

WSET® Level 1 & Level 2 Guides



NORTHERN | WINE | SCHOOL

Introduction

- These qualifications are certified & recognised by the UK government on the National Qualification Framework.
- They are **the** industry standard, recognised, sought after and taught all over the world

Wine and Spirit Education Trust Award in Wines Level 1

This is a one day course during which you will be able to sample a range of wines.

The WSET Level 1 course is ideal for you if you have no previous knowledge of wine. It is also ideally suited to someone starting out in the wine trade. Perfect for those who have little knowledge and would like a foundation on which to build. Or, do it just for fun or pleasure.

You will use your sense of sight, smell and taste to explore the main styles of wine, and learn how to describe them. As well as developing these important skills you will learn the basics of matching food and wine.

Course Outline:

- ♦ **Understand the major wine styles**
- ♦ **Level 1 Systematic Approach to Wine Tasting**
- ♦ **Matching food and wine**
- ♦ **Serving wine**
- ♦ **The health, safety and legal side of things**
- ♦ **Complete a 30 multi choice question paper at the end of the course**

After completing Level 1 the natural follow up is the 3 day Level 2 Award in Wines and Spirits:

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Wine and Spirit Education Trust Award in Wines & Spirits Level 2

This three day course is also suitable for absolute novices as students are assumed to know nothing about wines & spirits.

The WSET Level 2 course includes wine and spirit production and the major grape varieties. You will learn wine labelling terms and the quality and style of the wine in the bottle .

Still, sparkling and fortified wines are covered and also international spirits. After completing this level two course you will have a thorough grounding in storing, selecting and serving all of these wines and spirits.

Also included is The WSET Level 2 Systematic Approach to wine tasting and a more advanced food and wine matching than in Level 1.

You will therefore have a superb foundation in wine and spirit appreciation after completing this WSET Level 2 course.

Course Outline:

- ◆ **How wine is made and other factors influencing wine style**
- ◆ **Key white wine varieties**
- ◆ **Key black grape varieties**
- ◆ **Wine producing regions of the world**
- ◆ **Sparkling wines**
- ◆ **Sweet and fortified wines**
- ◆ **Spirits and liqueurs**
- ◆ **Food and wine pairing**
- ◆ **Labelling terms**
- ◆ **The WSET Level 2 Systematic Approach to Tasting Wine**
- ◆ **Complete a 50 multi choice question paper at the end of the course**

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WSET Awards in Wines & Spirits Levels 1 & 2 Resources:

Level 1:

WSET Level 1 Award in Wines Page:

<https://www.wsetglobal.com/qualifications/wset-level-1-award-in-wines/>

Study Guide (PDF download):

<https://www.wsetglobal.com/media/1585/l1-wines-spec-2012-eng.pdf>

Level 2:

WSET Level 2 Award in Wines and Spirits Page:

<https://www.wsetglobal.com/qualifications/wset-level-2-award-in-wines-and-spirits/>

Study Guide (PDF download):

<https://www.wsetglobal.com/media/1588/l2-wines-spec-2014-eng.pdf>

WSET Level 2 Systematic Approach to Tasting Wine (PDF)

<https://www.wsetglobal.com/media/2491/level-2-wines-sat-english-2014.pdf>