

WSET LEVEL 2 Award in Spirits

Qualification aims: This qualification offers deep understanding of all spirits categories and their tasting technique. Successful candidates will be able to give methods of production, differentiate styles and identify major international brands within each category.

They will confidently provide guidance on the use and service of spirits and liqueurs and make informed recommendations to customers.

Who should attend: Professional from the spirits industry or working in contact with it. Engaged spirits consumers.

Materials & Evaluation:

- Theory: a complete study pack is provided to students.
- Tasting: 25 spirits tasted
- Evaluation: 50 Multiple Choice Questions Examination (1h).

Languages: English / French (August 2018)

PROGRAMME

Duration : 2 days (14h)

Day 1

Section 1 : Tasting & Social Responsibility

1. Tasting techniques
2. Tasting notes

Section 2 : L'élaboration

1. Raw materials
2. Factors influencing style of a spirit
3. Principles keys of distillation
4. Rectification and post distillation

Section 3 : Vodka and Flavoured Spirits

1. Vodka: Raw materials, style and quality
2. Gin & anise spirits
3. Liqueurs et Bitters

Section 4 : Sugar cane spirits

1. Process and distillation
2. Different styles of Rum

Section 5 : Tequila

1. Process and distillation
2. Different styles of Tequila

Jour 2

Section 6 : Fruit Spirits

1. Process and distillation
2. Cognac, Armagnac
3. Brandy de Jerez, Pisco, Grappa
4. Calvados

Section 7: Whisk(e)y

1. Process and distillation
2. Scotch Whisky
3. Irish Whiskey
4. Bourbon, Tennessee, Canadian

Evaluation :

50 Multiple Choice Questions (1h)