



Diploma in the Art of Tasting Whisky

Modules

- M1: The Anatomy and Physiology of the Olfactory System
- M2: The Multi-Sensory Experience
- M3: Odour Recognition
- M4: Flavour Origination
- M5: Flavour Development
- M6: The Influence of Oak

Course Duration

In-person: 1 day

Pre-requisites

No pre-requisites required.

Assessment

A 45 minute multiple-choice exam.

The Diploma in the Art of Tasting Whisky is a fun and interactive course exploring the sensory side of whisky. It is also a fully SQA awarded qualification.

This one day Diploma focuses on the flavour journey of whisky including the olfactory system and aroma memory, as well as exploring the development of flavour throughout the production process.

Candidates will undertake an odour recognition test designed to challenge their own olfactory system to recognise the odours they are given. They will also be taught a variety of different assessment techniques used by sensory panels whilst boosting their flavour recognition and flavour description skills.

The course is delivered in-person at Arniston House in Edinburgh.

Detailed learning objectives are available upon request.

Who is it for?

The Diploma in the Art of Tasting 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.