

WSET® Level 2 Intermediate Certificate in Wines and Spirits

Course Dates and Prices Minimum age requirement 18 at time of booking

The WSET Level 2 Intermediate Certificate in Wines and Spirits

The London Wine & Spirit School Level 2 Intermediate Certificate Course is intended as vocational training in product knowledge for those employed in the drinks industry who have little previous knowledge of the broad range of alcoholic beverages available. The qualification is suitable wherever a good level of product knowledge is required to underpin job skills and competencies.

The course is also appropriate for those not employed in the drinks industry but who have a serious interest in wine, and wish to broaden their knowledge in a structured way. This qualification has full accreditation from the UK Government's Qualifications & Curriculum Authority as a Level 2 Vocational Qualification. This qualification provides the knowledge required for those wishing to progress on to Level 3.

Level 2 Intermediate Certificate in Wines and Spirits Course Synopsis	
Entry requirements	None
Subjects studied	Synopsis
Wine Tasting	Taste and describe wines using the WSET Systematic Approach to Tasting
Food and Wine Matching	A guide to the key considerations when matching food and wine successfully
Wine Service and Storage	Learn the correct way to store and serve wine and recognise common faults found in wines
Social Responsibility	A guide to sensible drinking
Labelling	Learn how to decode and understand labels
Factors influencing the Style of Wine	Study the factors influencing the style, quality and price of wine in the vineyard and winery
Grape Varieties	Learn about the styles of wines produced by the key international and regionally important grape varieties Key white grape varieties: Chardonnay, Sauvignon Blanc, Riesling Other varieties: Chenin Blanc, Gewurztraminer, Muscadet, Pinot Gris/Grigio, Semillon, Torrontés, Trebbiano and Verdicchio Key black grape varieties: Cabernet Sauvignon, Grenache, Merlot, Pinot Noir, Syrah/Shiraz Other varieties: Barbera, Carmenère, Gamay, Malbec, Montepulciano, Nebbiolo, Pinotage, Primitivo, Sangiovese, Tempranillo and Zinfandel
Key Wine-Producing Regions of the World	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
Number of Wines Tasted	44 wines and 4 spirits will be tasted as part of the course
Study Materials	Students will receive an Intermediate course study pack, consisting of the course book, study guide and tasting card
Duration of course	16 hours (8 two-hour sessions) plus 1 hour examination
Recommended Private Study	12 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 three weeks) / Consecutive Day (three consecutive days) Evening (one evening a week for nine weeks) / Distance Learning** (provision of study materials and online tutor with attendance required for examination only) **see separate Distance Learning booking form
Examination	50 multiple-choice questions to be answered in 1 hour A mark of 55% required to pass
Certification	All students who pass will be issued with a certificate suitable for framing and a lapel pin

Payment

Payment must be made in full at the time of booking by one of the following methods of payment:

- Cash, cheque, debit/credit card
- Invoice (credit account holders only). Payment by invoice will only be accepted when supported by signed declaration from the account holder. Those companies wishing to set-up a credit account must do so a minimum of 30 working days prior to the course start. Places on courses will not be reserved during the account set-up time.

Companies wishing to set up an account should contact the UK Development Director on 020 7089 3809 or by email: courses@wset.co.uk

Booking and further details:
020 7089 3800

or via www.wsetglobal.com

This qualification is also available through a Distance Learning programme, you may book online via www.wset.global.com Online Classroom.

*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.

Prices *VAT exempt*

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UK students **£355.00** EU students **£385.00** Rest of the World **£405.00**

The course fee is inclusive of postage and is calculated on the postage address supplied for the receipt of materials. Fees include study material, FREE box of tasting glasses, samples, tuition and examination. Course materials will be posted to a student's home address on confirmation of payment of fees. The pack is bulky and requires a signature - please indicate an alternative delivery address on booking form if necessary. Students booking less than 10 working days prior to the course will collect materials on the first day of course or may have materials delivered within the UK by special 24hour delivery on payment of the appropriate fee. Please contact Student Services for details of charges.

Evening Courses Nine evenings 6.30pm to 8.30pm

(Register at 6.00pm on first evening)

Course Code	Day	2009 Course Dates
IC1001	Thursday	September 3rd - October 29th
IC1002	Monday	September 21st - November 16th
IC1003	Tuesday	October 13th - December 8th
IC1004	Thursday	October 22nd - December 17th
Course Code	Day	2010 Course Dates
IC1005	Wednesday	January 6th - March 3rd
IC1006	Tuesday	February 9th - April 6th
IC1007	Monday	February 22nd - April 26th <small>(except for 5th April)</small>
IC1008	Wednesday	March 17th - May 12th
IC1009	Tuesday	April 13th - June 15th <small>(except 25th May)</small>
IC1010	Monday	May 10th - July 12th <small>(except 31st May)</small>

Consecutive Day Courses

Three days 9.00am to 5.00pm
(Register at 8.30pm on first day)

Course Code	2009 Course Dates
IC1016	September 2nd - 4th
IC1017	September 21st - 23rd
IC1018	October 12th - 14th
IC1019	October 26th - 28th
IC1020	November 16th - 18th
IC1021	December 9th - 11th
Course Code	2010 Course Dates
IC1022	January 13th - 15th
IC1023	February 15th - 17th
IC1024	March 15th - 17th
IC1025	April 12th - 14th
IC1026	May 10th - 12th
IC1027	June 14th - 16th
IC1028	July 5th - 7th

Day Release Courses Three weekdays 9.00am to 5.00pm

(Register at 8.30am on first day)

Course Code	Day	2009 Course Dates
IC1011	Thursday	October 8th - October 22nd
IC1012	Friday	November 20th - December 4th
Course Code	Day	2010 Course Dates
IC1013	Thursday	February 4th - February 18th
IC1014	Tuesday	March 9th - March 23rd
IC1015	Wednesday	April 14th - April 28th

**ASSESSMENT AND EXAMINATION
WILL TAKE PLACE DURING
EACH COURSE**



