



## ONLINE WSET Level 1 Award in Spirits

### E-Learning Modules

---

#### Module 1:

Spirits Production List and state the purpose of the four key steps used in spirits production.

---

#### Module 2:

Brandy & Vodka State the raw materials used to produce brandy and vodka. State the key flavour characteristics of these two spirits. Identify the key production processes that can have a defining influence on the characteristics of brandy and vodka. State the meaning of the key labelling terms for brandy. Identify the two types of still, state how they are used and the style of spirit they can produce.

---

#### Module 3:

Rum, Tequila and Whisk(e)y State the raw materials used to produce Rum, Tequila, and Whisk(e)y. State the key flavour characteristics of these three spirits. Identify the key production processes that can have a defining influence on the characteristics of Rum, Tequila, and Whisk(e)y. State the different styles of Rum and the labelling terms for Tequila and Whisk(e)y.

---

#### Module 4:

Flavoured Spirits, Storage & Service of Spirits Describe the different techniques to add flavour to spirits. State the principal types of flavoured spirits. Describe the correct procedures for the storage of spirits. Name the important ingredients used to make cocktails. Identify the common equipment and glassware used in the service of spirits. State the four factors to consider when making a balanced cocktail.

---

#### Module 5:

Tasting Area Describe spirits using language from the WSET Systematic Approach to Tasting (SAT). Practice your tasting skills and familiarise yourself with some of the key styles of spirits on the syllabus.

---

#### Module 6:

Revision & Resources Revision and examination preparation.

---

85 Middlethorpe Grove | York | North Yorkshire | UK | YO24 1JX

e: [hello@wineschoolofexcellence.co.uk](mailto:hello@wineschoolofexcellence.co.uk) | w: [www.wineschoolofexcellence.co.uk](http://www.wineschoolofexcellence.co.uk)

t: +44(0)1904 778830