Systematic Approach to Tasting Wine®(SAT)

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- How environmental factors, grape-growing, winemaking and maturation options influence the style and quality of wines made from eight principal grape varieties:
 - Chardonnay
 - Pinot Grigio/Gris
 - Sauvignon Blanc
 - Riesling
 - Cabernet Sauvignon
 - Merlot
 - Pinot Noir
 - Syrah/Shiraz
- The style and quality of wines:
 - made from 22 regionally important grape varieties
 - produced in over 70 geographical indications (GIs) around the world
- How grape varieties and winemaking processes influence key styles of:
 - Sparkling wines
 - Fortified wines
- Key labelling terms used to indicate origin, style and quality
- Principles and processes involved in the storage and service of wine
- Principles of food and wine pairing

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 wines
- Individuals seeking a career in the F&B, wines & spirits, and retail industries

Course Duration

16 hour (2 days), 1 hour examination; on schedule (3rd day)

Course Assessment

- 50 multiple-choice questions, **CLOSED** book

Candidate must achieve a minimum **55%** in the multiple-choice question paper in **60 minutes**.

WSET Course Specification

You may click on this [link](#) for the updated WSET Level 2 Award in Wines specification.

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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

\$1080.00 nett per person (inclusive of registration, study materials, tuition fees, samples for tasting and **one** sitting of examination). A minimum of 42 different samples will be provided for the course.

SkillsFuture Credit (SFC)

All Singaporeans aged 25 and above can use their SkillsFuture Credit from the government to pay for a wide range of approved skills-related courses. Visit [MySkillsFuture](#) to choose from the courses available on the Training Exchange course directory.

Please note that Additional SkillsFuture Credit (Mid-Career Support) is NOT applicable for this course. All SFC claims can be made via this [link](#).

NTUC UTAP

UTAP is a training benefit for NTUC members to defray their cost of training. This benefit is to encourage more NTUC members to go for skills upgrading.

NTUC members enjoy 50% *unfunded course fee support for up to \$250 each year when you sign up for courses supported under UTAP. NTUC members aged 40 and above can enjoy higher funding support up to \$500 per individual each year, capped at 50% of unfunded course fees, for courses attended between 1 July 2020 to 31 December 2025.

*Unfunded course fee refers to the balance course fee payable after applicable government subsidies.

For more information about NTUC UTAP, please visit this [link](#).

Others

Please ensure that you have read up our terms & conditions from our [website](#) before signing up for the course.

Registration

You may register for this course via this [link](#).

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For More Information

Please email us at courses@winelanguage.sg, WhatsApp or call +65 8727 6650.

