

WSET® Level 2 Award in Wines – Online Learning



Course Overview

The **WSET Level 2 Award in Wines** is intended for people who have little or no prior knowledge. It is suitable wherever a good level of wine knowledge is required to underpin job skills and competencies, for example in the customer service and sales functions of hospitality, retailing and wholesaling industries. It is also useful for those who have a general interest in wine and wish to broaden their knowledge. Successful learners will be able to describe and compare the styles of wines produced from internationally and regionally important grape varieties, interpret wine labels from the main wine-producing regions of the world and give basic guidance on appropriate selection and service, as well as understand the principles of wine tasting and evaluation.

Course Objective

The learner will learn

- how to taste and describe wine using the WSET Level 2 Systematic Approach to Tasting Wine®(SAT).
- how environmental factors, grape-growing, winemaking and maturation options influence the style and quality of wines made from eight principal grape varieties: Chardonnay, Pinot Grigio / Gris, Sauvignon Blanc, Riesling, Cabernet Sauvignon, Merlot, Pinot Noir, Syrah / Shiraz.
- the style and quality of wines: made from 22 regionally important grape varieties, produced in over 70 geographical indications (GIs) around the world.
- how grape varieties and winemaking processes influence key styles of: sparkling wines, fortified wine.
- key labelling terms used to indicate origin, style and quality.
- principles and processes involved in the storage and service of wine.
- Principles of food and wine pairing.

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Who Should Attend

- Professionals, Service, Executive staffs from the F&B and wines & spirits industries.
- Professionals, Service, Executive staffs from retail industry offering wines & spirits.
- Professionals or Individuals with keen interest in wines.
- Individuals seeking a career in the F&B, wines & spirits and retail industries.
- Ideal for those seeking flexibility in learning. Studying at their own pace.

How It Works

This Online Learning course is spread over 5 weeks and has a set start and finish date, with clear guidelines on progression. However, there are no fixed times to log-on as there is no "live" delivery of content. Learners can complete their learning at times that suit them. Learners will learn through a range of independent and / or group activities supported by videos and quizzes, designed to achieve the required learning outcomes to prepare for the examination. Throughout the course, learners will have access to a subject-specialist educator who'll provide feedback on any assigned exercises and respond to course-related queries.

For more details and a taster of what to expect from WSET's online classroom, [click here](#).

Computer / Smartphone / Tablet Requirements

For best performance, WSET's Online Classroom should be used on the current or previous major releases of Chrome, Firefox, Edge, or Safari. Because Instructure products are built using web standards, WSET's Online Classroom runs on Windows, Mac, Linux, iOS, Android, or any other device with a modern web browser.

Tasting Samples

Samples are **NOT** included in this course. During the course you may be required to submit your tasting notes of wines that you have tasted every week.

Course Duration

5 Weeks, 1-hour examination on schedule.

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Learning Outcomes (LO)

In order to meet the qualification aims, there are six learning outcomes.

- LO 1: Understand the environmental influences and grape-growing options in the vineyard and how these will impact the style and quality of wine.
- LO 2: Understand how winemaking and bottle ageing influence the style and quality of wine.
- LO 3: Understand how environmental influences, grape-growing options, winemaking and bottle ageing influence the style and quality of wines made from the principal grape varieties.
- LO 4: Know the style and quality of wines produced from regionally important black and white grape varieties.
- LO 5: Understand how the production process can influence the styles of sparkling and fortified wines.
- LO 6: Understand the key principles and processes involved in the storage and service of wine, and in the pairing of food and wine.

Course Assessment

- 50 multiple-choice questions, **CLOSED BOOK**.

Learner must achieve a minimum **55%** in the multiple-choice question paper in 60 minutes. Examination is **NOT** in-person. It will be **REMOTE INVIGILATION (RI)**.

Remote Invigilation (RI) Examination

Please refer to this [link](#) for more information. Please ensure that you meet the requirements for RI Examination, before signing up for this course.

Certification

A certificate (digital) from **Wine & Spirit Education Trust** will be awarded upon successful completion of the course.

Course Fees

\$780.00 nett per person (inclusive of registration, study materials, online classroom support, online educator support and **one** sitting of examination).

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Others

Registration closes **10** working days before the course start date. Please ensure that you have read up our terms & conditions from our website before signing up for the course.

For More Information

Please email us at courses@winelanguage.sg, WhatsApp or call +65 8727 6650.

