

<b>London Wine &amp; Spirit School - Level 4 Diploma Online Courses - Semester 2 Course Synopsis</b>	
<b>Entry requirements</b>	Students must have completed the Diploma Semester 1 Course. It will be assumed that students have basic computer literacy, internet navigation skills and a good level of English.
<b>Study Programmes</b>	The course is based around a 1 year structured online programme of 15 hours study per week including 1 day attended tasting tutorial. However, the course has no fixed study times, so students may plan their studies to suit themselves.
<b>Method of Study</b>	The course utilises social media to allow students to study alongside their peers under the guidance of a WSET tutor. Each section includes a series of online group activities requiring students to look in depth at the wine industry, applying subject knowledge and professional skills to analyse key issues and make recommendations.
<b>Before course start</b>	Revision of Level 3 and first semester materials.
Unit 3 (18 weeks of guided study) Light Wines of the World - Part 2	Acquire specialist product knowledge and commercial understanding for the major light wine producing regions. Remaining regions split into 3 elements studied at different points during the course: Element 2 (6 weeks) - Southern France, Italy, Spain, Portugal and Central & South-East Europe Element 3 (6 weeks) - Africa, Australasia and Asia Element 4 (6 weeks) - The Americas.
Unit 4 (6 weeks of guided study) Spirits of the World	Study the production methods and acquire in-depth product knowledge and commercial understanding for the following spirit categories: Brandy, Whisk(e)y, Rum, Tequila and Mezcal, Vodka, Flavoured Spirits and Fruit Spirits.
Unit 5 (4 weeks of guided study) Sparkling Wines of the World	Study the production and acquire in-depth product knowledge and commercial understanding for the major sparkling wines of France, Spain, Italy, Germany and the New World.
<b>Study Materials</b>	Students will receive a Second Semester Course study pack consisting of the unit study guides, tasting cards and a copy of Distilling Knowledge. Additionally, a set of 6 tasting glasses will be provided at the tutorial day
<b>Duration of course</b>	1 year.
<b>Recommended Private Study</b>	<b>It should be noted the Diploma course requires substantial commitment from students to complete the required private study.</b> Students are advised to schedule a minimum of 15 hours for their study each week. Regular access and participation in the course online activities is essential for this mode of study.
<b>Tastings</b>	Students are advised to taste a range of wines and spirits during their studies. Each student will need to taste at least 1 wine/spirit each week to share in the online tasting activities. Additional tasting note feedback opportunities are also included in the programme.
<b>Tutorial Day</b>	A 1 day attended tutorial developing diploma level tasting technique for light and sparkling wines and spirits is included at the beginning of the programme. <b>Tasting tutorial by attendance only (not online)</b> - See course dates below for more information.
<b>Examination Days</b>	Unit 3: Closed book examination in two parts: Part 1 - A tasting examination of 12 wines: Part 2 - A three hour closed book written theory paper: Unit 4: A closed book combined theory question (3 paragraph questions) and a blind tasting of 3 spirits Unit 5: A closed book combined theory question (3 paragraph questions) and a blind tasting 3 sparkling wines A mark of 55% required in all examinations to pass. <b>Examination by attendance only (not online)</b> - see course dates on next page for times and locations.
<b>System Requirements</b>	As this course is taught online, students will require access to a computer 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)
<b>Certification</b>	All students will receive a record of achievement for each unit examination passed. Students who pass all unit examinations will receive a Diploma suitable for framing and a lapel pin.
<b>Post Nominal</b>	Students who pass the WSET Diploma will be automatically entitled to use the post nominal DipWSET.

\* Students are advised to book at least 4 weeks ahead of the start date, to allow for materials to be delivered and pre-reading.

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