

WSET Level 2 Award in Wines and Spirits

On-line Distance Learning - Course Summary



WSET LEVEL 2	Duration of course: 5 weeks online study plus 1 hour examination. It is assumed that students have basic computer literacy and internet navigation skills.
Method of study	The course utilizes 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 behind the label and recognize the styles produced by the main grape varieties and key regions.
Study Materials:	Upon receipt of course fee students will be provided with a Level 2 course study pack consisting of the course book, study guide and tasting card.
Study Program	The course is based around a 5 week structured online program of 6 hours study per week. However, the course has no fixed study times, so students may plan their studies to suit themselves.
Recommended Private Study	Students are advised to schedule a minimum of 6 hours for 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 at the beginning of the course which students will need to taste as part of their online activities.
System Requirements	As this course is taught on-line, 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)
Week 1: Factors influencing Style, Quality and Price Tasting Technique	Study the factors influencing the style, quality and price of wine in the vineyard and winery. Discover how to decode and understand labels. Learn to taste and describe wines like the professionals using the WSET Systematic Approach to Tasting.
Week 2 White Grape Varieties	Learn about the characteristics and the styles of wines produced from the main white grape varieties and the regions producing them. Key white grape varieties: Chardonnay, Sauvignon Blanc, Riesling Other varieties: Albariño, Chenin Blanc, Gewurztraminer, Pinot Gris/Grigio, Semillon, Torrentés, Trebbiano, Verdicchio, Viognier Other White Wines: Muscadet, Soave, Gavi
Week 3: Black Grape Varieties	Learn about the characteristics and styles of wines produced from the main black grape varieties and the regions producing them. Key black grape varieties: Cabernet Sauvignon, Grenache, Merlot, Pinot Noir, Shiraz Other black grape varieties: Aglianico, Barbera, Carmenère, Gamay, Malbec, Montepulciano, Nebbiolo, Pinotage, Sangiovese, Tempranillo, Zinfandel/Primitivo Other red wines: Douro, Valpolicella
Week 4: Sparkling Wines Sweet and Fortified Wines Food and wine pairing.	Learn about the various methods for making wines Sparkling, Sweet and Fortified, the resulting wine styles and the regions producing them. Discover the key considerations when pairing food and wine successfully..
Week 5: Spirits and Liqueurs Revision	Study the main styles of spirits. Revision & Examination Preparation
Examination	50 multiple-choice questions to be answered in one hour. A mark of 55% required to pass. Final Examinations must be written at Brock University. Please contact Barb Tatarnic at ccovi@brocku.ca to request your examination date. Examinations 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.