

# WSET® Online Distance Learning

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

### WSET® Great Grapes of the World **Online Distance Learning**

The WSET Great Grapes course is available worldwide for students wanting an introduction to wine without necessarily taking a formal qualification.

|                           |   |
|---------------------------|---|
| <b>Entry requirements</b> | None  |
| <b>Study Programme</b>    | The course is split into 6 modules of private study including regular feedback tests, to be taken at student's own pace, as described below.                                      |
| <b>Method of Study</b>    | All students will have access to the on-line tutor<br>– it is therefore compulsory for candidates to have internet access and an email account.                                   |
| What makes wine different | Study the influences on the style, price and taste of wine.   |
| Wine Tasting              | Learn how to taste wines like the professionals and fully appreciate the diverse characteristics to be found in wine.   |
| Food and Wine             | A guide to making the most of your wine and dining experience.  |
| Labelling                 | A guide to decoding and understanding the label.  |
| Black Grapes              | This module includes lessons on major black grape varieties of the World.<br>Cabernet Sauvignon, Gamay Grenache, Merlot, Nebbiolo, Pinot Noir, Sangiovese, Syrah and Tempranillo. |
| White Grapes              | This module includes lessons on major white grape varieties of the World.<br>Chardonnay, Chenin Blanc, Gewurztraminer, Pinot Gris, Riesling, Sauvignon Blanc and Semillon.        |
| Study Materials           | Students will receive access to online materials for the duration of the course.  |
| Duration of Course        | 12 weeks (suggested), extendable to up to 4 months.   |
| Certification             | Correctly answer* the online tests and you will receive a certificate suitable for framing.<br>(* 80% pass rate required.)  |

#### Prices *VAT exempt*

### WSET Great Grapes of the World

UK and EU students **£80.00**

Fees include online study materials, online tutorial support and course attendance certificate.

#### Online Distance Learning Course *For twelve weeks (suggested timing)*

Course Code *2009 / 2010*

**ODG10** Great Grapes of the World Online Distance Learning

#### 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](mailto:courses@wset.co.uk)

Booking and further details:

**020 7089 3800**

or via [www.wsetglobal.com](http://www.wsetglobal.com)

Online Classroom.



# WSET® Online Distance Learning

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

### 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.

|  |  |
|--|--|
| <b>Entry requirements</b>  | None   |
| <b>Study Programme</b>   | The course is split into 5 blocks of private study including regular feedback tests and full mock examination, as described below.   |
| <b>Method of Study</b>   | 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:<br>Factors influencing Style, Quality and Price<br>Sales and Service<br>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:<br>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:<br>Regional, Quality and Stylistic Labelling terms<br>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:<br>Sparkling Wines<br>Sweet and Fortified Wines<br>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:<br>Study Materials   | Revision & Examination. 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.  |

#### 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](mailto:courses@wset.co.uk)

Booking and further details:  
**020 7089 3800**  
or via [www.wsetglobal.com](http://www.wsetglobal.com)  
Online Classroom.

#### Prices *VAT exempt*

### WSET Level 2 Intermediate Certificate in Wines and Spirits

UK students **£195.00** EU students **£225.00** Rest of the World **£245.00**

Fees include study materials, online tutorial support 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.

#### Online Distance Learning Courses with Daytime Examinations *For five weeks (suggested timing)*

Examination 10.45 am to 11.45 am (registration 10.30 am)

| Course Code   | 2009/2010                | Start Date       | Exam Date        |
|---------------|--------------------------|------------------|------------------|
| <b>ODI101</b> | Intermediate Certificate | 4 August 2009    | 8 September 2009 |
| <b>ODI102</b> | Intermediate Certificate | 1 September 2009 | 6 October 2009   |
| <b>ODI103</b> | Intermediate Certificate | 20 October 2009  | 24 November 2009 |
| <b>ODI104</b> | Intermediate Certificate | 13 November 2009 | 18 December 2009 |
| <b>ODI105</b> | Intermediate Certificate | 15 December 2009 | 26 January 2010  |
| <b>ODI106</b> | Intermediate Certificate | 15 January 2010  | 19 February 2010 |
| <b>ODI107</b> | Intermediate Certificate | 5 February 2010  | 12 March 2010    |
| <b>ODI108</b> | Intermediate Certificate | 11 March 2010    | 15 April 2010    |
| <b>ODI109</b> | Intermediate Certificate | 9 April 2010     | 14 May 2010      |
| <b>ODI110</b> | Intermediate Certificate | 13 May 2010      | 17 June 2010     |
| <b>ODI111</b> | Intermediate Certificate | 4 June 2010      | 9 July 2010      |

#### Online Distance Learning Courses with Evening Examinations *For five weeks (suggested timing)*

Examination 7.15 pm to 8.15 pm (registration 7.00 pm)

| Course Code    | 2010                     | Start Date      | Exam Date        |
|----------------|--------------------------|-----------------|------------------|
| <b>ODI10E1</b> | Intermediate Certificate | 21 January 2010 | 25 February 2010 |
| <b>ODI10E2</b> | Intermediate Certificate | 18 May 2010     | 22 June 2010     |



# WSET® Online Distance Learning

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

### WSET® Level 2 Professional Certificate in 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.

|   |  |
|---|--|
| <b>Entry requirements</b>   | None   |
| <b>Study Programme</b>  | The course is split into 5 blocks of private study including regular feedback tests and full mock examination, as described below.   |
| <b>Method of Study</b>  | All students will have access to the on-line tutor – it is therefore compulsory for candidates to have internet access and an email account.   |
| <b>Week 1:</b><br>Production and Markets<br>Sales and Service<br>Responsible Drinking | Learn to taste and describe spirits like the professionals using the WSET Systematic Approach to Tasting.<br>Discover how spirits are made and the influence of production methods on the style of spirit produced.<br>Study the key companies and global brands.<br>Learn about some of the common techniques used in making cocktails.<br>Includes a guide to sensible drinking. |
| <b>Week 2:</b><br>Grain-based Spirits   | Whiskies: Scotch, Irish, North American and Japanese Whiskies.<br>Vodka: International, Eastern European and flavoured Vodka.  |
| <b>Week 3:</b><br>Fruit-based Spirits<br>Vegetable-based Spirits                      | Brandies: Cognac, Armagnac and Spanish Brandies.<br>Other grape-based spirits: Grappa and Pisco.<br>Other fruit-based spirits: Calvados and Eaux- de-Vie.<br>Rum and Cachaça.<br>Tequila and Mezcal.   |
| <b>Week 4:</b><br>Flavoured Spirits<br>Liqueurs                                       | Gin and Genever.<br>Anise and other Flavoured Spirits.<br>Fruit, herb, kernel/seed/nut and cream liqueurs.   |
| <b>Week 5:</b><br>Study Materials   | Revision & Examination.<br>Students will receive a Professional Certificate course study pack consisting of the course book, study guide and tasting card.   |
| <b>Duration of course</b>   | 5 weeks (recommended), extendable to up to 1 year.   |
| <b>Recommended Private Study</b>  | A minimum of 28 hours private study is recommended for this course.  |
| <b>Examination Days</b>   | 50 multiple-choice questions to be answered in 1 hour.<br>A mark of 55% required to pass.<br>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.                   |
| <b>Certification</b>  | 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](mailto:courses@wset.co.uk)

Booking and further details:  
**020 7089 3800**  
or via [www.wsetglobal.com](http://www.wsetglobal.com)  
Online Classroom.

### Prices *VAT exempt*

#### WSET Level 2 Professional Certificate in Spirits

UK students **£195.00** EU students **£225.00** Rest of the World **£245.00**

Fees include study materials, online tutorial support 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.

#### Online Distance Learning Courses with Daytime Examinations *For five weeks (suggested timing)*

Examination 10.45 am to 11.45 am (registration 10.30 am)

| Course Code   | 2009/2010                | Start Date       | Exam Date        |
|---------------|--------------------------|------------------|------------------|
| <b>ODP101</b> | Professional Certificate | 1 September 2009 | 6 October 2009   |
| <b>ODP102</b> | Professional Certificate | 15 January 2010  | 19 February 2010 |
| <b>ODP103</b> | Professional Certificate | 9 April 2010     | 14 May 2010      |

#### Online Distance Learning Courses with Evening Examinations *For five weeks (suggested timing)*

Examination 7.15 pm to 8.15 pm (registration 7.00 pm)

| Course Code    | 2010                     | Start Date  | Exam Date    |
|----------------|--------------------------|-------------|--------------|
| <b>ODP10E1</b> | Professional Certificate | 18 May 2010 | 22 June 2010 |



# WSET® Online Distance Learning

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

### WSET® Level 3 Advanced Certificate in Wines **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.

|  |   |
|--|---|
| <b>Entry requirements</b>  | Students will be expected to be familiar with and understand the content of the Level 2 Intermediate Certificate prior to commencing the course.  |
| <b>Study Programme</b>   | The course is split into 8 blocks of private study including regular feedback tests and full mock examination, as described below.  |
| <b>Method of Study</b>   | All students will have access to the on-line tutor – it is therefore compulsory for candidates to have internet access and an email account.  |
| <b>Before course start</b>   | Revision of Intermediate Level Materials.   |
| <b>Weeks 1-2:</b><br>Grapegrowing, Winemaking and Labelling<br>Sales and Service<br>Responsible Drinking | Learn to taste and describe wines like the professionals using the WSET Systematic Approach to Tasting. Discover how to decode and understand labels. Study the production factors influencing the style, quality and price of wine from vineyard to bottling. Learn the correct way to store and serve wine, how to recognise common faults found in wines and the considerations when matching food and wine successfully. Includes a guide to sensible drinking.               |
| <b>Weeks 3-4:</b><br>France 1  | Learn about the styles of wines produced in the key French wine regions and districts of Burgundy, Alsace, Bordeaux and South-West France.  |
| <b>Weeks 5-6:</b><br>France 2<br>Germany and Central Europe  | Learn about the styles of wines produced in the key French wine regions and districts of Loire, Rhone and Southern France. Learn about the styles of wines produced in the key wine regions and districts of Germany, Central Europe and the UK.  |
| <b>Weeks 7-8:</b><br>Italy, Spain and Portugal   | Learn about the styles of wines produced in the key wine regions and districts of Italy, Spain and Portugal.  |
| <b>Weeks 9-10:</b><br>South East Europe<br>Africa and the Americas                                       | Learn about the styles of wines produced in the key wine regions and districts of South East Europe, the Lebanon and North and South America.   |
| <b>Weeks 11-12:</b><br>Australasia<br>Sparkling Wines  | Learn about the styles of wines produced in the key wine regions and districts of South Africa, Australia and New Zealand. Learn about the methods of production and the main styles of sparkling wines from the key wine producing regions of France, Spain, Italy, German, Australia, USA, New Zealand and South Africa.  |
| <b>Weeks 13-14:</b><br>Fortified Wines<br>Spirits and Liqueurs   | Learn about the methods of production and the main styles of fortified wines from the key wine producing regions of Spain, Portugal, France and Australia. Learn about the methods of production and the main categories and styles of spirits and liqueurs including Brandy, Whisk(e)y, Rum, Tequila, Vodka, Gin and other flavoured spirits and liqueurs.   |
| <b>Weeks 15-16:</b>  | Revision & Examination.   |
| <b>Study Materials</b>   | Students will receive an Advanced course study pack consisting of the course book, DVD, study guide and tasting card.   |
| <b>Duration of course</b>  | 16 weeks (recommended), extendable to up to 1 year.   |
| <b>Recommended Private Study</b>   | A minimum of 84 hours private study is recommended for this course.   |
| <b>Tutorial Days</b>   | A 1-day tutorial day introducing the advanced level tasting technique is included towards the beginning of the course. Students may change their tutorial to an alternative date during the first 2 weeks of the course, subject to availability.   |
| <b>Examination Days</b>  | 50 multiple-choice questions and 4 short answer questions to be answered in 1 hour 45 minutes. Blind tasting paper of a single wine to be answered in 15 minutes. A mark of 55% required in each part 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 |
| <b>Certification</b>   | All students who pass will be issued with a certificate suitable for framing and a lapel pin.   |

**Online Distance Learning** See following page for course dates and prices.



# WSET® Online Distance Learning

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

### WSET® Level 3 Advanced Certificate in Wines **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.

#### 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](mailto:courses@wset.co.uk)

Booking and further details:  
**020 7089 3800**  
or via [www.wsetglobal.com](http://www.wsetglobal.com)  
Online Classroom.

#### Prices *VAT exempt*

### WSET Level 3 Advanced Certificate

UK students **£365.00** EU students **£395.00** Rest of the World **£415.00**

Fees include study materials, online tutorial support, tutorial day 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.

#### Online Distance Learning Courses with Daytime Tutorial and Examinations

*For sixteen weeks (suggested timing)*

*Tutorial 9.30 am to 5.15 pm Examination 2.45 pm to 5.00 pm (registration 2.30 pm)*

| Course Code   | 2009/2010            | Start Date        | Tutorial Date    | Exam Date        |
|---------------|----------------------|-------------------|------------------|------------------|
| <b>ODA101</b> | Advanced Certificate | 20 August 2009    | 20 August 2009   | 18 December 2009 |
| <b>ODA102</b> | Advanced Certificate | 28 September 2009 | 5 October 2009   | 26 January 2010  |
| <b>ODA103</b> | Advanced Certificate | 23 October 2009   | 23 November 2009 | 19 February 2010 |
| <b>ODA104</b> | Advanced Certificate | 12 November 2009  | 23 November 2009 | 12 March 2010    |
| <b>ODA105</b> | Advanced Certificate | 17 December 2009  | 25 January 2010  | 15 April 2010    |
| <b>ODA106</b> | Advanced Certificate | 22 January 2010   | 25 January 2010  | 14 May 2010      |
| <b>ODA107</b> | Advanced Certificate | 25 February 2010  | 11 March 2010    | 17 June 2010     |
| <b>ODA108</b> | Advanced Certificate | 11 March 2010     | 11 March 2010    | 9 July 2010      |

#### Online Distance Learning Courses with Evening Tutorials and Examinations

*For sixteen weeks (suggested timing)*

*Tutorial 6.00 pm to 9.00 pm (over 2 evenings) Examination 6.45 pm to 9.00 pm (registration 6.30 pm)*

| Course Code    | 2009/2010            | Start Date      | Tutorial Date         | Exam Date        |
|----------------|----------------------|-----------------|-----------------------|------------------|
| <b>ODA10E1</b> | Advanced Certificate | 29 October 2009 | 12 & 19 November 2009 | 25 February 2010 |
| <b>ODA10E2</b> | Advanced Certificate | 2 March 2010    | 17 & 24 March 2010    | 22 June 2010     |



