

What you'll learn:

- The main ingredients used in beer production
- How beer production processes influence the style and quality of beer
- The characteristics of over 60 beer styles and how they are made
- The key principles and processes involved in beer storage and service
- How to describe and assess beer using the WSET Level 2 Systematic Approach to Tasting Beer®

Course delivery

This qualification has a minimum requirement of 28 hours of study. This includes 16 hours of guided learning with a WSET course provider (online or in person), 11 hours of private study and a 1-hour exam.

Assessment

Assessment is by a closed-book exam of 50 multiple choice questions.

All WSET qualifications

- WSET® Level 1 Award in Beer*
- WSET® Level 2 Award in Beer*
- WSET® Level 1 Award in Sake
- WSET® Level 2 Award in Sake*
- WSET® Level 3 Award in Sake
- WSET® Level 1 Award in Spirits
- WSET® Level 2 Award in Spirits
- WSET® Level 3 Award in Spirits
- WSET® Level 1 Award in Wines
- WSFT® Level 3 Award in Wines
- WSET® Level 4 Diploma in Wines

WSET® Level 2 Award in Wines

*Launching 2024

About WSET

WSET (the Wine & Spirit Education Trust) is the world's leading provider of drinks qualifications.

Our courses are designed to inspire and empower anyone looking to develop their drinks knowledge - from beginners to experts, and from enthusiasts to professionals.

With four progressive levels of study offered through an extensive network of course providers in over 75 countries, WSET qualifications are globally recognised as the international standard in drinks education.

Join our community today. To find your nearest course provider, scan the QR code below or visit wsetglobal.com/where-to-study.



For more information about WSET qualifications visit **wsetglobal.com**

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