



## ONLINE WSET Level 2 Award in Spirits E-Learning Weekly Structure

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### Week 1: Production & Markets:

Service & Cocktails; Responsible Drinking Discover how spirits are made and the influence of production methods on the style of spirit produced. Learn to taste and describe spirits using the WSET Systematic Tasting Techniques Approach to Tasting. Learn about some of the common techniques used in making cocktails. Includes a guide to sensible drinking.

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### Week 2: Fruit Based Spirits; Sugar Cane Based Spirits

Brandies: Cognac, Armagnac, Brandy de Jerez and Pisco; Grappa; Calvados; Rum and Cachaça.

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### Week 3: Whisk(e)y & Tequila Whiskies:

Scotch, Irish, North American; Tequila.

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### Week 4: Vodka; Flavoured Spirits; Liqueurs

Vodka: International, Eastern European and flavoured Vodka; Flavoured Spirits: Gin, Aniseed-flavoured spirits and bitters; Fruit, herb, kernel/seed/nut and cream liqueurs.

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### Week 5: Spirits and Liqueurs:

Revision & examination preparation.

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