



**WSET**  
WINE & SPIRIT  
EDUCATION TRUST

# *A guide to WSET® qualifications 2021/22*

*A world of knowledge*  
[wsetglobal.com](https://www.wsetglobal.com)



# Anyone can say they're an expert in wines and spirits, with a WSET qualification you can prove it.

The Wine & Spirit Education Trust (WSET) is the world's leading provider of wine, spirits and sake qualifications.

WSET 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, WSET qualifications are globally recognised as the international standard in wine, spirits and sake knowledge.



## Accreditation

Qualifications at Levels 1 to 3\* are regulated by the United Kingdom Government, Ofqual.

\*Excluding Level 3 Award in Spirits



## How to get started

With a network of over 800 course providers operating in over 70 countries, accessing WSET programmes has never been easier.



800+

Course providers



70+

Countries available



9

WSET qualifications



15

Languages offered



## For individuals

To find a course provider near you visit the "Where to Study" page on our website and search by your preferred location and qualification. Where available you can also choose between online and classroom-based courses.



## For businesses

Businesses have two options available to them for providing WSET courses to their employees or customers.

Choose to use an existing course provider as outlined above.

Explore becoming approved to deliver courses in-house\*. This option is most viable for businesses looking to put high numbers of candidates through WSET courses on an ongoing basis.

**If you would like advice on which option would work best for your business, please contact [wset@wsetglobal.com](mailto:wset@wsetglobal.com)**

\* Note – stringent requirements apply when becoming a WSET course provider.

## Why choose WSET

Established in 1969 we have over five decades of experience developing and delivering qualifications.



Over half a million candidates since 2004



Courses available in over 70 countries

### A WSET qualification will:



Give you internationally recognised credentials



Help you to stand-out from your peers



Provide you with new skills and knowledge



# Wine Qualifications

WSET has provided industry leading qualifications and education in wines since 1969. Our wine qualifications develop comprehensive product knowledge and tasting skills, covering the significant wines and wine producing regions of the world.

Our qualifications are sought after by drinks professionals from all reaches of the industry, and increasingly the wine enthusiast who seeks the key to unlock a world of wine knowledge for their personal pleasure.

*WSET education has been extremely valuable for my career and is an important qualification for anyone who wishes to get into the wine or hospitality industries.*



**Yang Lu MS DipWSET**  
Corporate Wine Director,  
Shangri-La International Hotel  
Management Ltd., HK



## WSET Level 1 Award in Wines

Explore the main types and styles of wine through sight, smell, and taste, while also gaining the basic skills to describe wines accurately and make food and wine pairings.

### Delivery and assessment

This qualification has a minimum requirement of six hours of study time in a classroom or online.

Assessment is by a closed-book exam of 30 multiple-choice questions.



## WSET Level 2 Award in Wines\*

Gain knowledge of the principal and regionally important grape varieties of the world, the regions in which they are grown, and the styles of wine they produce. You'll explore the factors that impact style and quality and learn how to describe these wines with confidence.

### Delivery and assessment

This qualification has a minimum requirement of 28 hours of study time, including 16 hours of classroom or online delivery time.

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



## WSET Level 3 Award in Wines

Gain a detailed understanding of grape-growing and winemaking. Upon completion you will be able to assess wines accurately and use your understanding to confidently explain wine style and quality.

### Delivery and assessment

This qualification has a minimum requirement of 84 hours of study time, including 30 hours of classroom or online delivery time.

Assessment is by 50 multiple-choice questions, a paper of short written answers and a blind tasting of two samples.



## WSET Level 4 Diploma in Wines\*

The Level 4 Diploma in Wines is designed to provide expert level knowledge in all aspects of wines deepening your understanding of how and why wine production and business factors influence the style, quality, and price of wines. Successful graduates acquire exceptional analytical skills and proficiency in evaluative wine tasting and are well-prepared to progress to the Master of Wine programme.

Candidates should hold the WSET Level 3 Award in Wines / Wines and Spirits.

### Delivery and assessment

This qualification has a minimum requirement of 500 hours of study time, including 116 hours of delivery time with a WSET course provider (classroom or online).

Assessment for the Diploma varies by Unit. You will be required to complete written theory exams, tasting exams and an independent research assignment. To complete the Diploma you must pass all six Units.

Diploma is made up of six mandatory Units

- D1 – Wine production
- D2 – Wine business
- D3 – Wines of the world
- D4 – Sparkling wines
- D5 – Fortified wines
- D6 – Independent research assignment

*I encourage anyone who is serious about a career in the wine trade to pursue this qualification.*



**Mike James DipWSET**  
Wine Buying Director UK,  
ALDI Stores



# Spirits Qualifications

With the global boom in spirits, professionals are looking to gain a deeper understanding of this fascinating world of distilled beverages. WSET spirits qualifications equip students to look beyond the brand to understand the base material and production choices that define a spirit's category, flavour and aroma profile.

*To my knowledge there is simply no better brand-agnostic qualification available in spirits.*



**Paloma Alos**  
Director, Difford's Guide



## WSET Level 1 Award in Spirits

Discover the main styles and types of spirits through sight, smell, and taste to develop an understanding of the key factors affecting flavours and aromas, and how cocktail recipes work.

### Delivery and assessment

This qualification has a minimum requirement of six hours of study time in a classroom or online.

Assessment is by a closed-book exam of 30 multiple-choice questions.



## WSET Level 2 Award in Spirits

Learn about the fundamental production methods and principal raw materials and discover how they are used to make the key spirit styles. An exploration of the key practices and principles of serving spirits and the use of spirits in cocktails is also included in this course.

### Delivery and assessment

This qualification has a minimum requirement of 26 hours of study time, including 14 hours of classroom or online delivery time.

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



## WSET Level 3 Award in Spirits

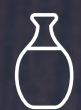
Through a combination of tasting and the application of theoretical knowledge you will learn to explain confidently why spirits look and taste the way they do and how and why they differ from each other and acquire a deep theoretical understanding of the techniques used in spirit production.

### Delivery and assessment

This qualification has a minimum requirement of 84 hours of study time, including 30 hours of classroom or online delivery time.

Assessment is by 50 multiple-choice questions, a paper of short written answers and a blind tasting of two samples.





# Sake Qualifications

Sake is a culturally rich and versatile beverage which continues to grow in popularity around the world, claiming its place alongside wine and spirits on drinks lists and as an adaptable cocktail ingredient adored by bartenders.

Our qualifications explore the fascinating production methods of sake and the myriad styles available - ranging in appearance, texture, flavour, and serving temperatures.

*This is a very well organised and detailed sake education course. You will gain valuable insights into the world of sake from many different angles.*



**Honami Matsumoto**  
Director, House of Sake



## WSET Level 1 Award in Sake

Explore the main styles and types of sake through sight, smell and taste to develop an understanding of the key factors affecting flavours and aromas.

### Delivery and assessment

This qualification has a minimum requirement of six hours of study time.

Assessment is by a closed-book exam of 30 multiple-choice questions.



## WSET Level 3 Award in Sake

Develop a detailed understanding of the production methods that affect the style, quality and price of sake. Upon completion you will be able to assess sakes accurately and use your understanding to confidently explain style and quality.

### Delivery and assessment

This qualification has a minimum requirement of 42¼ hours of study time, including 16 hours of classroom or online delivery time.

Assessment is by 50 multiple-choice questions, a paper of short written answers, and a blind tasting of two samples.

## Our qualifications

All WSET qualifications are designed and developed by subject-matter experts. As an independent, not-for-profit organisation our courses also offer impartial, bias-free learning.

Upon successful completion of a WSET qualification candidates will receive a WSET lapel pin and certificate.



### Study options

WSET courses are available as classroom or online study through our network of course providers. Availability will vary by course provider and qualification. For current information check our website, [wsetglobal.com](https://www.wsetglobal.com).

At levels 1 and 2\* examinations may be available online. Please check with your preferred course provider before you book your course.

For all qualifications at Levels 3 and 4 examinations must be completed in person and cannot be taken online.

*\*English only*

## Structure

WSET qualifications are offered at four levels\* and are designed to be studied in sequence, with each level of study preparing the student for the next level.

At levels 2-3, it is not a barrier to enrolment if you have not gained the previous WSET qualification, providing you possess equivalent knowledge. If you are unsure at which level to start your studies, please seek advice from your course provider.

The following provides a guide to how our qualifications are structured and an overview of the learning outcomes you should expect. For more details, visit our website.

Level 1

### Explore

Gain basic factual knowledge of the types and styles of product and how they are made.

Level 2

### Understand

Gain broad product knowledge, understand key production options and learn how to taste and describe the product with confidence.

Level 3

### Explain

Gain detailed knowledge and understanding of the product and its production options. Learn how to apply knowledge to explain style and quality. Develop ability to taste and describe the product accurately.

Level 4

### Analyse

Gain specialist knowledge and understanding of the core principles involved in the production and business of wine. Diploma graduates will have the product knowledge and analytical tasting skills to explain and evaluate at an expert level.

## Tasting

Central to all of our qualifications is the benchmark WSET Systematic Approach to Tasting (SAT), which progressively develops tasting technique, descriptive vocabulary and evaluation skills.



Appearance



Nose



Palate



Conclusion

\*Not all beverage categories are available to study at all four levels, check our website for availability

# WSET for employers

Every year 1000s of businesses —of all shapes and sizes—turn to WSET courses and qualifications to ensure their employees are armed with the necessary product knowledge in wines, spirits and sake to succeed.

Offering WSET courses as part of your in-house training programme will:



Boost employee confidence



Improve staff retention



Positively impact productivity



Increase profitability



Visit the “**Customer Success Stories**” page on our website, [wsetglobal.com/success](https://wsetglobal.com/success), for more examples of how WSET training can unlock the value in your business.



## Case Study Hotel du Vin & Bistro Brighton

Training helps drive boutique hotel brand

The Hotel du Vin group has wine at the heart of everything it does. Founded in 1994, the group (now owned by Frasers Hospitality) has 19 boutique hotels across the UK.

### The challenge

When running a hotel with wine at its core, having staff with high-level wine knowledge is crucial. When General Manager Ben Hayes joined the Hotel du Vin Brighton he realised up-skilling was needed to meet the expectations of the hotel's clientele. All staff, from the front desk to the kitchen, needed to know about wine.

### The solution

In just two years over 50 staff successfully gained WSET qualifications. Hayes also rebuilt the hotel's wine list to allow staff to up-sell when advising customers without making too big a jump in price. This improved profits as well as employee satisfaction, as they could see immediately the success of their applied knowledge.

### The results

Since up-skilling staff, sales of house wine decreased by 10% while overall wine sales increased by 10%. Having staff at all levels who can engage customers in conversations about wine freed up the sommeliers who can now focus on providing expert advice. Staff retention also improved.

*“Customers know much more about wine these days, which we embrace, but we need to make sure we stay ahead of our customers. We have to have staff on the floor at all times who know about wine - this drives our brand and our business. Training staff at Level 1 is a low-risk way to engage and reward, with those who show a passion for wine being further incentivised with higher level WSET training.”*

**Ben Hayes**, General Manager - Hotel du Vin & Bistro, Brighton

*I like to speak about how WSET programs provide our employees with the 3 Cs:*

1. *Confidence – to do their job more effectively,*
2. *Credibility – to speak with authority about our brands and wines, and*
3. *Culture – to enhance their passion and enjoyment of wine.*

*We are extremely fortunate to be able to offer all of this to our employees through the WSET programs.*



**Peter Marks MW**  
VP Education, Constellation Brands, USA

*I notice time and again that once people gain WSET qualifications, they tend to stay longer and progress further in the company. Hospitality skills are vital, of course, but the knowledge you can get from WSET underpins them.*



**Christine Parkinson DipWSET**  
Co-Founder and Drinks Consultant, Brimful Drinks, UK



## Case Study Raley's Family of Fine Stores

WSET training provides the winning formula for Raley's wine sales

Raley's Family of Fine Stores is a privately held, family-owned, supermarket chain operating 120 stores in Northern California and Nevada, USA.

### The challenge

With the expansion of Raley's Wine Department in size and selection, there was a need to help customers navigate the enhanced assortment of products on offer.

### The solution

Working with their trusted supplier (and WSET Approved Programme Provider), Constellation Brands, Raley's developed a dedicated Wine Steward programme. All Wine Stewards are required to successfully complete the WSET Level 2 Award in Wines and Spirits qualification.

### The results

Wine Stewards have had a direct impact on wine sales, with some stores seeing increases of over 20%, alongside very positive customer feedback. Their efforts were also recognised outside the organisation, with Raley's winning the Wine Enthusiast 2016 Wine Star Award for Top Retailer in the United States.

*“Our customers tend to be millennials. They're adventurous, they want to know all about Italian and French wines and why a Chardonnay from the Central Coast is different to one from Washington — WSET training gives our staff the ability to provide that level of advice.”*

**Curtis Mann DipWSET**, Director – Wine, Beer & Spirits  
Raley's Family of Fine Stores



## Contact us

Email us [wset@wsetglobal.com](mailto:wset@wsetglobal.com)

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[wsetglobal.com](https://wsetglobal.com)

**WSET**



## Tasting Notes App — Wines

Whether you're a wine enthusiast tasting for pleasure or a drinks professional tasting for work, WSET's app is the perfect companion for recording and storing your tasting notes. Built for WSET's globally recognised Systematic Approach to Tasting® (SAT) at Level 2.

*A brilliant, intuitive tool for both WSET students and dedicated wine lovers who want to keep concise and consistent notes of their tastings.*

Android user



Download for free on iOS and Android

