WSET School London - Level 2 Award in Spirits Online Courses

Entry requirements	It will be assumed that students have basic computer literacy, internet navigation skills and a good level of English.
Study Programme	The course is based around a 5 week structured online programme of 6 hours study per week. However, the course has no fixed study times, so students may plan their studies to suit themselves.
Method of Study	The course utilises 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're made and their styles.
Week 1: Production and Markets Tasting technique 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 flavoured Vodka. Flavoured Spirits: Gin, Aniseed-flavoured spirits and bitters. Fruit, herb, kernel/seed/nut and cream liqueurs.
Week 5:	Revision & Examination Preparation.
Study Materials	Students will receive a copy of the course textbook and tasting card.
Duration of course	5 weeks online study plus 1 hour examination.
Recommended Private Study	Students are advised to schedule a minimum of 6 hours for their study each week. **Regular access and participation in the course online activities is essential for this mode of study.**
Tastings	Students are advised to taste a range of spirits during their studies. A list of 8 general styles will be issued on enrolment which students will need to taste as part of their online activities.
Examination	50 multiple-choice questions to be answered in 1 hour. A mark of 55% required to pass. **Examination by attendance only (not online)** - see course dates on next page for times and locations.
System Requirements	As this course is taught online, 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)
Certification	All students who pass will be issued with a certificate suitable for framing and a lapel pin.

* Students are advised to book at least 2 weeks ahead of the start date, to allow for materials to be delivered and pre-reading.

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