



**WSET**  
WINE & SPIRIT  
EDUCATION TRUST

# WSET® Level 2 Award in Spirits

# *Specification*





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**WSET® Level 2 Award  
in Spirits**

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# Introduction

This Specification contains necessary information for both candidates and Approved Programme Providers (APPs) about the WSET Level 2 Award in Spirits.

The main part of the document is a detailed statement of the learning outcomes of the Level 2 Award in Spirits. These outcomes should be used by APPs to prepare programmes of learning, and by candidates to plan their studies, because the examination is specifically set to test these outcomes.

The Specification also provides a list of recommended tasting samples, guidance concerning the examination (including syllabus weighting), sample examination questions and the examination regulations.

At the end of this document you will also find information on the other WSET qualifications and WSET's qualification division, WSET Awards.



# Introduction to the WSET Level 2 Award in Spirits

## Qualification Aims

The WSET Level 2 Award in Spirits is intended for people who have little or no prior knowledge of spirits. It is intended to provide a comprehensive level of focused product knowledge required to underpin job skills and competencies – for example, in bar service, and for staff requiring focused product knowledge in retail and wholesaling businesses.

Successful candidates will be able to give information on the characteristics of the principal spirits and aromatised wines as well as their methods of production. They will confidently provide guidance on the use and service of spirits and make informed recommendations to customers when selecting spirits and liqueurs to meet their taste and price requirements.

## Qualification Structure

### Learning Outcomes

In order to meet the qualification aims there are four learning outcomes.

<b>Learning Outcome 1</b>	Understand the main production factors that determine types of spirits.
<b>Learning Outcome 2</b>	Understand how the principal types of spirits are produced and labelled, and describe their key characteristics.
<b>Learning Outcome 3</b>	Understand how the principal types of flavoured spirits and aromatised wines are produced and labelled, and describe their key characteristics.
<b>Learning Outcome 4</b>	Know the common equipment used and the principles involved in the service of spirits.

## Enrolment

There are no restrictions on entry to the WSET Level 2 Award in Spirits. Candidates who are under the legal minimum age for the retail purchase of alcoholic beverages in the country where the examination is being held, or those who choose not to taste alcohol for health or religious reasons, will not sample any alcoholic beverage as part of their course, but this is not a barrier to successfully completing the qualification.

## Total Qualification time (TQT) and Guided Learning hours (GLH)

The TQT is an estimate of the total amount of time, measured in hours that a learner would reasonably need to be able to how the level of achievement necessary for the award of a qualification, it is made up of GLH and private study time. GLH includes all tutor supervised learning and supervised assessments.

The TQT for the Level 2 Award in Spirits is 26 hours. There are 15 GLH (including the 1 hour examination) and 11 hours private study.

# Learning Outcomes

## LEARNING OUTCOME 1

*Understand the main production factors that determine types of spirits.*

### Assessment Criteria

1. Outline the key stages of spirits production.
2. State what raw materials provide for the distiller and identify which carbohydrates need to be converted to sugar before fermentation.
3. Outline the process involved in alcoholic fermentation and state what is produced.
4. Name the outcomes that are common to the distillation process and describe how they are achieved.
5. For a pot still name and describe the parts, the typical double distillation process and the type of spirit produced.
6. For a column still name and describe the parts, the typical continuous distillation process and the types of spirit produced.
7. Name, describe and state the purpose of post-distillation processes.

### Ranges

#### Range 1: Key stages of spirits production

Key stages	Processing the raw material, fermentation, distillation, post-distillation operations
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#### Range 2: Raw material

Products provided	Carbohydrates, congeners
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Carbohydrates needing conversion	Starch, inulin
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#### Range 3: Fermentation

Process	Sugar + yeast → alcohol + carbon dioxide
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Produces	Alcohols, congeners
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#### Range 4: Distillation

##### Common Factors

Outcome of distillation	Concentrate ethanol, select and concentrate congeners
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Processes used to achieve outcomes	Heating, condensing, separating (heads, hearts, tails, liquid waste) Impact of distillation strength on aroma intensity
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#### Range 5: Pot stills

Parts	Heat source pot, drain, swan neck, still head, lyne arm, condenser
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Typical double pot still distillation	<b>1st distillation</b> Distil fermented alcoholic liquid Low wines Discard watery waste
	<b>2nd distillation</b> Distil low wines with heads and tails from previous batch Separation of heads, hearts tails Discard watery waste.

Types of spirit produced	Medium or pronounced aroma intensity
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### Range 6: Column stills

Parts	Heat source, plates, downcomers, bubble cap
Typical continuous distillation	Process of multiple, simultaneous distillations in column stills Process of running a column still continuously, separation into heads, hearts, tails and liquid waste
Type of spirits produced	Neutral to pronounced aroma intensity

### Range 7: Post-distillation

Maturation	Impact of oak or inert vessel on a spirit's character <b>Key choices for vessels</b> <b>Oak</b> – age, previous content, warehouse temperature <b>Inert</b> – stainless steel, glass
Adding other flavours	Re-distillation, maceration, adding natural/artificial flavourings
Purpose of blending	Consistency and complexity
Finishing	Dilution with water, add or remove colour, add sweetness, filtration

## LEARNING OUTCOME 2

*Understand how the principal types of spirits are produced and labelled, and describe their key characteristics.*

### Assessment Criteria

1. Identify the raw materials used to produce the principal types of spirits.
2. State the legal requirements for the production of the principal types of spirits.
3. State the production processes used to make the principal types of spirits.
4. State the meaning of the most important labelling terms that are used with the principal types of spirits.
5. Describe the key characteristics of the principal types of spirits.

### Ranges

Range 1: Fruit spirits		
Processing the raw materials		Grapes, apples, pears, pomace <b>Grapes, apples, pears</b> – crush, press, ferment <b>White grape skins</b> – mixed with water to dissolve sugar in skins, fermentation <b>Black grape skins</b> – alcohol present in skins, distil immediately
France		
Cognac	Production options	Grapes from a specified area in France (Ugni Blanc) Double pot still distillation Minimum two years maturation in oak Add sugar (optional) Add colour (optional)
	Labelling terms	Grande Champagne, Petite Champagne, Fine Champagne, Borderies VS, VSOP, XO, Napoléon, <i>Hors d'âge</i>
Armagnac	Production options	Grapes from a specified area in France (Ugni Blanc, Folle Blanche, Baco) Continuous column still distillation or double pot still distillation Minimum one year oak maturation or minimum three months maturation in inert vessels Add sugar (optional) Add colour (optional)
	Labelling terms	Bas Armagnac, Ténarèze Blanche, VS, VSOP, XO, <i>Napoléon</i> , <i>Hors d'âge</i> , Vintage
Calvados	Production options	Apples and pears from a specified area in France Double pot distilled or continuous column distillation Oak maturation
Italy		
Grappa	Production options	Black or white grape skin pomace from Italy Typically unaged
Chile and Peru		
Pisco	Production options	Aromatic grape varieties Typically unaged

Range 2: Whisky/whiskey		
Processing the raw materials		Barley (unmalted/malted), rye, wheat, corn <b>Methods used to convert starch to sugar</b> <b>Barley</b> – malt, crush, mix with warm water, ferment <b>Other grains</b> – crush, mix with water, cook, mix with malted barley, ferment
USA		
Bourbon	Production options	Made throughout USA, Kentucky main centre of production Minimum 51% corn, barley, wheat, rye Low strength distillation Matured in charred new oak barrels
Tennessee Whiskey	Production options	Made in Tennessee Minimum 51% corn Low strength distillation Lincoln County Process, aged in charred new oak barrels
Rye Whiskey	Production options	Made throughout USA Minimum 51% rye Low strength distillation Matured in charred new oak barrels
Common labelling terms		Straight, proof Sour mash, single barrel, small batch
Scotland		
Common production processes		Whisky must be distilled and aged in Scotland in oak barrels for a minimum of three years
Malt Whisky	Production options	100% malted barley, peat (optional) Pot still distillation Matured in oak barrels, ex-Bourbon barrels, ex-Sherry barrels, wood finishing Add colour (optional)
Blended Scotch Whisky	Production options	Blend of malt whisky and grain whisky <b>Grain whisky</b> – malted barley, other grains, column distillation, matured in oak barrels, add colour (optional)
Common labelling terms		Single, age statement, non-chill filtered, cask strength Islay, Campbeltown, Highland, Speyside, Lowland
Other Countries		
Canada		Blends of corn whiskies and flavouring whiskies Canadian Rye Whisky, Rye Whisky
Ireland		Blended whiskies, malt whiskies Triple pot still distillation
Japan		Malt whiskies (pot still distillation) Grain whiskies (column still distillation) Blended whiskies

### Range 3: Rum

Processing the raw materials	Sugar cane <b>Processing options</b> <b>Sugar cane juice</b> – crush sugar cane, ferment <b>Molasses</b> – dilute with water, ferment
Common production options	Pot still distillation, column still distillation, light marks, heavy marks Oak maturation, unaged Blending Add colour (optional) Activated charcoal filtration (optional) Add sugar (optional)
Rum styles	White, Golden or Amber, Dark
Colour	
Production tradition	<b>Spanish (Cuban)</b> – Cuba, Panama, Guatemala, Venezuela <b>French</b> – Martinique and Guadeloupe <b>British</b> – Barbados, Jamaica, Guyana <b>Brazil</b>
Labelling terms	Age statements, <i>rhum agricole</i> , <i>cachaça</i> , overproof

### Range 4: Agave spirits

Processing Agave	Agave <b>Methods used to convert inulin to sugar</b> Steam cook piña Roasting piña } – crush, dilute with water, ferment
Tequila	<b>Production options</b> <i>Agave tequilana</i> Weber (var. azul), Blue Agave from specified states in Mexico, Jalisco Steam cooking Ferment with <i>piña</i> fibres (optional) Pot or column still distillation Oak maturation, unaged <i>Abocado</i> (optional)
	<b>Labelling terms</b> Tequila, Tequila 100% Agave <i>Blanco</i> (Silver), <i>Joven</i> / <i>Oro</i> (Gold), <i>Reposado</i> , <i>Añejo</i> , <i>Extra Añejo</i>
Mezcal	<b>Production options</b> <i>Agave angustifolia</i> Haw (var. <i>espadín</i> ), <i>Agave espadín</i> , and other agave species from specified states in Mexico, Oaxaca Steam cooking or roasting Ferment with <i>piña</i> fibres (optional) Pot or column still distillation Distil with <i>piña</i> fibres (optional) Oak maturation, unaged
	<b>Labelling terms</b> 100% Agave <i>Blanco</i> , <i>Reposado</i> , <i>Añejo</i> <i>Mezcal</i> , <i>Artisanal Mezcal</i> , <i>Ancestral Mezcal</i>

### Range 5: Vodka

Processing the raw material	Any raw material can be used <b>Methods used to convert starch to sugar</b> <b>Barley, wheat, rye</b> – convert starch using of bought-in enzymes or malted barley, ferment <b>Potatoes</b> – crush, cook, convert starch using bought-in enzymes, ferment
Common production processes	Spirit distilled to 95% abv (USA) or 96% abv (EU) in column still (neutral spirit), Activated charcoal filtration (optional) Additives (optional)
Key styles	Neutral, characterful
Traditional vodka producing countries	Poland, Russia, Sweden, Finland

### LEARNING OUTCOME 3

*Understand how the principal types of flavoured spirits, liqueurs and aromatised wines are produced and labelled, and describe their key characteristics.*

#### Assessment Criteria

1. Identify the principal types of flavoured spirits and aromatised wines and describe their key characteristics.
2. Describe the production processes used to make the principal types of flavoured spirits, liqueurs and aromatised wines.
3. State the meaning of the most important labelling terms that are used with Gin.

#### Ranges

Range 1: Flavoured spirits		
Common production processes		<b>Flavouring</b> <b>Natural</b> – maceration, re-distillation, adding bought-in flavouring <b>Artificial</b> – added bought in flavouring <b>Colouring</b> <b>Natural</b> – maceration <b>Artificial</b> – add bought in colour
Spiced rum	Production options	Maceration, addition of flavourings, colouring
Flavoured vodka	Production options	Maceration, re-distillation, addition of flavourings
	Key styles	Traditional, modern
Gin	Production options	<b>Common botanicals</b> – juniper (predominant flavour) coriander seeds, citrus peel, angelica root, orris root <b>Base spirit</b> <b>EU</b> – neutral spirit <b>USA</b> – any distilled spirit or fermented liquid <b>Options for adding flavours by re-distillation</b> 1. mix all the botanicals with diluted base spirit 2. place all the botanicals in basket above the diluted base liquid 3. distil botanicals individually, and blend
	Labelling terms	<b>EU</b> – London Dry Gin (Dry Gin), Distilled Gin <b>USA</b> – Distilled Gin <b>Other</b> – Old Tom
Aniseed spirits	Production options	<b>Key botanicals containing anethole</b> – aniseed, star anise or fennel Other botanicals – liquorice, wormwood Add flavour by re-distillation and/or maceration Add sugar (option depending on law)
	Key styles	Pastis, absinthe
Bitters	Production	<b>Key bitter botanicals</b> – quinine, gentian, bitter orange
	Key styles	Aperitif, digestif, cocktail
Liqueurs	Production options	<b>Base spirit</b> – neutral spirit, characterful spirit <b>Flavourings</b> – no restriction, cream <b>Sweetening</b> – liqueurs must be sweetened Add flavour (any method) Add colour (optional) Add sugar

Range 2: Aromatised wines	
Common production processes	Ingredients – dry base wine, distilled alcohol, distillates and/or tinctures, sugar, caramel colouring (optional) Blend ingredients
Key styles	Vermouth

## LEARNING OUTCOME 4

*Know the common equipment used and the principles involved in the service of spirits.*

### Assessment Criteria

1. Name and state the purpose of the common equipment and glassware used in the service of spirits.
2. Name the important ingredients used to make cocktails.
3. State the four factors to consider when making a balanced cocktail.
4. Name key cocktail families and where appropriate state notable examples.

### Ranges

Range 1: Common equipment and glassware	
Bar workstation	Ice well, speed rail, sink, drip mat
Equipment	Muddler, bar spoon, peeler, channel knife, knife, peeler, cutting board, jigger, mixing glass, ice scoop, ice tongs, lighter, Hawthorne strainer, Julep strainer, fine sieve, waiter's friend, shaker, juicer, bar blade, bottle pourer
Glassware	Balloon, tumbler/Old Fashioned, shot, Martini, coupe, Margarita, sling, highball/Collins, hurricane, Mule mug, Julep cup, toddy, tiki mug, champagne glass
Range 2: Important cocktail ingredients	
Important cocktail ingredients	Fresh fruit juices, simple syrups, flavoured syrups, cocktail bitters, garnishes, cubed ice, crushed ice
Range 3: Balanced cocktail	
Four factors	Strong, weak, sour/bitter, sweet
Range 4: Cocktail families	
Highball	Examples – Cuba Libre, Moscow Mule
Sour	Examples – Pisco Sour, Whisky Sour, Daiquiri, Tommy's (simplified Margarita) Variations – Sidecar, Margarita, Cosmopolitan
Collins	Examples – Tom Collins, Vodka Collins, Pierre Collins Variations – Mojito, Paloma
Spirit-forward	Examples – Manhattan, Martini, Vodka Martini, Old Fashioned, Sazerac, Negroni Variations – Rob Roy, Wet Martini, Dirty Martini

# Recommended Tasting Samples

It is recommended that candidates try a minimum of 29 samples during the course of their studies. The following list has been arranged by classroom session. More information on how to use these samples in the classroom can be found in the Session Plans available on WSET website.

## Fruit Spirits

Three Cognacs (ideally from the same producer)

- VS
- VSOP
- XO

A choice of two from:

- Armagnac
- Grappa
- Pisco

## Whisky/Whiskey

USA

- Tennessee Whiskey
- Bourbon
- Rye Whiskey

Scotland

- Two Single Malt Whiskies
- Blended Scotch Whisky

At least one from

- A second Bourbon
- A third Scottish Single Malt Whisky
- Irish whisky
- Canadian whisky
- Japanese whisky

## Rum

- Cuban style of white rum
  - Characterful style of white rum (English or French)
  - Inexpensive, highly coloured dark rum (e.g. a buyers own brand)
  - Aged Spanish style rum
  - Aged English style
- (one of the aged styles must show rancio)

## Tequila and Mezcal

Two Tequilas 100% agave

- *Blanco*
- *Reposado* or *añejo*

Mezcal

- Blanco Artisanal Mezcal

**Vodka**

- Neutral style of vodka
- Two characterful styles of vodka

**Flavoured Spirits and Vermouth**

At least two gins

- Classic London Dry Gin
- Modern style of gin or Old Tom

A choice of two from:

- A third gin
- Aniseed flavoured spirit
- Bitter
- Vermouth

Two liqueurs

- A comparison of a simple and a complex liqueur with a common ingredient.

# Examination Guidance

## Examination Administration

Examinations are conducted by WSET Approved Programme Providers (APPs). Administratively, APPs must comply with the criteria and codes of practice set out in the Operating Handbook.

## Assessment Method

The WSET Level 2 Award in Spirits is assessed by a closed-book examination that consists of 50 multiple-choice questions, to be completed in one hour.

All examination questions are based on the published learning outcomes and the recommended study materials contain the information required to answer these questions.

A candidate is required to pass with a minimum mark of 55 per cent.

## About the WSET Level 2 Award in Spirits Examination

The WSET Level 2 Award in Spirits examination paper consists of 50 multiple-choice questions. Each question has only one correct answer, which should be indicated on a computer-readable answer sheet. The examination invigilator will give the full instructions on how to complete the answer sheet on the day of the examination. Each correctly answered multiple-choice question is worth one mark, and marks are NOT subtracted for incorrect answers.

All WSET Level 2 Award in Spirits examination papers are carefully compiled to reflect the syllabus. A chart giving a detailed breakdown of the examination weighting is shown below.

Learning Outcome	Multiple-Choice Questions (1 mark per question)
1	14
2	23
3	7
4	6
<b>50 marks</b>	

## Issuing of Results

Results of examinations are issued by WSET Awards as follows:

- WSET Awards issues an electronic all-candidate grade list to APPs so that they can communicate results to their candidates. This grade list will be issued within two weeks of the receipt of completed scripts by WSET Awards.
- Subsequently, WSET Awards posts candidates' letters and certificates to APPs, who are responsible for forwarding these documents to their candidates.

# Sample Examination Questions

The Wine & Spirit Education Trust does not release past paper for the WSET Level 2 Award in Spirits. In order to give candidates an idea of the sort of questions that might be asked, this section includes five sample questions. The examination consists of 50 questions similar to these.

- 1. The product of the first distillation in a pot still is typically**
  - a. 10–15% abv
  - b. 25–30% abv
  - c. 35–40% abv
  - d. 45–50% abv
  
- 2. Which one of the following statements is true?**
  - a. The plate at the bottom of a column still has the highest concentration of ethanol.
  - b. Liquid flows up a column still.
  - c. It is possible to have three simultaneous collection points from a column still.
  - d. Fermented alcoholic liquid enters the still at room temperature.
  
- 3. Colourless with pronounced floral and grape aromas best describes**
  - a. Pisco
  - b. VS Cognac
  - c. Calvados
  - d. VSOP Armagnac
  
- 4. 'Aged for a minimum of two years in charred new oak barrels' is the definition of which labelling term?**
  - a. *Reposado*
  - b. Straight
  - c. VSOP
  - d. Single
  
- 5. Which one of the following is an example of a sour?**
  - a. Mojito
  - b. Daiquiri
  - c. Manhattan
  - d. Rob Roy

## Answers

1b, 2c, 3a, 4b, 5b

# Examination Regulations

## 1 Entry Requirements

### 1.1 Eligibility

**1.1.1** Candidates applying to sit the examination must be over the legal minimum age for the retail purchase of alcoholic beverages in the country where the examination is being held, or be preparing for the examination as part of a recognised full-time programme of study, or have obtained consent from their parents or legal guardians.

**1.1.2** There are no restrictions on entry to the WSET Level 2 Award in Spirits through overlaps with other qualifications or parts of qualifications.

**1.1.3** Candidates who are under the legal minimum age for the retail purchase of alcoholic beverages in the country where the examination is being held, or those who choose not to taste alcohol for health or religious reasons, will not sample any alcoholic beverage as part of their course, but this is not a barrier to successfully completing the qualification.

### 1.2 Recommended prior learning

**1.2.1** There are no requirements for candidates to have previous knowledge or previous experience of alcoholic beverages.

**1.2.2** The indicative levels of literacy and numeracy required for the examination are as follows:  
literacy: Level 2 of the UK basic skills national standards, or equivalent level of literacy in the language used for the examination.

numeracy: Level 2 of the UK basic skills national standards, or equivalent.

## 2 Format and Results

**2.1** The WSET Level 2 Award in Spirits assessment is a closed-book examination of 60 minutes' duration and consists of 50 multiple-choice questions worth one mark each.

**2.2** Results for successful candidates will be issued to APPs within two weeks from receipt of completed scripts.

**2.3** Results are graded as follows:

Mark of 85% and above	Pass with distinction
Mark of 70% to 84%	Pass with merit
Mark of between 55% to 69%	Pass
Mark of between 45% and 54%	Fail
Mark of 44% or below	Fail unclassified

## 3 Reasonable Adjustments

**3.1** Examination candidates who have special examination requirements, which are supported by independent written assessment, are requested to notify the examinations officer at their APP of any such requirement at the time of enrolment. Further guidance for examination officers and candidates is available from WSET Awards as required.

**3.2** It is the policy of WSET Awards that such candidates should not be placed at a disadvantage in the examinations. Candidates are responsible for informing their APP of any such requirement at the time of enrolment.

## 4 Resits

**4.1** Candidates may apply to resit the examination if they are unsuccessful. There is no limit on the number of attempts that may be made.

**4.2** Candidates who have passed are not permitted to retake to improve their grade.

## 5 Examination Conditions and Conduct

**5.1** It is a condition of entry that candidates agree to the following specific conditions for the closed-book examination.

- At the start of the examination all candidates must supply the invigilator with proof of identity in the form of photographic ID.
- The examination is to be completed in a maximum of one hour.
- No reference is to be made to any material, in whatever form, other than the examination question paper and answer sheet.
- Once the invigilator has declared that examination conditions are in place, no communication of any kind between candidates is permitted until they have left the examination room or the invigilator has announced the end of the examination.
- During the examination candidates are only permitted to have the following items with them; pens, pencils, erasers, drinking water and a small handbag or shoulder bag so long as it only contains personal items.
- It is prohibited for candidates to take any photographs of the examination room or examination materials.
- The use of electronic devices of any kind is prohibited.
- The use of dictionaries of any kind is prohibited.
- The use of audible 'alarms' on any clock or watch is prohibited.
- Candidates may not leave the room until the first 15 minutes of the examination time have elapsed.
- Candidates who arrive after the published start time will NOT be allowed to sit the examination if any other candidate has already left the examination.
- Candidates who arrive late may be allowed to enter the room at the discretion of the invigilator and only if other candidates are not compromised. Under normal circumstances we would not expect any candidate to be allowed to start the examination if they arrive more than 30 minutes after the published start time.
- Candidates may not leave, and then return to, the examination room once the examination has started unless they can be accompanied by an invigilator at all times while they are out of the examination room.
- Candidates who complete the examination early may leave the examination room up until the last 10 minutes providing they do not disturb other candidates; no re-admission is permitted.
- Invigilators have no authority to comment upon, interpret, or express an opinion on any examination question.
- Any candidate who is suspected of misconduct will be advised to leave the examination room immediately and their examination paper will be submitted to the Examination Panel to determine its validity and any future ban on sitting papers.
- No examination question papers are to be removed from the examination room; candidates who fail to submit the question paper with their answer sheet will be deemed guilty of misconduct.
- It is prohibited for candidates to reveal the content of an examination paper to others, or reproduce it in any way.

**5.2** Candidates also agree to abide by the invigilator's instructions. Failure to do so may render a candidate's results invalid.

**5.3** Examination papers and answer sheets are the property of WSET Awards and will not be returned to candidates.

## **6 Examination Feedback, Enquiries and Appeals**

**6.1** Candidates requiring enquiry (re-mark) and/or feedback on their examination paper should contact their APP and request an Enquiry and Feedback Form. The form must be completed and submitted to WSET Awards along with the appropriate fee within six weeks of the date of the examination. Any request received outside this time frame will not be reviewed. Enquiries and feedback will be issued within two weeks of receipt by WSET Awards.

**6.2** Any candidate dissatisfied with the result of an enquiry of an examination paper should contact the APP and request an Appeal against Enquiry Application Form, which must be completed and returned to WSET Awards, together with the appropriate fee, no more than 10 working days following notification of the enquiry decision. Appeals received outside this time frame will not be reviewed. Appeals will be issued within two weeks of receipt by WSET Awards.

## **7 Candidate Satisfaction**

**7.1** Should any candidate have concerns that their APP is not providing the service that they expect, or is behaving in a way that is inconsistent with the standards required in terms of administration, tuition or examinations, they should first take this up with their APP. If this does not lead to a satisfactory resolution, candidates are asked to contact our APP Administration Team, [appadmin@wset.co.uk](mailto:appadmin@wset.co.uk). Please note that all complaints will be dealt with confidentially, but WSET Awards cannot act on anonymous complaints.

## **8 WSET Awards Regulations**

**8.1** WSET Awards reserves the right to add to or alter any of these regulations as it thinks fit.

# WSET Qualifications

## WSET Qualifications

The WSET has a range of qualifications that cover wine and spirits as well as sake. These are developed and maintained by WSET Awards (see Chapter 8 for more information). In full, the qualifications are:

WSET® Level 1 Award in Wines (600/1504/4)

WSET® Level 1 Award in Spirits (600/1501/9)

WSET® Level 1 Award in Sake

WSET® Level 2 Award in Spirits (600/1507/X)

WSET® Level 2 Award in Wines and Spirits (600/1508/1)

WSET® Level 3 Award in Wines (601/6352/5)

WSET® Level 3 Award in Sake

WSET® Level 4 Diploma in Wines and Spirits

More information about all of these qualifications can be found on the WSET website [wsetglobal.com](http://wsetglobal.com).

## Who can offer a WSET Qualification?

WSET qualifications can only be offered by organisations approved by WSET Awards, known as Approved Programme Providers (APPs), and candidates wishing to study for a WSET qualification must enrol with an APP. The candidate's relationship is with their APP and the APP is responsible for the delivery of the course and administering the examination, which is set by WSET Awards.

Group study with an APP is the best way of learning how to taste, but some APPs also prepare candidates for our examinations by distance learning.

A list of Approved Programme Providers (APPs) is published on the WSET website [wsetglobal.com](http://wsetglobal.com). Please contact the APP directly to find out about their programmes.

If you are interested in becoming an APP, please contact the APP Administration Team, [appadmin@wset.co.uk](mailto:appadmin@wset.co.uk).

# WSET Awards

## About WSET Awards

WSET Awards is the awarding body of the Wine & Spirit Education Trust, which provides quality-assured qualifications that help people to know more about alcoholic beverages and to develop their tasting skills. The development and awarding of WSET accredited qualifications is the sole responsibility of WSET Awards.

The UK government established a regulatory authority, The Office of Qualifications and Examinations Regulation (OfQual), which regulates awarding organisations that offer qualifications. Some WSET qualifications are accredited by OfQual; the accreditation numbers are listed in Chapter 7.

WSET Awards operates a Quality Management System that complies with the requirements of **BS EN ISO 9001:2008** for the management of awards for qualifications and examinations in the product knowledge and tasting competence of alcoholic beverages.



## Diversity and Equality Policy

WSET Awards fully supports the principle of diversity and equality and is responsible for ensuring that all candidates for its qualifications are treated fairly and on an equal basis. A copy of our diversity and equality policy can be obtained from the APP Administration Team, [appadmin@wset.co.uk](mailto:appadmin@wset.co.uk).

## Customer Service Statement

The quality and scope of service that customers can expect from WSET Awards is published in our Customer Service Statement. A copy can be obtained from the APP Administration Team, [appadmin@wset.co.uk](mailto:appadmin@wset.co.uk).

In the unlikely event of any dissatisfaction with the service received, please contact the registered APP in the first instance. If the issue is not resolved, please contact the APP Administration Team, [appadmin@wset.co.uk](mailto:appadmin@wset.co.uk).

## Scholarship Scheme

Scholarships are awarded for each academic year, which runs from 1 August to 31 July. Candidates who achieve outstanding marks in their examinations may be eligible for a scholarship. The scholarships are managed by WSET Awards, and eligible candidates will be contacted by WSET Awards after the end of each academic year once all the results for qualifying examinations have been collated.

There are many scholarships on offer; please go to the scholarships page on the WSET website for more details, [wsetglobal.com/about-us/awards-and-scholarships](http://wsetglobal.com/about-us/awards-and-scholarships).

Please note that these scholarships do not take the form of financial grants to fund studies, but are in recognition of examination performance.





**WSET**  
WINE & SPIRIT  
EDUCATION TRUST

*A world of knowledge*

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