



Level 1 Award in Beer

Code: 1BE2509D

Dates: Fri 25 Apr 25

Study format: Day release

Educators: schooleducators@wsetglobal.com

Admins: studentserviceteam@wsetglobal.com

Exams: wsetschoolexams@wsetglobal.com

Course programme

| # | SESSION | TIME |
|-----------|---------------------------------|--------------------------|
| 1 | Introduction, what is beer? | 09:00am – 09:30am |
| 2 | How is beer made? | 09:30am – 09:40am |
| 3 | Malt and other sources of sugar | 09:40am – 10:00am |
| 4 | Hops and other flavourings | 10:00am – 10:20am |
| | Break | 10:20am – 10:40am |
| 5 | Yeast | 10:40am – 10:50am |
| 6 | An introduction to tasting beer | 10:50am – 11:30am |
| 7 | Styles of beer (part 1) | 11:30am – 12:30pm |
| | Lunch | 12:30pm – 01:30pm |
| 7 | Styles of beer (part 2) | 01:30pm – 02:40pm |
| | Break | 02:40pm – 02:50pm |
| 8 | Storage and service of beer | 02:50pm – 03.15pm |
| 9 | Beer and food, mock | 03:15pm – 04:00pm |
| 10 | Exam | 04:00pm – 05:00pm |

Original photographic ID is required for exams.