



## Course Outline:

**OEVI 0N06 - WSET® Level 2 Award in Wine and Spirits**

**Instructors: Peter Rod, Christopher Waters**

**Date: Thursdays, Oct. 4 to Nov. 29, 2018**

**Duration: eight weeks plus exam (nine weeks total)**

**Time: 6 p.m. (approximately 3 hours)**

**Location: Inniskillin Hall, Brock University**

Week #/Date	Subject
1 October 4	Introduction, Tasting Technique, Food and Wine Pairing and Social Responsibility <b>Spirits Home Study:</b> Students will gain access to watch the WSET Spirits session video on-line. This core component can be viewed as often as you wish but must be done prior to Week 6 (Spirits tasting).
2 October 11	Factors influencing the style, quality and price of wine, the wine label.
3 October 18	Chardonnay and Pinot Noir
4 October 25	Cabernet Sauvignon, Merlot and Sauvignon Blanc
5 November 1	Syrah/Shiraz, Grenache and Riesling
6 November 8	Other Regionally Important White Grape Varieties Sweet Wines Spirits Tasting
7 November 15	Other Regionally Important Black Grape Varieties and Red Wines
8 November 22	Sparkling and Fortified Wines Please note the Mock Examination available in the WSET Level 2 Workbook.
9 November 29	Examination (50 minutes) No need to bring your wineglasses. * Photo I.D. is required. You may not use dictionaries or other translation devices during the exam. Only bottled water is permitted.

### Approximate study schedule for WSET Level 2

Week	Topic	Chapters to study
1	Introduction	1, 2, 5, 6
2	Factors	3, 4
3	Ch/ PN	7, 8
4	Cab / M / SB	9, 10
5	Shiraz / Gren / R	11,12
6	Other (White) / Sweet Spirits (read & video)	13, 16, 18, 19, 20
7	Other (Red)	14
8	Sp / Fortified	15, 17

