

Level 3 Award in Spirits

Code: 3SP2602D Educators: schooleducators@wsetglobal.com

Dates: Mon 2 Feb 26 – Mon 9 Mar 26 Admins: studentservicesteam@wsetglobal.com

Study format: Day release Exams: wsetschoolexams@wsetglobal.com

Course programme

Mon 2 Feb 26

#	SESSION	TIME
1	Course induction, tasting technique	09:00am - 12:00pm
2	Spirits production part 1, spirits production part 2	01:00pm – 05:00pm

Mon 9 Feb 26

# SESSION	TIME
3 Scotch whisky	09:00am – 12:00pm
4 Whisky in the USA	01:00pm – 04:30pm
5 Review: the theory exam	04:30pm – 05:00pm

Mon 16 Feb 26

# SESSION	TIME
6 Cognac and Armagnac	09:00am – 12:00pm
7 Other fruit spirits	01:00pm - 02:30pm
8 Asian spirits	02:45pm – 04:15pm
9 Mock tasting exam	04:30pm – 05:00pm

Mon 23 Feb 26

# SESSION	TIME
10 Mock tasting feedback, Caribbean rum and cachaça	09:00am – 12:00pm
11 Agave spirits	01:00pm - 04:00pm
12 Mock short answer exam	04:15pm – 05:00pm

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Mon 2 Mar 26

# SESSION	TIME
13 Mock short answer exam feedback, vodka, gin	09:00am – 11:30am
14 Other flavoured spirits and aromatised wines	12:30pm – 02:30pm
15 Other whiskies	02:45pm – 04:00pm

Mon 9 Mar 26

# SESSION	TIME
16 Exam	10:00am – 01:00pm

Original photographic ID is required for exams.

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