

Module	Course week	Tasting samples and recommended examples	Purpose
Module 1: Tasting and assessing spirits	1	<ul style="list-style-type: none"> An inexpensive rum heavily coloured with E150a (examples include: Goslings Black Seal, Captain Morgan Dark) A high-quality oak aged rum (examples include: Appleton Estate, Worthy Park, Mount Gay, Foursquare, St Lucia) 	The aim of this tasting is to contrast a pair of spirits that show differences in style and quality, as well as clearly showing the use of different production techniques. This will help you calibrate to the SAT.
Module 3: Scotch whisky	3	<ul style="list-style-type: none"> An unpeated Single Malt Scotch whisky (examples include: Glenmorangie, Glenfiddich) A peated Single Malt Scotch whisky (examples include: Laphroaig, Lagavulin, Bowmore, Kilchoman) 	The aim of this tasting is to show the impact of peat on the style of Scotch whisky.
Module 4: American whiskey	4	<ul style="list-style-type: none"> A Bourbon (examples include: Buffalo Trace, Evan Williams, Woodford Reserve, Four Roses) A rye whiskey (examples include: Rittenhouse, Bulleit, Sazerac, Woodford Reserve Rye Whiskey) 	The aim of this tasting is to show the impact of the mash bill on the style of the whiskies.
Module 8: Agave spirits	8	<ul style="list-style-type: none"> A Tequila (examples include: Ocho, Siete Leguas, Fortaleza, G4, Tapatio, Arette) A Mezcal (examples include: Del Maguey, Vago, Montelobos) 	The aim of this tasting is to showcase the impact of Mezcal production methods in the style of the spirit in contrast with Tequila.