

WSET® Level 4 Diploma in Wines and Spirits

London Wine & Spirit School Diploma Courses 2009-2010

The Level 4 Diploma is the WSET® London Wine & Spirit School's flagship qualification. The qualification is designed to prepare people for responsible jobs within the wine and spirits business. The course will not only develop product knowledge to a specialist level, but will also enable students to acquire skills, for example in research and writing, that will continue to be of use beyond the course. The course is taught by industry experts, many are MWs, all will have up to date knowledge of contemporary issues related to wines and spirits.

The course is suitable for those within the trade either working in or wishing to progress into management roles and for the serious wine enthusiast wishing to build on knowledge gained at Advanced level and acquire expertise in wine tasting. The WSET® Diploma is viewed universally as the stepping-stone to the Master of Wine qualification.

The Level 3 Advanced Certificate is the required entry qualification for anyone wishing to enrol on the Diploma course. Students who have studied outside the UK, who hold the WSET® International Certificate and the Diploma entry qualification, will be able to join the Diploma programme. No other qualifications are accepted for enrolment on the WSET® London Wine & Spirit School Diploma programme.

Level 4 Diploma in Wines and Spirits - Semester One Course Synopsis

Entry requirements	A pass in the Level 3 Advanced Certificate is required
Subjects studied	Synopsis
Wine Tasting	Taste, describe, analyse and make quality assessments of wines using the WSET Systematic Approach to Tasting
Unit 1 - The Global Business	A study of the global and local drinks market and the marketing of alcoholic drinks
Unit 2 - Wine Production	A detailed theoretical study of viticulture, vinification, maturation, treatments and packaging
Unit 3 - Light Wines	Acquire specialist product knowledge and commercial understanding for the following regions: France: Bordeaux, South West France, Burgundy, Loire and Alsace Germany: Ahr, Mittelrhein, Mosel, Nahe, Rheingau, Rheinhessen, Pfalz, Hessische Bergstrasse, Franken, Württemberg, Baden, Saale-Unstrut, Sachsen England and Wales
Unit 6 - Fortified Wines	Learn about the methods of production and the main styles of fortified wines from the key wine producing countries. Spain: Sherry, Montilla-Moriles and Moscatel de Valencia Portugal: Port and Madeira France: Vins Doux Naturels of the Rhône and LanguedocRoussillon Rest of Europe: Greece and Cyprus New World: Australia, California and South Africa
Number of Wines Tasted	105 light wines and 18 fortified wines will be tasted as part of the course
Study Materials	Students will receive a First Semester Course study pack consisting of unit study guides, tasting card and a copy of the Oxford Companion to Wine.
Duration of course	It is expected that students will study the Diploma over two years. Semester One has 54 hours of taught time plus 1 additional examination day
Recommended Private Study	It should be noted the Diploma course requires substantial commitment from students to complete the required private study. It is recommended that, as a minimum, an additional 250 hours of private study is undertaken for this first semester course. It is strongly recommended that the majority of the private study is done in preparation for the course.
Modes of Study	Day release (9 days in total with additional examination days) Consecutive day Block release (2 blocks - one of 5 days and one of four days with additional examination days) Evening (one evening per week for 42 weeks divided into four terms with additional daytime examinations) - only available for the whole Diploma programme. Distance Learning - only available for the whole Diploma programme**
Examination	Unit 1: Closed book case study based examination and a course work assignment Unit 2: A 100 question multiple choice examination Unit 6: A closed book combined theory question (3 paragraph questions) and a blind tasting of 3 fortified wines A mark of 55% required in all examinations to pass.
Certification	All students will receive a record of achievement for each unit examination passed.

*Students enrolling onto block release courses are advised to book at least 4 weeks ahead of the start date, to allow for materials to be delivered and pre-reading. **See separate Diploma Online Distance Learning Booking Form or visit www.wsetglobal.com Online Classroom for details of Online Distance courses.



NB: If you wish to see someone at the London Wine & Spirit Centre it is essential to book an appointment first.

Level 4 Diploma in Wines and Spirits - Semester Two Course Synopsis

Entry requirements	A student must have completed the Diploma Semester One Course. Students will be expected to study Semester Two in their second academic year. Students wishing to study Semester One and Two in one academic year may only do so with the permission of the Director of Education. Permission will be only be granted to students who have achieved a minimum grade of Merit in their feedback tests and to have passed all closed book examinations attached to Semester One.
Subjects studied	Synopsis
Wine Tasting	Taste, describe, analyse and make quality assessments of wines using the WSET Systematic Approach to Tasting
Unit 3 - Light Wines	Acquire specialist product knowledge and commercial understanding for the following regions: France: Rhône Valley, Languedoc-Roussillon, Provence and Corsica, Vin de Pays Italy: Piemonte, Lombardy, Trentino-Alto-Adige, Friuli-Venezia Giulia, Veneto, Tuscany, Emilia-Romagna, Marche, Umbria, Lazio, Abruzzo, Campania, Puglia, Basilicata, Calabria, Sicily and Sardinia Spain: Galicia, Duero Valley, Ebro and Pyrénées, Catalunya, Central and South East Spain Portugal Central Europe: Austria, Hungary, Switzerland and Romania South Eastern Europe: Bulgaria, Greece and Cyprus South Africa: Breed River Valley, Coastal Region and other districts Australia: South Australia, New South Wales, Victoria, Western Australia and Tasmania New Zealand: North and South Island regions Other wine producing areas: North Africa and Asia
Unit 4 - Spirits	Study the production methods and acquire in-depth product knowledge and commercial understanding for the following spirits categories: Brandy, Whisky, Rum, Tequila and Mezcal, Vodka, Flavoured Spirits and Fruit Spirits
Unit 5 - Sparkling Wines	Study the production methods and acquire in-depth product knowledge and commercial understanding for the following sparkling wine categories: France: Champagne, Crémant production regions, Loire and Rhône Spain: Cava Italy: Asti, Franciacorta, Lambrusco, Prosecco Germany: Sekt New World: Australia, United States, New Zealand, South Africa, South America
Number of Wines Tasted	123 light wines, 54 spirits and 23 sparkling wines are tasted as part of the course.
Study Materials	Students will receive a Second Semester Course study pack consisting of unit study guides, tasting cards and a copy of Distilling Knowledge.
Duration of course	Semester two is of 48 hours taught time with two examination days.
Recommended Private Study	It should be noted the Diploma course requires substantial commitment from students to complete the required private study. It is recommended that, as a minimum, an additional 250 hours of private study is undertaken for this first semester course. It is strongly recommended that the majority of the private study is done in preparation for the course.
Modes of Study	Day release (8 days in total with additional examination days) Consecutive day Block release (2 blocks one of five days and one of three days with additional examination days)
Examination	Unit 3: Closed book examination in two parts. The tasting examination will be of 12 wines Part one is a tasting examination of 12 wines Part two is a three hour closed book written theory paper. Unit 4: A closed book combined theory question (3 paragraph questions) and a blind tasting of 3 spirits Unit 5: A closed book combined theory question (3 paragraph questions) and a blind tasting of 3 sparkling wines. A mark of 55% required in all examinations to pass.
Certification	All students will receive a record of achievement for each unit examination passed. Students who pass all unit examinations will receive a Diploma suitable for framing and a lapel pin.
Post Nominal	Students who pass the WSET Diploma are entitled to become a member of the Institute of Wines and Spirits and on payment of memberships fees and are entitled to the post nominal AIWS (Associate of the Institute of Wines and Spirits)

*Students enrolling onto block release courses are advised to book at least 4 weeks ahead of the start date, to allow for materials to be delivered and pre-reading.

General Information

Throughout the course students will be expected to complete feedback tests and essays to aid their study and provide valuable feedback prior to WSET® Diploma examinations. Additional information on feedback programme will be given at induction.

The London Wine & Spirit School uses email as its preferred form of communication with students. It is therefore compulsory for students to provide an email address when booking a course. Students who do not have access to an account will be able to set-up an email account and collect emails by using the computers located in the School Library. For those outside of London, Public Libraries offer similar services.

Course Examination Dates

Each course will have set examination dates, these dates can not be changed other than for reasons set out in the Extenuating Circumstances Policy, any application will be at the discretion of the Director of Education or Awards.

Photographic Identification

It is compulsory for candidates to present one of the following forms of identification in order to sit the examinations.

- Signed valid passport
- Signed UK photo card driving licence
- Valid EU photo identity card
- Personal licence holder photo identity card.

If you do not have any of the above please contact Student Services.

Students who enrolled on to Diploma courses prior to August 2005

Please contact Sue Crombie, Student Services Manager by email scrombie@wset.co.uk or telephone 020 7089 3800 for further details for unit course attendance and examinations.

Course Fees

Fees include Unit Study Guides, the Oxford Companion to Wine and Distilling Knowledge, samples, tuition and examinations (except resits). Course materials will be posted to students home address on confirmation of payment of fees. Course fees include postage to UK delivery address – additional charges are made for Europe and the Rest of the World – refer to course fees on page 4 for details. Students booking less than 10 working days prior to the course may collect materials in person from WSET London offices or may have materials delivered within the UK by special 24-hour delivery on payment of the appropriate fee. Please contact Student Services for details of charges. The pack is bulky and requires a signature – please indicate an alternative delivery address on booking form if necessary. Students not collecting or having materials posted out, will receive them on the first day of the course.

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.
- Standing Order Mandate.

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

UK Bank account holders may pay for the Diploma Course by standing order. An initial payment by cash/cheque/credit or debit card is required on booking, followed by 6 (day release option) or 12 (evening course only) monthly payments by standing order as detailed below:

Semester 1 or 2

Initial payment	£636
6 monthly payments	£160

Evening Course

Initial payment	£644
12 monthly payments	£200

The total paid includes an administration charge for this method of payment.

Bookings with payment by Standing Order must be received at least one month before the course start date. Bookings made within one month of the start date must be paid in full.

Please complete the standing order mandate and send with initial payment when booking. The mandate can be found on the final page of this document). Places will not be reserved without a completed mandate or initial payment.

For further information and enquiries:

Contact: **Karen Newton**
Bookings Administrator
Telephone: **020 7089 3800**
Email: **knewton@wset.co.uk**

For transitional student & examinations enquiries:

Contact: **Sue Crombie**
Bookings Administrator
Telephone: **020 7089 3800**
Email: **scrombie@wset.co.uk**

Telephone enquiries/bookings:

Monday to Friday 09.30am – 5.00pm

Office open hours for students:

Monday to Thursday 11.00am – 2.00pm
4.00pm – 5.00pm

Please telephone to make an appointment outside of these hours.

Evening Course

£2,899.00* (UK) £2,949.00* (EU)

£2,979.00* (Rest of World)

**The course fee is inclusive of postage and is calculated on the postage address supplied for the receipt of materials.*

LONDON**Evening Courses****Evening Course (London only)**

The Diploma evening course is designed for students who are unable to attend day release classes. The course takes four terms to complete and covers the full Diploma programme. NB: Examinations for this course take place in the daytime, except Unit 2.

D10E1: Thursday evenings

Term 1: 12 weeks September 10th, 17th, 24th, October 1st, 8th, 15th, 22nd, 29th, November 5th, 12th, 18th and 26th 2009

Unit 2 examination December 10th (evening)

Term 2: 12 weeks January 7th, 14th, 21st, 28th, February 4th, 11th, 18th, 25th, March 11th, 18th, 25th, April 8th 2010

Unit 6 examination March 10th 2010

Term 3: 12 weeks April 15th, 22nd, 29th, May 6th, 13th, 20th, June 10th, 17th, 24th, July 1st, 8th, 15th 2010

Unit 4 & 5 examinations June 7th 2010

Term 4: 12 weeks September 9th, 16th, 23rd, 30th, October 7th, 14th, 21st, 28th, November 4th, 11th, 19th, 25th 2010

Unit 1 Case Study & Assignment November 2010

Unit 3 examination January 2011

D10E2: Wednesday evenings

Term 1: 12 weeks January 13th, 20th, 27th, February 3rd, 10th, 17th, 24th, March 3rd, 17th, 24th, 31st, April 7th 2010

Unit 2 examination April 14th (evening)

Term 2: 12 weeks April 21st, 28th, May 5th, 12th, 19th, June 16th, 23rd, 30th, July 7th, 14th, 21st, 28th 2010

Unit 6 examination June 7th 2010

Term 3: 12 weeks September 8th, 15th, 22nd, 29th, October 6th, 13th, 20th, 27th, November 10th, 17th, 24th, December 1st 2010

Unit 4 & 5 examinations November 2010

Term 4: 12 weeks January 12th, 19th, 26th, February 2nd, 9th, 16th, 23rd, March 16th, 23rd, 30th, April 6th, 13th 2011

Unit 1 case study examination March 2011

Unit 1 course work assignment April 2011

Unit 3 examination June 2011

First or Second Semester

£1,520.00* (UK) £1,555.00* (EU)

£1,575.00* (Rest of World)

**The course fee is inclusive of postage and is calculated on the postage address supplied for the receipt of materials.*

First Semester Courses**First Semester block-release Courses**

Block A - 5 days, block B - 4 days with additional days for Unit 1 (case study) and Unit 6 examinations.

For those attending a block release course it is essential that a substantial amount of this study take place prior to the course start. It strongly recommended that the course is booked in sufficient time to receive the study material a minimum of **four** weeks prior to the commencement of the course.

Course Code Course Dates

D10S101 Block A: August 10th to 14th 2009
Block B: September 7th to 10th 2009
Unit 2 examination September 7th 2009
Unit 6 examination November 4th 2009
Unit 1 (case study) March 10th 2010
Unit 1 assignment April 13th 2010

D10S104 Block A: January 18th to 22nd 2010
Block B: February 15th to 18th 2010
Unit 2 examination February 15th 2010
Unit 6 examination March 10th 2010
Unit 1 (case study) June 7th 2010
Unit 1 assignment November 2010

D10S107 Block A: March 1st to 5th 2010
Block B: April 19th to 22nd 2010
Unit 2 examination April 19th 2010
Unit 6 examination June 7th 2010
Unit 1 case study and Unit 1 assignment November 2010

First Semester day-release Courses

9 days plus additional days for Unit 1 (case study) and Unit 6 examinations.

Course Code Course Dates

D10S102 September 15th, 22nd, 29th, October 6th, 20th, November 10th, 17th, 24th, December 15th 2009

Tuesday

*Unit 2 examination November 10th 2009
Unit 6 examination March 10th 2010
Unit 1 assignment April 13th 2010
Unit 1 case study June 7th 2010*

D10S103 October 12th, 19th, 26th, November 2nd, 9th, 23rd, 30th, December 7th, 14th 2009

Monday

*Unit 2 examination November 23rd 2009
Unit 6 examination March 10th 2010
Unit 1 assignment April 13th 2010
Unit 1 case study June 7th 2010*

D10S105 January 25th, February 8th, 22nd, March 1st, 15th, 29th, April 12th, 19th, 26th 2010

Monday

*Unit 2 examination March 29th 2010
Unit 6 examination June 7th 2010
Unit 1 case study and Unit 1 assignment November 2010*

D10S106 February 11th, 25th, March 11th, 25th, April 8th, 22nd, 29th, May 6th and 13th 2010

Thursday

*Unit 2 examination April 22nd 2010
Unit 6 examination June 7th 2010
Unit 1 case study and Unit 1 assignment November 2010*

Second Semester Courses

Second Semester may only be booked after the completion of First Semester.

Second Semester block-release Courses

Block A - 5 days, block B - 3 days with 2 additional days for Unit 4, 5 and 3 examinations.

Course Code Course Dates

D10S201 Block A: August 3rd to 7th 2009
Block B: September 1st to 3rd 2009
Unit 4 & 5 examinations November 4th 2009
Unit 3 examination June 8th 2010

D10S204 Block A: January 4th to 8th 2010
Block B: February 1st to 3rd 2010
Unit 4 & 5 examinations March 10th 2010
Unit 3 examination June 8th 2010

D10S207 Block A: March 1st to 5th 2010
Block B: April 19th to 21st 2010
Unit 3 examination June 8th 2010
Unit 4 & 5 examinations November 2010

Second Semester day-release Courses

8 days with 2 additional days for Unit 4, 5 and 3 examinations.

Course Code Course Dates

D10S202 September 16th, 30th, October 14th, 28th, November 11th, 25th, December 2nd and 16th 2009
Wednesday
Unit 4 & 5 examinations March 10th 2010
Unit 3 examination June 8th 2010

D10S203 January 13th, 27th, February 10th, 24th, March 17th, 24th, 31st, April 7th 2010
Wednesday
Unit 4 & 5 examinations March 10th 2010
Unit 3 examination June 8th 2010

D10S205 January 15th, 29th, February 5th, 12th, 26th, March 12th, 26th, April 9th 2010
Friday
Unit 4 & 5 examinations March 10th 2010
Unit 3 examination June 8th 2010

D10S206 February 5th, 12th, 19th, March 12th, 19th, April 9th, 16th, May 7th 2010
Friday
Unit 4 & 5 examinations March 10th 2010
Unit 3 examination June 8th 2010

* Semester 2 students may also attend optional Unit 3 theory and tasting examination technique workshops as part of their course. Bookings will be taken at induction session.



London Wine & Spirit School Regional Diploma Courses

The course semester programmes in the regions will cover the full Diploma course content. However, they may differ in content and order to those studied in London, but will, over the two years, be the same in content and time. Courses are offered on a block release attendance basis.

EDINBURGH

Surgeons' Hall, Nicolson Street,
Edinburgh EH8 9DW

First Semester block-release Course

*Block A - 5 days, Block B - 3 days, Block C - 3 days
with an additional 2 days for examinations.*

Course Code Course Dates

D10S123	Block A: July 5th to 9th 2010 Block B: September 8th to 10th 2010 Block C: November 9th to 11th 2010 <i>Unit 2 examination September 8th 2010 Unit 4 & 5 examinations November 3rd 2010 Unit 1 case study March 9th 2011 Unit 1 assignment April 12th 2011</i>
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MANCHESTER

Manchester Conference Centre, Weston Building,
Sackville Street, Manchester M1 3BB

First Semester block-release Course

*Block A - 5 days, Block B - 3 days, Block C - 3 days
with an additional 2 days for examinations.*

Course Code Course Dates

D10S124	Block A: January 11th to 15th 2010 Block B: February 3rd to 5th 2010 Block C: March 23rd to 25th 2010 <i>Unit 2 examination February 3rd 2010 Unit 1 case study March 10th 2010 Unit 4 & 5 examinations June 7th 2010 Unit 1 assignment November 2010</i>
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Second Semester block-release Course

*Block A - 3 days, Block B - 4 days with an additional
2 days for examinations.*

Course Code Course Dates

D10S224	Block A: February 3rd to 5th 2010 Block B: March 23rd to 26th 2010 <i>Unit 4 & 5 examinations March 10th 2010 Unit 3 examination June 8th 2010</i>
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BIRMINGHAM

Wynner House Training and Conference Centre,
Bromsgrove Road, Birmingham B5 6RG

First Semester block-release Course

*Block A - 5 days, Block B - 3 days, Block C - 3 days
with an additional 2 days examinations.*

Course Code Course Dates

D10S125	Block A: March 15th to 19th 2010 Block B: April 13th to 15th 2010 Block C: June 22nd to 24th 2010 <i>Unit 2 examination April 13th 2010 Unit 1 case study examination June 7th 2010 Unit 4 & 5 examinations November 2010 Unit 1 assignment April 2011</i>
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Second Semester block-release Course

*Block A - 3 days, Block B - 4 days with an additional
2 days for examinations.*

Course Code Course Dates

D10S225	Block A: April 13th to 16th 2010 Block B: June 22nd to 24th 2010 <i>Unit 3 examination June 8th 2010 Unit 4 & 5 examinations November 2010</i>
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London Wine & Spirit School Diploma Course Booking Form

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PLEASE COMPLETE USING BLOCK CAPITAL LETTERS

Please ensure that you read the booking conditions and complete all sections on the booking form where applicable. Send the completed form to: London Wine & Spirit School, International Wine & Spirit Centre, 39-45 Bermondsey Street, London SE1 3XF

SECTION A YOUR DETAILS

Surname	Mr/Mrs/Miss/Ms
First Name(s)	
Address	
	Post Code
Delivery address for Study Pack (if different)	
Date of Birth	Telephone No. (daytime)
email	WSET Level 3 Pass date*
Employer (Trade only)	Position

Your details may be used by us to keep you informed of the course on which you have registered. We never pass our customer's details to other parties. We send information by email, so please ensure you have entered your email address. *Please note - we cannot process booking forms that do not have the year in which Level 3 Advanced (or Higher) has been passed.

We would like to keep students in touch with developments and events run by the WSET. If you wish to receive this information, please tick this box.

SECTION B THE COURSE

I wish to apply for a place on the following course:

Level 4 Diploma Course in Wines and Spirits
NB: Study materials are INCLUDED in course fees.

Course No. **D 1 0**

Course Start Date: _____

SECTION D MARKETING INFORMATION

Please state how you came to hear about The Wine & Spirit Education Trust and of the course you are applying for:

SECTION E STUDENTS DECLARATION

I have read and understood the policy on cancellations, refunds and transfers above. I understand that all London Wine & Spirit School courses are subject to minimum numbers and WSET reserves the right to change tutors, reschedule, cancel, close or combine courses if necessary. I understand that I am required to present authorised photographic identification at all examinations and may be refused entry to an examination if not produced.

Signature _____ Date _____

SECTION F PAYMENT

I enclose the full fee of £ Cheques and Postal Orders should be crossed and made payable to: **Wine & Spirit Education Trust**
OR Deposit of _____ on Standing order payment.

Please charge my credit/debit card (Visa/MasterCard/Switch). The WSET will telephone to authorise payment if this form is not signed.

Card Number

Valid From Expires End Switch Issue

Cardholders signature _____

If your card is not registered at your address above, please print the statement address here:

- Self-funding
 Company Paid / Invoice request
 Standing order

Receipts will be sent to the address stated on the booking form under Section A for students paying their own fees - if you require a duplicate receipt for your employer's records please tick the box. Receipts for Invoice requests will be sent to the employer address.

ACCOUNT HOLDERS ONLY If you wish us to invoice your employer, please complete the details below.

The request MUST BE signed by a manager who may authorise payments on behalf of your employer.

Company _____
Address _____

Post Code _____
Manager's Name _____

Manager's Declaration

I have read and understood and will comply with the notice about Booking Conditions.

Manager's Signature _____

