



**WSET**  
**SCHOOL**  
— LONDON —

## **Wine, spirits and sake courses**

[wsetschool.com](https://wsetschool.com)  
2022-2023

“

*A brilliant learning experience, elevated by the fun and enthusiastic educators and a fantastic array of different wines.”*

Level 2 Award in Wines student



**WSET**  
SCHOOL  
— LONDON —

## Why choose WSET School London?

As the flagship provider of WSET qualifications, we pride ourselves on delivering the highest quality learning experiences.

Informative and lively, our courses are suitable for both drinks industry professionals and beverage curious enthusiasts.

Thanks to our expert educators and carefully selected tasting samples, our courses are guaranteed to take your wine, spirits and sake knowledge to the next level.



### Flagship provider

We're the flagship provider of **Wine & Spirit Education Trust (WSET)** qualifications, and our school is the only Approved Programme Provider owned and operated by WSET.



### Learning levels

Our courses are offered at four distinct levels, ranging from beginner to expert, so you can choose the learning experience that's right for you.



### Expert educators

Our educators are some of the best in the world. They are passionate specialists who thrive on teaching others about wines, spirits and sake. Meet the team on p.23-25.



### Quality delivery

Our educators and materials are audited annually to ensure the highest quality standards are met and maintained.



### Classroom environment

Our classes are inclusive and interactive. You'll learn through sight, smell and taste along with like-minded enthusiasts.



### Our location

Our school is situated on the vibrant Bermondsey Street in South East London, minutes from London Bridge Station.



### Carefully selected samples

Tasting is integral to learning about wines, spirits and sake. Our buying team work hard to ensure that every sample is ideal for the tasting in question. Find out more on p.21.



### A variety of study options

We offer a wide range of study options so you can fit learning around your schedule. Choose from weekday, evening and weekend classes, as well as online courses. See details on p.4.

# Choosing the right course

To get the most out of your study it is important you select the course that is right for you.

There are two key things to consider:



## 1

### Which course?

We offer the full suite of WSET qualifications, which are designed as progressive learning through Levels 1-4.

Students starting their WSET journey can enrol at either Level 1 or Level 2, depending on your existing knowledge and learning goals. It is NOT a requirement to begin at Level 1, though we do recommend it.

It's also possible to enrol directly onto a Level 3 course by passing a pre-entry exam, to demonstrate you have the high-level prerequisite knowledge.

Review the course outlines on p.5-19 and the course specifications on our website to learn more.

## 2

### Which study format?

WSET School London offers a range of study options. We recommend selecting the format that best suits your schedule, considering class attendance and private-study requirements.

“

*I received some excellent help from my online educator who guided me and tweaked my wine tastings notes. I appreciated the clarification and the prompt response considering we are on different time zones.”*

Online student



### Study options guide

#### Day release

These are full-day sessions that take place between 9am-5pm on the same weekday each week (timings may differ depending on the course).

These sessions are intense and immersive, because you taste many samples throughout the day.

At Levels 2-4 this format allows time for revision in-between the weekly classroom sessions.

#### Consecutive (intensive)

As with the day release option, consecutive courses are full-day sessions. However, these run over consecutive days in the same week.

This is our most intensive study option, suitable for students who are time-pressured or need to gain their WSET qualification quickly.

You'll have to prepare thoroughly before the course begins, as there's less time to study in-between sessions.

#### Evenings

Evening courses run for two hours between 6.30-8.30pm on the same evening each week for the duration of the programme.

This is a popular way to fit study around work or daytime commitments.

The schedule allows extra time to study between classes. As such, this can be a great option for those who speak English as their second language.

#### Saturdays

Weekend courses run between 10am-2.30pm (inclusive of a short break).

This format is perfect for students who can't attend class during the week. They are also popular with those who work evenings or wish to enrol with a friend as a shared learning experience.

This study option allows slightly longer to complete the course than the day release option, so you have time to revise between sessions. Another good option for those who speak English as their second language.

#### Block release

This study option only applies to the Level 4 Diploma in Wines. Students may choose to attend consecutive, full weekday sessions in either two blocks (with a break), or one single block. We offer this option in London, Manchester, Edinburgh and Dublin.

For more details see the Diploma course outline on p.9-10.

#### Online

Online learning offers students the flexibility to study from home.

Online courses have a set start and end date, but there are no set study times. Study is self-guided, with each programme following a weekly activity plan. However, you'll have the flexibility to work ahead or catch up on activities.

Throughout the course, a dedicated WSET educator monitors and mentors your progress and work.

Need help choosing a study option? **Get in touch via +44 (0)20 7089 3841**



## Wine qualifications

Our wine courses develop comprehensive product knowledge and tasting skills, covering the world's significant wines and winemaking regions.

They're ideal for both drinks professionals and wine enthusiasts, so come and unlock a world of wine knowledge...

## WSET Level 1 Award in Wines

The perfect wine course for beginners starting to explore the world of wine.

Discover the main types and styles of wine through sight, smell, and taste, while gaining the basic skills to describe wines accurately and make food and wine pairings.

Wines tasted

9\*

Study options

4

Price

£160-210

### Who's it for?

This course is suitable for students with little to no wine knowledge who wish to explore, with confidence, the main styles of wine. The course provides a solid foundation which can be built on further at Level 2.

### What's covered?

- The main types and styles of wine
- Common wine grapes and their characteristics
- How to make food and wine pairings
- How to store and serve wine
- How to describe wine using the WSET Level 1 Systematic Approach to Tasting Wine® (SAT)

### Study options

- **Day release:** 9.15am-5pm on one day
- **Evenings:** 6.30-8.30pm once a week for three weeks
- **Saturdays:** 10.30am-2pm over two consecutive Saturdays
- **Online course:** four-week programme where you can study around your schedule

### Assessment

To be awarded this qualification you must successfully pass an examination of 30 multiple choice questions. For classroom courses, the examination takes place during the last session.

### Price

**Online course: £160**

**Classroom course: £210**

The fee includes all study materials, wine samples (except for online courses), tuition and the exam. Study materials are issued on the first day of the course.

“  
*I enjoyed the course so much that I booked onto the Level 2 Award in Wines straight after.”*

Alex, student

Successful students will receive a WSET certificate and lapel pin.

For full details, course dates and to enrol visit: [wsetschool.com/L1Wines](https://wsetschool.com/L1Wines)

This qualification is Ofqual regulated.

\*Classroom courses only.





# WSET Level 2 Award in Wines

Gain knowledge of the principal and regionally important grape varieties of the world, the regions in which they are grown, and the styles of wine they produce.

You'll explore the factors that impact style and quality, and learn how to describe these wines with confidence.

Wines tasted

43\*

Study options

5

Price

£365-510



# WSET Level 3 Award in Wines

Building on the knowledge gained through the Level 2 Award in Wines, this qualification goes broader and deeper. Gain a detailed understanding of grape-growing and winemaking.

Upon completion you will be able to assess wines accurately and use your knowledge to confidently explain wine style and quality.

Wines tasted

81\*

Study options

5

Price

£580-875

### Who's it for?

This is our most popular course and is suitable for students with a basic to moderate knowledge of wines, who wish to develop a comprehensive understanding of the important wines of the world. You don't need to have completed Level 1 to enrol.

“*WSET School London has built my wine knowledge and confidence in a structured and practical way. I initially embarked on this journey as a hobby, but WSET has inspired me to consider wine as a career.*”

Level 2 Award in Wines student

### What's covered?

- How wine is made
- What factors influence wine style
- The key white and black grape varieties and their characteristics
- The important wine-producing regions of the world
- Sparkling, sweet and fortified wines
- Key labelling terms
- Principles of food and wine pairing
- Storage and service
- How to describe wine using the WSET Level 2 Systematic Approach to Tasting Wine® (SAT)

### Assessment

To be awarded this qualification you must successfully pass an examination of 50 multiple choice questions.

Successful students will receive a WSET certificate and lapel pin.

### Study options

- **Day release:** 9am-5pm once a week for three weeks
- **Consecutive:** 9am-5pm over three consecutive days
- **Evenings:** 6.30-8.30pm once a week for nine weeks
- **Saturdays:** 10am-2.30pm for five consecutive Saturdays
- **Online:** five-week programme where you can study around your schedule

16 hrs of tuition + 11 hrs private study

### Price

**Online course: £365**  
**Classroom course: £510**

The classroom fee includes your study pack, tuition, wines, exam and six tasting glasses.

For full details, course dates and to enrol visit: [wsetschool.com/L2Wines](https://wsetschool.com/L2Wines)

This qualification is Ofqual regulated.

\*Classroom courses only.

### Who's it for?

This is an advanced course for those who are working with wines professionally and wish to progress their product knowledge and skills, as well as serious enthusiasts who want to expand their knowledge. This high-level course requires significant study and revision time, and you must hold the Level 2 Award in Wines or pass an entry test to enrol on this.

“*The course increased my confidence in assessing wine in a structured way, and allowed me to experience some unusual and premium wines I would not normally have tried.*”

Level 3 Award in Wines Student

### What's covered?

- The key factors in the production of wine: location, grape growing, winemaking, maturation and bottling
- The key characteristics of the principal:
  - still wines of the world
  - sparkling wines of the world
  - fortified wines of the world
- How to make wine recommendations
- How to taste wines using the WSET Level 3 Systematic Approach to Tasting Wine® (SAT)

### Assessment

You must pass a theory exam of 50 multiple-choice questions and four short written answer questions, plus a blind tasting exam featuring two still wines.

Successful students will receive a WSET certificate and lapel pin.

### Study options

- **Day release:** 9am-5pm one day a week for six weeks
- **Consecutive:** 9am-5pm for six consecutive days
- **Evenings:** 6.30pm-8.30pm once a week for 16 weeks
- **Saturdays:** 10.00am-2.30pm for nine consecutive Saturdays
- **Online:** nine-week programme where you can study around your schedule

30 hrs of tuition + 51.5 hrs private study

### Price

**Online course: £580**  
**Classroom course: £875**

The classroom fee includes your study pack, tuition, wines, online assets, mock exam, exam and six tasting glasses.

For full details, course dates and to enrol visit: [wsetschool.com/L3Wines](https://wsetschool.com/L3Wines)

This qualification is Ofqual regulated.

\*Classroom courses only.



## WSET Level 4 Diploma in Wines

This qualification is designed to provide expert-level knowledge in all aspects of wines, deepening your understanding of how production and business factors influence the style, quality, and price of wines.

Graduates acquire exceptional analytical skills and proficiency in evaluative wine tasting and are well-prepared to progress to the Master of Wine programme.

Wines tasted

230\*

Study options

7

Classroom price from

£2,250  
per semester

### Who's it for?

The Diploma is for individuals seeking specialist-level knowledge in wines, whether you're a trade professional or serious enthusiast. You must hold the Level 3 Award in Wines as we don't accept any other previous learning for enrolment on this course.

“

*The WSET Diploma has played an invaluable role in my professional development. I encourage anyone who is serious about a career in the wine trade to pursue this qualification.”*

**Mike James DipWSET,**  
BWS Buying Director, Global Sourcing,  
ALDI South Group

### What's covered?

The Diploma is comprised of six units of study, each designed to develop expertise in a specific area. Classroom courses include extensive tutored tastings, and all samples are carefully selected to build analytical tasting skills and supplement theoretical knowledge.

The six units:

- D1 - Wine Production
- D2 - Wine Business
- D3 - Wines of the World
- D4 - Sparkling Wines
- D5 - Fortified Wines
- D6 - Independent Research Assignment

### Is it right for you?

You must ensure you can commit adequate time to preparation and study to be successful with this qualification.

For your efforts, you will gain the distinction of the DipWSET postnominal, making you recognisable as one of just over 10,000 individuals worldwide who have gained this highly-respected qualification.

Graduates join WSET's prestigious Alumni Body and gain access to exclusive events, market reports and ongoing learning opportunities. If your ambitions are to continue to the Master of Wine programme, no other course will prepare you to a higher standard.

Please check our Diploma info pack and website for more details, or get in touch with our team via [wsetschooldiploma@wsetglobal.com](mailto:wsetschooldiploma@wsetglobal.com).

116 hrs of tuition + 372 hrs private study

For full details, course dates and to enrol visit: [wsetschool.com/L4Diploma](https://wsetschool.com/L4Diploma)

\* Classroom courses only.



Diploma graduates are invited to our annual Awards & Graduation Ceremony held at the Guildhall in London.

### Assessment

Each unit is examined separately and the assessment format varies. Over the duration of the course you'll be required to complete written theory exams, tasting exams and an independent research assignment. Visit our website for more details.

Upon successful completion of all units, students will receive a WSET certificate and lapel pin, and may use the postnominal DipWSET.

### Study options

- The Diploma can be enrolled on in two separate semesters of study, or as one continuous course of study.
- Semester delivery is available as:
  - Day release
  - Block release
  - Online
- Continuous delivery is available as:
  - Monday day release
  - Saturday day release
  - Evening
  - Continuous (intensive)

- The Diploma course is also offered in regional locations in Edinburgh, Dublin and Manchester. Check our website for availability.

### Price

**Online course: £1,650/semester**  
**Classroom course: £2,250/semester**

All fees include access to WSET's Online Classroom, tuition and your exams (first attempt only). Wine samples are included for classroom courses.

For full details, course dates and to enrol visit: [wsetschool.com/L4Diploma](https://wsetschool.com/L4Diploma)



“

*WSET rocks! The best place  
to start (and continue)  
your professional appreciation  
of wine.”*

Tim Atkin MW



## Spirits qualifications

WSET spirits qualifications equip students to look beyond the brand to understand the base material and production choices that define a spirit's category, style and aroma profile.





# WSET Level 1 Award in Spirits

This hands-on course will guide you, using sight, smell and taste, through the world’s key spirit categories and production methods.

The qualification is designed to introduce spirits in an interactive, structured and concise manner.

Spirits tasted

10\*

Study options

2

Price

£160-210

Who’s it for?

Discover the main styles and types of spirits through sight, smell, and taste to develop an understanding of the key factors affecting flavours and aromas, and the basics of cocktail theory.

What’s covered?

- The basic principles of spirit production
- The main types and styles of spirits
- Factors affecting the flavour of spirits
- How to serve spirits
- How to taste and describe spirits using the WSET Level 1 Systematic Approach to Tasting Spirits® (SAT)

Assessment

To be awarded this qualification you must successfully pass an examination of 30 multiple choice questions. For classroom courses, the examination takes place in the last session.

Successful students will receive a WSET certificate and lapel pin.

Study options

- **Day release:** 9.15am-5pm on one day
- **Online:** four-week programme where you can study around your schedule

Price

**Online course: £160**  
**Classroom course: £210**

The classroom course fee includes your study pack, spirits samples, six hours of tuition and your examination.

“

The course was brilliant – thorough, interesting and informative.”

David, student

For full details, course dates and to enrol visit: [wsetschool.com/L1Spirits](https://wsetschool.com/L1Spirits)

This qualification is Ofqual regulated.

\*Classroom courses only.



# WSET Level 2 Award in Spirits

Learn about the fundamental production methods and principal raw materials and discover how they are used to make the key spirit styles.

An exploration of the key practices and principles of serving spirits and the use of spirits in cocktails is also included in this course.

Spirits tasted

30\*

Study options

2

Price from

£360-450

Who’s it for?

This course is ideal for those working with spirits and wanting to understand the product in the bottle beyond the brand on the label, or for the enthusiast who loves spirits of all kinds and is thirsty to know more.

What’s covered?

- Spirits production methods and how they affect style and quality
- The characteristics of the main styles of spirits and liqueurs
- The major global spirits brands
- Tutored tastings of around 30 spirits and liqueurs (classroom courses only)
- How to taste and describe spirits using the WSET Level 2 Systematic Approach to Tasting Spirits® (SAT)

Assessment

To be awarded this qualification you must successfully pass an examination of 50 multiple choice questions.

Successful students will receive a WSET certificate and lapel pin.

Study options

- **Consecutive:** 9am-5pm for two consecutive days
- **Online:** five-week programme where you can study around your schedule

14 hrs of tuition + 11 hrs private study

For full details, course dates and to enrol visit: [wsetschool.com/L2Spirits](https://wsetschool.com/L2Spirits)

This qualification is Ofqual regulated.

\*Classroom courses only.

“

To my knowledge there is simply no better brand-agnostic qualification available in spirits.”

Paloma Alos, Director, Difford’s Guide

Price

**Online course: £360**  
**Classroom course: £450**

The classroom course fee includes your study pack, spirits samples, tuition, access to online resources, your examination and six tasting glasses.



# WSET Level 3 Award in Spirits

Through a combination of tasting and the application of theoretical knowledge, you will learn to explain confidently why spirits look and taste the way they do.

Students will explore how and why spirits differ from each other and acquire a deep understanding of the techniques used in spirit production.

Spirits tasted

58\*

Study options

2

Price from

£605-875

### Who's it for?

This advanced course has been carefully developed by and for professionals working closely with spirits. It also represents the pinnacle of structured spirits education for the serious enthusiast.

“The educators were very good at bringing the course to life. You were not just learning information to pass an exam, you were being taught knowledge about the subject matter.”

Student

### What's covered?

- The techniques used in spirits production
- Factors affecting the style and quality of spirits, studying eleven core spirit categories in detail
- The characteristics of 23 additional spirit categories, focusing on principal production methods, key styles and key labelling terms
- How to describe spirits using the WSET Level 3 Systematic Approach to Tasting Spirits® (SAT)

### Assessment

The course assessment is split into two essential units: Unit 1 focuses on your theoretical understanding and Unit 2 focuses on tasting. Both units are examined in person at WSET School London on the same day, with a short break between the papers.

Successful students will receive a WSET certificate and lapel pin.

### Study options

- **Consecutive:** 9.00am-5.00pm for six consecutive days
- **Online:** nine-week programme where you can study around your schedule

30 hrs of tuition + 51.5 hrs private study

### Price

**Online course: £605**  
**Classroom course: £875**

The classroom course fee includes your study pack, spirits samples, tuition, a marked mock tasting exam, access to online resources, your examination and six tasting glasses.

“I enjoyed the variety of subjects that were covered. It's not just the standard spirits – you get to explore different areas, such as Asian spirits.”  
Level 3 Award in Spirits student



### WSET Level 2 Systematic Approach to Tasting Spirits®

APPEARANCE	
Clarity	clear – hazy
Intensity	water white – pale – medium – deep – opaque
Colour	colourless – lemon – gold – amber – brown pink – red – orange – yellow – green – blue – purple – brown – black
Other observations	e.g. touching

NOSE	
Condition	clean – unclean
Intensity	neutral – light – medium – pronounced
Aroma characteristics	e.g. raw material, processing, oak and maturation

PALATE	
Sweetness	dry – off-dry – medium – sweet
Texture	e.g. rough, smooth, watery, mouthfilling, warming
Flavour intensity	neutral – light – medium – pronounced
Flavour characteristics	e.g. raw material, processing, oak and maturation
Finish	length: short – medium – long nature: neutral – simple – sparse complexity – very complex

CONCLUSIONS	
Overall	fully – great – acceptable – good – very good – outstanding

For full details, course dates and to enrol visit: [wsetschool.com/L3Spirits](https://wsetschool.com/L3Spirits)



## Sake qualifications

Made by fermenting rice, sake is a culturally rich and versatile beverage which continues to grow in popularity around the world.

Our courses explore the fascinating production methods of sake and the many styles they produce.

## WSET Level 1 Award in Sake

Explore the main styles and types of sake through sight, smell and taste to develop an understanding of the key factors affecting flavours and aromas.

In a short space of time, you'll find yourself fascinated by this diverse Japanese beverage and eager to explore more...

Sakes tasted

10

Study options

2

Price

£160-210

### Who's it for?

This course is the ideal starting point for the sake curious (even if you have never tried sake before!) as well as individuals who work with sake and need to understand the basics of this unique beverage.

### What's covered?

- The basic principles of sake production
- The main types and styles of sake
- Factors affecting the flavour of sake
- How to serve sake
- How to describe sake using the WSET Level 1 Systematic Approach to Tasting Sake® (SAT)

### Assessment

To be awarded this qualification you must successfully pass an examination of 30 multiple choice questions. For classroom courses, the examination takes place in the last session.

Successful students will receive a WSET certificate and lapel pin.

### Study options

- **Day release:** 9.15am-5.00pm on one day
- **Online:** four-week programme where you can study around your schedule

### Price

**Online course: £160**  
**Classroom course: £210**

The classroom fee includes all study materials, sake samples, tuition and your examination. Study materials are issued on the first day of the course.

“

*This course is one of the best ways to start really understanding sake.*”

**Christine Parkinson**, Sake and wine specialist, and hospitality consultant

For full details, course dates and to enrol visit: [wsetschool.com/L1Sake](https://wsetschool.com/L1Sake)





# WSET Level 3 Award in Sake

This advanced-level course takes an in-depth look at the fascinating world of sake. You'll gain a detailed understanding of the various production methods and their impact on style, quality and price.

You'll taste a wide range of sakes, many of which are rarely available outside of Japan, to complement your theoretical learning and build your analytical tasting skills.

Sakes tasted  
**40**  
Study options  
**1**  
Price  
**£600**

### Who's it for?

This course is suitable for professionals and enthusiasts seeking to develop high-level knowledge of this unique beverage.

*"This is a very well organised and detailed sake course. You will gain valuable insights into the world of sake from many different angles."*

Honami Matsumoto, Director,  
House of Sake

### What's covered?

- The main techniques that are used in the production of sake and how they influence style and quality
- The principal and speciality categories of sake
- The sake industry and the commercial importance of sake in the Japanese and export markets
- The principles behind the storage, selection and service of sake
- How to taste sake, and evaluate quality, identity and price, using the WSET Level 3 Systematic Approach to Tasting Sake® (SAT)

### Assessment

You must pass a theory paper consisting of 50 multiple choice questions and four short written answer questions, plus a blind tasting exam featuring two sakes.

Successful students will receive a WSET certificate and lapel pin.

### Study options

- **Consecutive:** 9.00am-5.00pm for three consecutive days, plus one exam day

20 hrs of tuition + 22 hrs private study

### Price

**Classroom course: £600**  
**Online course not available**

The course fee includes your study pack, sake samples, tuition, a marked mock tasting exam, access to online resources, your examination, and six tasting glasses.

For full details, course dates and to enrol visit: [wsetschool.com/L3Sake](https://wsetschool.com/L3Sake)

# Tastings and events

WSET School London offers a huge of range tastings for anyone looking to learn about wines, spirits and sake – whether you'd like to take part in a more informal educational experience, or get stuck into a masterclass to supplement your study.

These tutored tastings offer you the chance to try some amazing bottles and learn from subject matter experts.

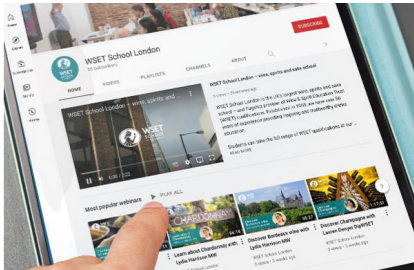
Our events range from introductory sessions to advanced masterclasses, and cover a wide range of topics and drinks.



To find out what's coming up and book tickets, visit: [wsetschool.com/events](https://wsetschool.com/events)

*"Nice balance of facts and fun! I enjoyed hearing interesting stories about the background of the drinks."*

Beginners guide to whisk(e)y attendee



## Free webinars

Our expert educators have recorded a wide variety of free webinars for you to enjoy wherever you are in the world. Visit our YouTube channel to browse the collections.

## Revision sessions

To make sure our students feel ready for their exams, we regularly host supplementary study sessions. Whether you're a Level 3 student looking for tips on how to pass the theory exam, or a Diploma student in need of a deep dive into a particular grape variety, we've got you covered.

# Our wine, spirits and sake samples

All our courses involve learning through tasting\*, and every wine, spirit or sake we select has a story to tell and something to teach you.

Our buying team work hard to ensure that every sample is ideal for the tasting in question.

You'll have the chance to taste a broad range of samples, from household names to rare and outstanding examples.

And because we don't sell bottles, we're free to focus on providing educational and enjoyable experiences – with no strings attached.

For every session you attend, you'll receive the list of samples provided along with prices and UK stockists.



Our resources team is responsible for sourcing and preparing all the samples provided on our courses and events. Together they open over 20,500 bottles of wine, spirits or sake a year for the enjoyment of our students.

*\*It is possible to gain the Level 1 and Level 2 Awards without participating in the tasting element of the course.*

“WSET courses gave me the lead to pursue a wine career. I quit my job, started working in a wine store, and now I'm the manager and loving it.”

Lucia, student

“Fascinating and insightful. The educators' depth of knowledge was very impressive.”

Adam, student

“I found this course very interesting as a complete novice who just enjoys drinking too much wine. I feel powerful now!”

Wendy, student

“I wish I had done it sooner! I learnt so much and am now getting so much more pleasure out of choosing and enjoying a glass of wine!”

Jen, student

# Our educators

We have a world-class teaching faculty who deliver our WSET courses and tastings to the highest educational standards. Each brings specialist-level knowledge, passion and personality to the classroom.

Here we introduce a few of our core educators, but you can view the full teaching team on our website.



**Richard Harding**  
Principal

Richard is responsible for maintaining our high teaching standards, managing the team, and scheduling courses. Having previously worked for a national education provider, he has extensive experience managing the delivery of Ofqual-accredited qualifications.



**Russell Dent**  
DipWSET  
Diploma Course  
Director

Russell is responsible for the Diploma courses run by WSET School London both locally and at our regional centres in Manchester, Edinburgh and Dublin. With over a decade's experience in the drinks industry, Russell specialises in teaching tasting technique, viticulture and vinification, and the wines of Alsace.



**Lydia Harrison**  
MW  
Head of Education  
and Events

Lydia teaches about wine at all levels. With over 11 years' industry experience, Lydia has a particular passion for teaching about sparkling and fortified wines, as well as Burgundy and Bordeaux. She became a Master of Wine in 2019 after completing a research paper on online wine education.



**Julia Lambeth**  
DipWSET  
Course Manager  
Levels 1-3

Julia won the Codorníu Scholarship prize for her Level 4 Diploma in Wines results while working as a manager in a wine shop. She then started as an independent wine educator before joining our teaching faculty in 2019. She now manages our Level 1-3 wine and spirits courses.



**Anjali Douglas**  
DipWSET  
Tastings and  
Events Manager

Anjali organises our ever-growing tastings and events programme, ensuring that our offering is packed with opportunities for you to taste an eclectic range of wines, spirits and sake. She also teaches about wine at Level 1 and 2.



**Michael Buriak**  
DipWSET  
Level 3  
Programme  
Manager

Michael is a highly experienced wine educator and teaches across all levels. His famous anecdotes and unerring passion for wine have inspired a thirst for knowledge in the thousands of students he has taught during his 30+ years of teaching.



**Lauren Denyer**  
DipWSET  
Diploma Events  
and Enrichment  
Manager

Lauren teaches all levels of WSET wine qualifications, as well as organising revision tastings and workshops for Diploma students. She has extensive teaching experience having previously worked as a head of faculty in a secondary school and as an education consultant. Lauren is also a Certified Sherry Educator and a Stage 2 Master of Wine student.



**Shane Jones**  
DipWSET  
Wine and Sake  
Educator

Shane is an enthusiastic sparkling wine specialist, having scooped the Moët & Chandon Scholarship at his Diploma graduation. Shane is also a Certified Sake Sommelier and a Sake Educator with the Sake Sommelier Association. When not drinking wine or sake, he can be found waxing lyrical about them to anyone who'll listen!



**Edward Wicks**  
DipWSET  
Wine and Spirits  
Educator

Ed has been working in the drinks business in some form since he turned 18. A long stint as a cocktail bartender laid the foundation for his love of spirits. It was during this time he decided to study WSET qualifications, which also ignited his passion for wine. He is an enthusiastic champion of sweet wines and is always trying to make new converts to the style.



**Natsuki Kikuya**  
Sake Educator

In 2014, together with WSET's Antony Moss MW, Natsuki developed and launched the WSET Level 3 Award in Sake, which she now teaches for us at WSET School London. In 2015, she was honoured to receive the title of 'Sake Samurai' from the Japanese government for her services to its national drink.



**Rose Brookman**  
Spirits Educator

Rose started her career in hospitality working in bars across the UK but found her love for spirits at Amoeba Craft Beer and Cocktail Bar in Bristol. Rose then moved to the other side of the bar and joined East London Liquor Company (ELLC) where she started in Sales for the South West, moving to Tour Manager and finally Lead Educator. She now teaches spirits across all levels at WSET School London.



**Richard Lane**  
**DipWSET**  
Wine Educator

Richard qualified with the WSET Level 4 Diploma in Wines in 2021. That same year he became the first blind person to qualify as a WSET Certified Educator and started teaching at WSET School London. He specialises in the wines of South West France and the Languedoc.



**Hannah Lanfear**  
Spirits Educator

Clocking in at 18 years of service to the cocktail and spirits industry, Hannah teaches all levels of spirits qualification at WSET School London. She has built a fantastic reputation for her engaging teaching style. In 2019 Hannah was named Imbibe Educator of the Year for her exceptional work in developing spirits education in London and across the globe.



**Michelle Cherutti-Kowal MW**  
Wine Educator

Michelle is a highly respected educator, having taught wine industry professionals since 2004. She is a frequent presenter at major wine shows including Vinitaly and the London Wine Fair, and also a Chair Judge and member of the Technical Committee for the International Wine and Spirits Competition (IWSC). Michelle specialises in the wines of Italy, South Africa, North America and Bordeaux.



**Magnavai Janjo**  
**DipWSET**  
Wine Educator

Mags has spent his entire working life in the wine industry. He began as a Wine Specialist at his local Waitrose, went on to selling wine to both the on- and off-trade, and then established BAME Wine Professionals – an organisation aimed at shining a spotlight on wine talent in the Black, Asian and Minority Ethnic communities.



**Claudia Bastiaensen**  
**DipWSET**  
Wine Educator

Claudia has held various positions in marketing and sales for wine and Champagne brands, as well as running her own business in wine tastings and events. Claudia currently works as the Head of Trade Marketing for importer / distributor Berkmann Wine Cellars and enjoys combining the commercial work in wine with her work as a WSET Certified Educator.



**Honami Matsumoto**  
Sake Educator

Honami has been working with wine and sake for more than 15 years, and her career includes being a professional chef, head sommelier, and wine buyer for restaurants in Japan and London. Honami loves teaching and sharing her passion for good sake, helping people to appreciate sake more in everyday life in the UK and beyond.

## FAQs



### Where to find us

We're a short, 10 minute walk from London Bridge station.

39-45 Bermondsey Street  
London SE1 3XF

#### 1. How do I know my course booking is confirmed?

A course confirmation email will be sent from Student Services within three working days of receiving the booking. This will be sent to the email provided at the time of booking.

#### 2. Are there any course entry requirements?

All classes are delivered in English; therefore a good level of English is essential.

##### Levels 1-2

No prior qualification is required, though we recommend you start at Level 1.

##### Level 3

You must hold the Level 2 Award or successfully complete the Online Entry Test before you are eligible to book any of our Level 3 Award courses (excluding the Level 3 Award in Sake).

##### Level 4 Diploma

You must hold the WSET Level 3 Award in Wines/Wines and Spirits.

#### 3. What if I fail an examination?

You can apply to re-sit any failed exam by completing the relevant re-sit examination booking form. Please visit [wsetschool.com](https://wsetschool.com) for more information or email [wsetschoolexams@wsetglobal.com](mailto:wsetschoolexams@wsetglobal.com).

#### 4. What happens if I am too ill to attend my course/exam?

If you feel too unwell to attend your booked course or exam please contact [studentserviceteam@wsetglobal.com](mailto:studentserviceteam@wsetglobal.com) requesting to defer under exceptional circumstances. They will assess your eligibility and guide you through the deferral process.

#### 5. Can I apply for a bursary?

WSET offers a hardship bursary scheme. To find out if you are eligible or to apply, please contact us at [bursary@wsetglobal.com](mailto:bursary@wsetglobal.com).

#### 6. When will I receive my login details for WSET's Online Classroom?

Your login details will be issued once the course is created in WSET's Online Classroom. These resources will be available from at least two weeks before the start of your course.

#### 7. When will I receive my study materials?

Study materials, where applicable, will be dispatched the day after you receive your booking confirmation email. Level 1 classroom students will receive their study materials on the day of their course. The materials for Level 1 online and Diploma courses are digital.

#### 8. When are the examinations?

Students are advised to check the individual course listings on our website for full attendance and exam requirements.



**WSET**  
**SCHOOL**  
— LONDON —

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