

WSET® Level 2 Intermediate Certificate in Wines and Spirits **Online Distance Learning**

All WSET qualifications above Level 1 are available as online distance learning courses, so even if students cannot conveniently get to a course centre they can still access learning and assessment for a WSET qualification.

Entry requirements	None
Study Programme	The course is split into 5 blocks of private study including regular feedback tests and full mock examination, as described below.
Method of Study	All students will have access to the on-line tutor – it is therefore compulsory for candidates to have internet access and an email account.
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, Torrontès, 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.
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. and the regions producing them. Study the main styles of spirits.
Week 5:	Revision & Examination.
Study Materials	Students will receive an Intermediate course study pack consisting of the course book, study guide and tasting card.
Duration of course	5 weeks (recommended), extendable to up to 1 year.
Recommended Private Study	A minimum of 28 hours private study is recommended for this course.
Examination	50 multiple-choice questions to be answered in 1 hour. A mark of 55% required to pass. Students are enrolled on the course for 1 year and may change their examination to an alternative date during the first 2 weeks of the course, subject to availability. Changes made after the first 2 weeks may be subject to examination and administration fees.
Certification	All students who pass will be issued with a certificate suitable for framing and a lapel pin.