

WSET Level 2 Award in Wines.

This qualification is intended for those who have little or no previous knowledge of the broad range of wines and spirits. It is suitable wherever a good but straight forward level of product knowledge is required to underpin job skills and competencies, for example in the customer service and sales functions of the hospitality, retail and wholesale industries. It is also useful for those who have a general interest in the subject. Successful candidates will be able to describe and compare the styles of wines produced from internationally and regionally important grape varieties, interpret wine labels from the main wine producing regions of the world and give basic guidance on appropriate selection and service as well as understanding the principles of wine tasting and evaluation.

Students should be 18, or over. Candidates who choose not to taste alcohol for health, religious, or other reasons will not find this a barrier to success.

Study takes the form of 9 x 2 hours sessions followed by a multiple-choice examination comprising of 50 questions, for which 1 hour is allowed. Students need to be aware that they will need to allow time for private home study, at least 12 hours. Homework is given each week to encourage learning and is given constructive comment along with small tests, in class, to check learning.

To be successful candidates need to pass with a minimum mark of 55%. Success in this qualification enables progression to the Level 3 Award.

Learning Outcomes:

1. Understand the environmental influences and grape growing options in the vineyard and how these will impact on the style and quality of wine.
2. Understand how wine making and bottle ageing influence the style and quality of wine.
3. Understand how environmental influences, grape growing options, wine- making and bottle ageing influence the style and quality of wines made from the principal grape varieties.
4. Know the style and quality of wines produced from regionally important black and white grape varieties.
5. Understand how the production process can influence the styles of sparkling and fortified wines.
6. Understand the key principles and processes involved in the storage and service of wine and in the pairing of food and wine.

Programme:

Class 1: Course induction, Tasting Technique, Food & Wine Pairing.

Class 2: Factors influencing the production of red wines. Pinot Noir, Zinfandel/ Primitivo.

Class 3: Factors influencing the production of white, sweet and rosé wines. Riesling, Chenin Blanc, Sémillon/ Semillon, Furmint.

Class 4: Chardonnay, Sauvignon Blanc, Pinot Grigio/ Pinot Gris, Gewurztraminer, Viognier, Albariño.

Class 5: Merlot, Cabernet Sauvignon, Syrah/ Shiraz.

Class 6: Gamay, Grenache/ Garnacha, Tempranillo, Carmenère, Malbec, Pinotage.

Class 7: Cortese, Garganega, Verdicchio, Fiano, Nebbiolo, Barbera, Corvina, Sangiovese, Montepulciano.

Class 8: Sparkling & Fortified Wines.

Class 9: Constructive Revision.

Class 10: The Exam.

Pupils should be aware that “tasting” will take place throughout the first 8 sessions and that they will need to bring 6 tasting glasses to each of these classes.

Tutor: Helen Duddridge, an accredited tutor with the WSET.

When: For 10 weeks: Tuesday evenings: from 22nd October 2019 to 14th January 2020 with a break for half term (29th October) and Christmas and New Year (24th and 31st December).

Class times: 6.30-8.30pm. Students should arrive at 6:15pm so as to start at 6.30pm prompt, on the first class.

Venue: The Randolph, Wangford Road, Reydon, Southwold, Suffolk, IP18 6PZ.
Telephone number: 01502-723603.

Total cost per person: £460: This includes study packs, tuition, wine samples & exams, marking and certification. To be paid before the course.

***Booking by 7th October 2019 in order to satisfy WSET requirements.**

Booking Form for WSET Level 2 Award in Wines.

PLEASE COMPLETE & RETURN THE FOLLOWING BY 7th OCTOBER 2019

PLEASE USE CAPITAL LETTERS.

I (name) _____ wish to apply for a place on the WSET Level 2 Course to be held by Duddridge Wine Associates commencing Tuesday 22nd October 2019 at £460 per person.

(The price includes the provision of study materials, tuition, wine samples, examinations and certification. Students should provide 6 of their own tasting glasses).

STUDENT DETAILS.

Surname-----Mr/Mrs/Miss/Ms (please circle).

First Names----- Date of Birth-----

Address-----

----- Post Code-----

Daytime Telephone No/ mobile number. -----

E-mail-----

Employer (if paying) ----- Position-----

Special Needs (See booking conditions) -----

PLEASE SEE THE WEBSITE PRIVACY DOCUMENT (in line with the General Data Protection Regulation of May 2018) The data is collected so that you may be registered with the Wine & Spirit Education Trust for the examination and for certification purposes.

COURSE FEES.

I enclose the full fee of £----- (cheques payable to Helen Duddridge)

I'd like to pay by bank transfer. Please invoice me and provide payment details.

A receipted invoice will be sent to the payee as confirmation of booking. Please return the completed form and enclosed fee to **Helen Duddridge, Duddridge Wine Associates, 5 Pitman's Grove, Bramfield, Halesworth, Suffolk, IP19 9JB.**

Telephone number: 01986-784419. Email: Duddridge.wine@btinternet.com

BOOKING CONDITIONS.

- Full payment must be made with the booking form: places will only be confirmed when payment is received.
- If a confirmed course booking is cancelled, for whatever reason, up to 11 working days prior to the start of the course, an administrative charge of £35 will be charged PLUS the cost of any study/ exam materials ordered. The remainder of the course fee will be returned to the payee.
- If a confirmed course booking is cancelled, for whatever reason, during the 10 working days prior to the start of the course, or at any time after the start of the course, the fee remains payable in full.
- Examination dates are fixed to the course booked.
- Candidates requiring special examination conditions because of dyslexia or other medical reasons must submit their request before the start of the course. Such requests must be supported by a doctor's certificate or other official documentation as requested by the WSET examination body.
- Where students are not 18 they must produce a signed, letter giving full parental/ guardian consent to their attending the course. Students under 18 will not be permitted to taste the featured wines.
- Applicants should provide photographic proof of identity (passport/ driving licence) on examination day. Any student, without such proof, WILL NOT be allowed to sit the exam.
- Duddridge Wine Associates reserves the right to change published prices of course programmes or materials. And to cancel courses if enrolments do not reach the required minimum numbers when course fees will be refunded in full.

STUDENTS DECLARATION:

I confirm that I have read and agree to the booking conditions as laid out above and the Website Privacy Policy.

Signature-----Date-----

If you would like Duddridge Wine Associates to keep you informed of any relevant future wine courses and wine- tastings please tick the box:
If at any time you change your mind please email:duddridge.wine@btinternet.com