

WSET Level 2 Intermediate Award in Wines and Spirits



On-line Distance Learning - Course Summary

WSET LEVEL 2 – Intermediate	Duration of course: 5 weeks (recommended), extendable to up to 1 year.
Entry requirements	None
Study Materials:	Upon receipt of course fee students will be provided with an Intermediate course study pack consisting of the course book, study guide and tasting card.
Study Program	The course is split into 5 blocks of private study including regular feedback tests and full mock examination.
Method of Study	The course is taught through a programme of on-line activities with guidance and support from your on-line tutor. There are no fixed times for the course, although students are advised to check in to the on-line classroom website on a daily basis.
Recommended Private Study	A minimum of 28 hours private study is recommended for this course. Students are advised to schedule a minimum of 6 hours of study each week.
Computer Requirements	As this course is taught on-line, students will require access to a computer with the following minimum requirements: Internet Explorer 7, Firefox 3 or equivalent with Javascript support and pop-ups enabled Adobe Acrobat 7 or equivalent Adobe Flash 9 Internet access
Week 1: Factors influencing Style, Quality and Price Sales and Service Responsible Drinking	Learn to taste and describe wines like the professionals using the WSET Systematic Approach to Tasting. Study the correct way to store and serve wine, how to recognise common faults found in wines. Discover how to decode and understand labels. Study the factors influencing the style, quality and price of wine in the vineyard and winery. Includes a guide to sensible drinking.
Week 2 Grape Varieties	Learn about the characteristics and the styles of wines produced from the main grape varieties. Key white grape varieties: Chardonnay, Sauvignon Blanc, Riesling Other varieties: Chenin Blanc, Gewurztraminer, Muscadet, Pinot Gris/Grigio, Semillon, Torrentés, Trebbiano and Verdicchio.
Week 3: Regional, Quality and Stylistic Labelling Terms. Food and Wine matching	Learn about the main styles of wines from the key wine producing regions. France, Germany, Italy, Spain, Portugal, USA, Argentina, Chile, Australia, New Zealand and South Africa. Discover the key considerations when matching food and wine successfully.
Week 4: Sparkling Wines Sweet and Fortified Wines Spirits and Liqueurs	Learn about the various methods for making wines Sparkling, Sweet and Fortified, the resulting wine styles and the regions producing them. Study the main styles of spirits.
Week 5:	Revision & Examination
Examination	50 multiple-choice questions to be answered in one hour. A mark of 55% required to pass. Examinations to be written at Brock University. Final examination will be written 2 weeks following Week 5 (see your course registration). If you wish to write on an alternate date please speak with Barb Tatarnic at CCOVI. Requests to change your examination date must be received in writing within 12 working days prior to the examination day (with no financial penalty). Requests received within the 12 day period prior to the exam will be subject to an examination fee of \$100. An approved alternate examination date must be written within 1 year of the online course start date.
Certification	All successful students are issued a WSET Certificate suitable for framing and a lapel pin.