



Diploma in Single Malt Whisky

Modules

M1: Historical Development of Distillation and Whisky
M2: Business of Whisky
M3: Raw Materials
M5: Batch Distillation
M6: Maturation
M7: World Whiskies
M8: Sensory Skills

Course Duration

In-person: 2 days
Online: 3 weeks

Pre-requisites

We recommend obtaining the **Certificate in Scotch Whisky** before studying for the Diploma.

Assessment

A 2 hour multiple-choice exam – including a blind tasting.

The Diploma in Single Malt Whisky is the Academy's flagship course and highest award.

A fully SQA awarded qualification that is written and delivered by whisky specialists, offering you the benefit of their extensive experience, insights and judgment. Over two days you will learn about whisky's fascinating history, its commercial development, all the subtleties of production and maturation, the effect of different casks, as well as other techniques for creating and enhancing flavour.

Candidates will also be taught how to 'nose' a whisky, how to describe it in detail, and the all-important skill of conducting a tasting session.

The course is delivered in two formats: in-person at Arniston House in Edinburgh; or online over the course of three weeks which blends live webinars and self-learning.

Detailed learning objectives are available upon request.

Who is it for?

The Diploma in Single Malt Whisky is particularly suitable to:

- Professionals in the drinks industry: bar & restaurant managers, brand ambassadors, senior sales and marketing executives, etc.
- Individuals seeking a career in the whisky/food & beverage industries.
- Whisky enthusiasts eager to improve their knowledge.