

Level 2 Award in Beer

Code: 2BE2505C

Educators: schooleducators@wsetglobal.com

Dates: Tue 22 Apr 25 – Thu 24 Apr 25

Admins: studentserviceteam@wsetglobal.com

Study format: Intensive

Exams: wsetschoolexams@wsetglobal.com

Course programme

Tue 22 Apr 25

| # | SESSION | TIME |
|---|--|-------------------|
| 1 | Introduction, beer's main ingredients, tasting and evaluating beer | 09:00am – 11:15am |
| 2 | Malting, malt types and adjuncts, brewing process and equipment | 11:45am – 01:45pm |
| 3 | Malt-driven styles | 02:45pm – 04:45pm |

Wed 23 Apr 25

| # | SESSION | TIME |
|---|---|-------------------|
| 4 | Hops, hop driven styles | 09:00am – 11:00am |
| 5 | Yeast, yeast driven styles | 11:30am – 01:30pm |
| 6 | Yeast and bacteria, mixed fermentation styles | 02:30pm – 04:30pm |

Thu 24 Apr 25

| # | SESSION | TIME |
|-----------|--|--------------------------|
| 7 | Other speciality beers, recap on styles | 09:00am – 11:00am |
| 8 | Storage and service of beer, beer and food | 11:30am – 01:30pm |
| 9 | Revision | 02:30pm – 03:30pm |
| 10 | Exam | 03:30pm – 04:30pm |

Original photographic ID is required for exams.