

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: Albariño, 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, 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

*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.