

<b>WSET School London - Level 2 Award in Wines and Spirits Online Courses</b>	
<b>Entry requirements</b>	It will be assumed that students have basic computer literacy, internet navigation skills and a good level of English.
<b>Study Programme</b>	The course is based around a 5 week structured online programme of 6 hours study per week. However, the course has no fixed study times, so students may plan their studies to suit themselves.
<b>Method of Study</b>	The course utilises social media to allow students to study alongside their peers under the guidance of a WSET tutor. Each week includes a series of online group activities to help students look behind the label and recognise the styles produced by the main grape varieties and in the key regions.
Week 1: Factors influencing Style, Quality and Price Tasting technique	Study the factors influencing the style, quality and price of wine in the vineyard and winery. Discover how to decode and understand labels. Learn to taste and describe wines like the professionals using the WSET Systematic Approach to Tasting.
Week 2: White Grape Varieties	Learn about the characteristics and the styles of wines produced from the main white grape varieties and the regions producing them. Key white grape varieties: Chardonnay, Sauvignon Blanc, Riesling. Other White Grape Varieties: Albariño, Chenin Blanc, Gewurztraminer, Pinot Grigio/Gris, Semillon, Torrontés, Trebbiano, Verdicchio, Viognier Other White Wines: Muscadet, Soave, Gavi
Week 3: Black Grape Varieties	Learn about the characteristics and the styles of wines produced from the main black grape varieties and the regions producing them. Key black grape varieties: Cabernet Sauvignon, Grenache, Merlot, Pinot Noir, Shiraz Other black grape varieties: Aglianico, Barbera, Carmenère, Gamay, Malbec, Montepulciano, Nebbiolo, Pinotage, Sangiovese, Tempranillo, Zinfandel/Primitivo Other red wines: Douro, Valpolicella
Week 4: Sparkling Wines Sweet and Fortified Wines Food and Wine Pairing	Learn about the various methods for making Sparkling, Sweet and Fortified wines, the resulting wine styles and the regions producing them. Study the correct way to store and serve wine, how to recognise common faults found in wines
Week 5: Spirits and Liqueurs Revision	Study the main styles of spirits. Revision & Examination Preparation.
Study Materials	Students will receive a copy of the course textbook and tasting card.
Duration of course	28 hours of online study over a period of up to 5 weeks plus 1 hour examination.
Recommended Private Study	Students are advised to schedule a minimum of 6 hours for their study each week. <b>Regular access and participation in the course online activities is essential for this mode of study.</b>
Tastings	Students are advised to taste a range of wines during their studies. A list of 8 general styles will be issued on enrolment which students will need to taste as part of their online activities.
Examination	50 multiple-choice questions to be answered in 1 hour. A mark of 55% required to pass. <b>Examination by attendance only (not online)</b> - see course dates on next page for times and locations.
System Requirements	As this course is taught online, students will require access to a computer (recommended) and/or HTML5 compatible mobile or tablet with the following minimum requirements: Internet Explorer 9, Firefox 25.0, Safari 6, Chrome 30.0 or other HTML5 compatible web browser with Javascript and cookies** enabled Adobe Reader XI or equivalent Internet access (broadband recommended)
Certification	All students who pass will be issued with a certificate suitable for framing and a lapel pin.

\* Students are advised to book at least 2 weeks ahead of the start date, to allow for materials to be delivered and pre-reading.

\*\* For details of the cookies used by our Online Classroom site please see

<http://www.wsetonlineclassroom.com/help.php?component=moodle&identifier=cookiesenabled>