



Level 2 Award in Beer

Code: 2BE2601S

Educators: schooleducators@wsetglobal.com

Dates: Sat 30 Aug 25 – Sat 27 Sep 25

Admins: studentserviceteam@wsetglobal.com

Study format: Saturday course

Exams: wsetschoolexams@wsetglobal.com

Course programme

Sat 30 Aug 25

| # | SESSION | TIME |
|---|--|-------------------|
| 1 | Introduction, beer's main ingredients, tasting and evaluating beer | 10:00am – 12:00pm |
| 2 | Malting, malt types and adjuncts, brewing process and equipment | 12:30pm – 02:30pm |

Sat 6 Sep 25

| # | SESSION | TIME |
|---|--------------------------|-------------------|
| 3 | Malt, malt driven styles | 10:00am – 12:00pm |
| 4 | Hops, hop driven styles | 12:30pm – 02:30pm |

Sat 13 Sep 25

| # | SESSION | TIME |
|---|---|-------------------|
| 5 | Yeast, yeast driven styles | 10:00am – 12:00pm |
| 6 | Yeast and bacteria, mixed fermentation styles | 12:30pm – 02:30pm |

Sat 20 Sep 25

| # | SESSION | TIME |
|---|--|-------------------|
| 7 | Other speciality beers, recap on styles | 10:00am – 12:00pm |
| 8 | Storage and service of beer, beer and food | 12:30pm – 02:30pm |

Sat 27 Sep 25

| # | SESSION | TIME |
|---|---------|-------------------|
| 9 | Exam | 09:45am – 11:30am |

Original photographic ID is required for exams.