



WSET
SCHOOL
— LONDON —

WSET courses

wines | spirits | sake | beer

2023-2024

[wsetschool.com](https://www.wsetschool.com)

“

The confidence I have gained in discussing, suggesting and purchasing wine has been fantastic. I am now getting more enjoyment from drinking wine and have a new-found respect for the process of winemaking and the overall industry.”

Catherine, Level 2 Award in Wines



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, sake and beer 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 wine, spirits, sake and beer. Meet the team on p.22-24.



Quality delivery

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



Classroom environment

Our school has recently been refurbished to modernise our classrooms and create more learning spaces.



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, sake and beer. Our buying team work hard to ensure that every sample is ideal for the tasting in question. Find out more on p.20.



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.3.

Choosing the right course

To get the most out of your study it's important you select the course that's 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.4-18 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.

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.8-9.

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.

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**

Are you an employer? We can tailor our courses to meet your objectives.

Contact schooleducators@wsetglobal.com to find out more



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

£185-235

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)

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.

Successful students will receive a WSET certificate and lapel pin.

Study options

- **Day release:** 9:00am-5:00pm on one day
- **Evenings:** 6:30-8:30pm once a week for three weeks
- **Saturdays:** 10:30am-2:00pm over two consecutive Saturdays
- **Online course:** four-week programme where you can study around your schedule

Price

Online course: £185

Classroom course: £235

The course 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

For full details, course dates and to enrol visit: 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

44*

Study options

5

Price

£395-560

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

82*

Study options

5

Price

£650-930

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:** 9:00am-5:00pm once a week for three weeks
- **Consecutive:** 9:00am-5:00pm over three consecutive days
- **Evenings:** 6:30-8:30pm once a week for nine weeks
- **Saturdays:** 10:00am-2:30pm for five consecutive Saturdays
- **Online:** five-week programme where you can study around your schedule

Price

Online course: £395
Classroom course: £560

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

16 hrs of tuition + 11 hrs private study.

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 including one white and one red wine.

Successful students will receive a WSET certificate and lapel pin.

Study options

- **Day release:** 9:00am-5:00pm one day a week for six weeks
- **Consecutive:** 9:00am-5:00pm 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

Price

Online course: £650
Classroom course: £930

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

30 hrs of tuition + 51.5 hrs private study.

For full details, course dates and to enrol visit: wsetschool.com/L2Wines

This qualification is Ofqual regulated.

*Classroom courses only.

For full details, course dates and to enrol visit: 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.

Wines tasted

226*

Study options

7

Classroom price from

£2,500
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.



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 is split into two separate semesters of study, each with seven study options:

- **Mondays:** 10:00am-2:30pm
- **Saturdays:** 10:00am-2:30pm
- **Evenings:** 6:30pm-8:30pm
- **Consecutive:** 9:00am-4:30pm
- **Day release:** 9:00am-4:30pm
- **Block release:** 9:00am-4:30pm
- **Online:** nine-week programme where you can study around your schedule

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

Price

Online course: £1,800/semester
Classroom course: £2,500/semester

All fees include access to WSET's Online Classroom, tuition and your exams (first attempt only). Wine samples are included for classroom courses. 116 hrs of tuition + 372 hrs private study.

For full details, course dates and to enrol visit: wsetschool.com/L4Diploma

* Classroom courses only.





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

4

Price

£185-235

Who's it for?

This beginner-level introduction to spirits is ideal for those starting a career in the industry or pursuing an interest in spirits.

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:** 9:00am-5:00pm on one day
- **Evenings:** 6:30-8:30pm once a week for three weeks
- **Saturdays:** 10:30am-2:00pm over two consecutive Saturdays
- **Online:** four-week programme where you can study around your schedule

Price

Online course: £185

Classroom course: £235

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

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

David, student

For full details, course dates and to enrol visit: 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

35*

Study options

3

Price from

£395-490

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

3

Price from

£650-930

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

- **Day release:** 9:00am-5:30pm over two days
- **Consecutive:** 9:00am-5:30pm for two consecutive days
- **Online:** five-week programme where you can study around your schedule

Price

Online course: £395
Classroom course: £490

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

16 hrs of tuition + 11 hrs private study.

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.

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

- **Day release:** 9:00am-5:00pm one day a week for six weeks
- **Consecutive:** 9:00am-5:00pm for six consecutive days
- **Online:** nine-week programme where you can study around your schedule

Price

Online course: £650
Classroom course: £930

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

30 hrs of tuition + 51.5 hrs private study.

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

Paloma Alos, Director, Difford's Guide

“
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

For full details, course dates and to enrol visit: wsetschool.com/L2Spirits

This qualification is Ofqual regulated.

*Classroom courses only.

For full details, course dates and to enrol visit: wsetschool.com/L3Spirits

This qualification is Ofqual regulated.

*Classroom courses only.





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

9*

Study options

3

Price

£185-235

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:** 9:00am-5:00pm on one day
- **Saturdays:** 10:30am-2:00pm over two consecutive Saturdays
- **Online:** four-week programme where you can study around your schedule

Price

Online course: £185

Classroom course: £235

The course fee includes all study materials, sake samples (except for online courses), tuition and the exam. 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

This qualification is Ofqual regulated.

*Classroom courses only.





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

43*

Study options

2

Price

£695

Who's it for?

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

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

- **Day release:** 9:30am-5:00pm one day a week for four weeks
- **Consecutive:** 9:30am-5:00pm for four consecutive days

Price

Classroom course: £695
Online course not available

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

20 hrs of tuition + 22 hrs private study.

“

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

“

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

Honami Matsumoto – Director,
House of Sake and sake educator



For full details, course dates and to enrol visit: wsetschool.com/L3Sake

This qualification is Ofqual regulated.

*Classroom courses only.



Beer qualifications

WSET's new beer courses will provide trade professionals and enthusiasts with the product knowledge and tasting skills to become more beer confident.

Students will explore the main types and styles of beer, key methods of production, tasting technique and food pairings.

WSET Level 1 Award in Beer

A beginner-level qualification for anyone looking to learn the basics of beer. Through a short and interactive course, you'll learn the foundations of beer production, styles, service, food pairing and tasting.

Learning through sight, smell and taste, you'll become familiar with a range of beer styles and how they are made.

Beers tasted

10*

Study options

4

Price

£185-235

Who's it for?

This course is suitable for both trade professionals and keen enthusiasts. If you work with beer, you'll be able to answer customer queries with confidence and provide helpful recommendations. If you're learning for fun, you'll feel inspired to explore new styles and know how to get the most out of every glass.

What's covered?

- The main ingredients used to make beer
- The main production steps
- Beer storage, service and food pairing
- The characteristics of a range of beer styles
- How to taste and describe beer using the WSET Level 1 Systematic Approach to Tasting Beer® (SAT)

Study options

- **Day release:** 9:00am-5:00pm on one day
- **Evenings:** 6:30-8:30pm once a week for three weeks
- **Saturdays:** 10:30am-2:00pm over two consecutive Saturdays
- **Online:** four-week programme where you can study around your schedule

Price

Online course: £185

Classroom course: £235

The course fee includes your study pack, tuition and exam. Beer samples are included for classroom courses only.

“

This course was great! Solid information and really interesting. The course had a comfortable vibe, focused without being stressful and friendly without being sloppy. Lovely teachers!”

Katie, student (pilot)

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.

For full details, course dates and to enrol visit: wsetschool.com/L1Beer

This qualification is Ofqual regulated.

*Classroom courses only.





WSET Level 2 Award in Beer

An intermediate-level qualification for anyone looking to explore and understand the world of beer.

This immersive and interactive course will enable you to look behind the label and comprehend how key ingredients and production choices influence the taste, style and quality of beer.

Beers tasted

30*

Study options

4

Price

£395-560

Who's it for?

This course is suitable for beer and hospitality professionals who want to be able to offer guidance on selection and service to colleagues and customers. It's also for the dedicated beer enthusiast who wants to learn exactly what to look for when choosing beers for any occasion.

“

This course was a real highlight of my year. I now have a fresh perspective in describing beer aromas and flavours and can talk about all areas of beer and brewing at a higher level than before.”

Natasha, student (pilot)

What's covered?

- The main ingredients used in beer production and how beers are processed
- How beer production influences the style and quality of beer
- The key principles and processes involved in the storage and serving of beer
- Learn how over 60 beer styles are produced and labelled, and their typical characteristics
- How to taste and describe beer using the WSET Level 2 Systematic Approach to Tasting Beer® (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:** 9:00am-5:00pm once a week for three weeks
- **Consecutive:** 9:00am-5:00pm over three consecutive days
- **Saturdays:** 10:00am-2:30pm over five consecutive Saturdays
- **Online:** five-week programme where you can study around your schedule

Price

Online course: £395

Classroom course: £560

The course fee includes your study pack, tuition and exam. Beer samples are included for classroom courses only.

16 hrs of tuition + 11 hrs private study.

For full details, course dates and to enrol visit: wsetschool.com/L2Beer

This qualification is Ofqual regulated.

*Classroom courses only.



WSET's new beer
qualifications launched
in January 2024



Our wine, spirits, sake and beer samples

All our courses involve learning through tasting*, and every glass 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.

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

Our operations 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!



“
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



Tastings and events

Whether you'd like to spend an evening tasting delicious wines, spirits, sake or beer, or get stuck into a masterclass to supplement your studies, our tastings are open to anyone looking to learn more about their favourite drinks.

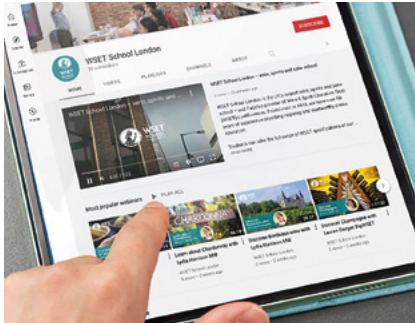
Our events come in all shapes and sizes – from food pairing sessions and flavour chemistry workshops, to blind tasting challenges and deep dives into the regions behind the world's greatest drinks. No matter which you choose, our events offer you the chance to learn from experts, engage your senses and uncover the stories behind a curated selection of drinks.



“

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

Beginners guide to whisk(e)y attendee



Webinars and videos

We regularly host free webinars for you to enjoy wherever you are in the world, and the recordings are available to watch on our YouTube channel.

Are you a current student?

To make sure you feel ready for your exams, we host regular 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.

To find out what's coming up and book tickets, visit: wsetschool.com/events



Events space for hire

Whether you're an individual or a company, planning a small tasting or a major event, come and host it in our newly-refurbished Bermondsey Street school. We can tailor a package to your specific needs and budget, including help with event set up, glass supply, drinks ordering, speakers and staffing.

Opening hours

- Mon-Thu 9:00am-8:30pm
- Fri 9:00am-6:00pm
- Sat 10:00am-3:00pm

Attendees

Min 10 – max 100 at a time

Event types

- Masterclasses
- Portfolio tastings
- Judging events
- Meetings
- ...and more

“

*We thoroughly recommend the
fantastic events space and team at
WSET School London. The state-of-
the-art facilities are superb, and
the excellent support staff are on
hand every step of the way.”*

Janet Harrison, Founder,
People's Choice Drinks Awards

Who we've worked with

- Co-op
- Cube Communications
- MJ Wine Cellars
- People's Choice Drinks Awards
- Sopexa
- ...and more

To discuss your event, contact: studentserviceteam@wsetglobal.com

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; Wine and
Beer Educator

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.



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.



Lydia Harrison
MW
Head of Education
and Events;
Wine Educator

Lydia teaches about wine at all levels. With over 17 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; Wine
and Beer Educator

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, spirits, sake and beer courses.



Anjali Douglas
DipWSET
Tastings and
Events Manager;
Wine Educator

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 1-3.



Sam Povey
DipWSET
Wine Educator

Sam is a wine educator from Aberdeen, Scotland. He first discovered his interest in wine at university and pursued it by travelling to Georgia and his local wine shop. Today, he teaches the WSET Level 1-2 Awards in Wines and hosts events at WSET School London.



Edward Wicks
DipWSET
Quality Lead
Levels 1-3;
Wine, Spirits and
Beer 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.



Deniz Bayram
DipWSET
Wine Educator

Deniz was born and raised in Istanbul, Turkey, and got a head start in the wine industry while studying to become a chef in the United States. He has had the opportunity to work in many areas of the wine trade, from retail to restaurants, conducting tastings, and even making wine. He completed his Diploma in 2022 and joined the WSET School London faculty in 2023.



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.



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.



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.



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.



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!



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.



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.



Sara Hobday
DipWSET
Head of Research & Curriculum for Beer; Beer Educator

Sara Hobday is the Head of Research & Curriculum for Beer at WSET, where she leads the creation and design of educational content for our new suite of beer qualifications. As an experienced drinks educator, Sara is passionate about delivering an exceptional student experience that builds practical skills and real-world knowledge in the world of beer.

Get in touch

Opening hours
Mon-Fri: 9:00am-6:00pm GMT
Sat-Sun: Closed
Bank holidays: Closed
(The building will be open for any courses run outside of our usual office hours.)

Telephone
+44 (0)20 7089 3841

Student Services
studentserviceteam@wsetglobal.com

Exams Team
wsetschoolexams@wsetglobal.com

Diploma Team
wsetschooldiploma@wsetglobal.com

School Educators
schooleducators@wsetglobal.com

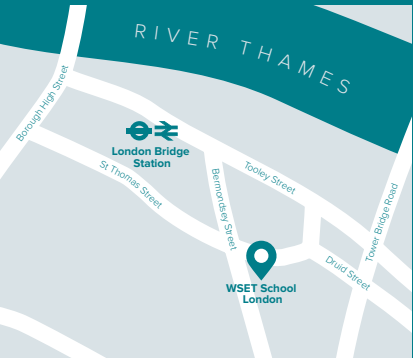
Where to find us

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

39-45 Bermondsey Street
London SE1 3XF

Online
Visit us at wsetschool.com

- /wsetschool
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To meet all our educators, visit: wsetschool.com/educators



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