

The WSET Level 3 Advanced Certificate in Wines and Spirits

The London Wine & Spirit School Level 3 Advanced Certificate Course is intended to provide in-depth knowledge of a wide range of wines and spirits and is open to students who hold the WSET Level 2 Certificate or can demonstrate knowledge at Intermediate level through completion of equivalent courses or sufficient wine trade experience.

This qualification has full accreditation from the UK Government's Qualifications & Curriculum Authority as a Level 3 Vocational Qualification. The Advanced Certificate is a pre-requisite for students wishing to progress to the Diploma Course. Students cannot enrol on to a Diploma course before they have passed the Advanced Certificate. Results for the Advanced Certificate can take up to 8 weeks to process.

Level 3 Advanced Certificate in Wines and Spirits Course Synopsis	
Entry requirements	Students should hold the Level 2 Intermediate Certificate or have equivalent experience and knowledge
Subjects studied	Synopsis
Wine Tasting	Taste, describe and analyse wines using the WSET Systematic Approach to Tasting
Food and Wine Matching	A guide to the key considerations when matching food and wine successfully
Social Responsibility	A guide to sensible drinking
Labelling	Learn how to decode and understand labels
Wine Production	Learn about the production factors influencing the style, quality and price of wine from vineyard to bottling
Light Wines	Learn about the styles of wines produced in the key wine regions and districts of the world: France, Italy, Spain, Portugal, Austria, Germany, Greece, South Africa, Australia, New Zealand, North and South America, England and Wales
Sparkling Wines	Learn about the methods of production and the main styles of sparkling wines from the key wine producing countries: France, Spain, Italy, Germany, New World - Australia, California, New Zealand, South Africa
Fortified Wines	Learn about the methods of production and the main styles of fortified wines from the key wine producing countries: Spain, Portugal, France, Australia
Spirits and Liqueurs	Learn about the methods of production and the main categories and styles of spirits and liqueurs. Brandy, Whiskies, Rum, Tequila, Vodka, Gin and other flavoured spirits and liqueurs.
Number of Wines Tasted	77 wines will be tasted as part of the course
Study Materials	Students will receive an Advanced course study pack, consisting of the course book, study guide and tasting card
Duration of course	28 hours (14 two-hour sessions) plus 2 hour examination
Recommended Private Study	56 hours additional private study is recommended for this course. It is strongly recommended that the majority of the private study is done in preparation for the course*
Modes of Study	Day Release (one day a week for five weeks) / Consecutive Day (five consecutive days) Evening (one evening a week for 15 weeks) / Distance Learning (provision of study materials and online tutor, optional attendance at tutored study day with attendance required for examination only)**
Examination	The Advanced examination comprises of two parts: Part one will be a combined theory paper consisting of a 50 question multiple-choice section and a four question short answer written section. Part two will be a blind tasting of a single wine. A mark of 55% required in all sections to pass
Certification	All students who pass will be issued with a certificate suitable for framing and a lapel pin
Post-Nominal	Students who pass the Advanced examination may use the post-nominal WSET Advanced Certified

*Students enrolling onto consecutive day courses are advised to book at least 2 weeks ahead of the start date, to allow for materials to be delivered and pre-reading. **See separate Distance Learning booking form.