



IN SPIRITS

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WSET PROGRAM LEVEL 2 IN SPIRITS

WHAT IS WSET?

Drinks&Co has partnered with The Wine & Spirit Education Trust (WSET) to develop our offer and **strengthen our expertise** in the industry by becoming an **approved program provider**.

WSET is the world's leading provider of wine and spirits education. Established in 1969, WSET courses are trusted by professionals and enthusiasts alike for their rigorous approach to teaching about wines, spirits, saké, and beer. With globally recognized certifications, WSET opens the doors to **deeper knowledge** and **career advancement** in the beverage industry.

ABOUT LEVEL 2 IN SPIRITS

Designed for those with foundational spirits knowledge or experience WSET Level 2 in Spirits takes a **deeper dive** into production techniques, **global spirit categories**, and a**dvanced tasting skills**. This two-day course blends **theory and practice** to build your confidence and competency, offering a structured exploration of key spirit types, their origins, and their distinctive characteristics. Participants will also gain practical insights into the **factors influencing flavor** and quality, making it ideal for **enthusiasts and professionals** alike.

Course Highlights :

- Advanced exploration of global spirits categories and their production
- Strengthen knowledge of key categories and legal classifications
- Professional tasting of 25+ spirits using WSET's Systematic Approach to Tasting (SAT)
- Dive into flavour profiles and discover the main cocktail families



<u>DETAILS</u>

TUITION FEES: 750€

MODALITIES : On site

LEVEL : Beginner/Intermediate

ENTRY REQUIREMENTS: No

DURATION: 2 days / 15 hours

SENSORY TRAINING: 25 spirits

SELF-STUDY TIME : 10 hours

CITY : Paris

EXAMINATION : 50 multiple choice questions

REGISTRATION DEADLINE :

15 working days before the start of the course

OBJECTIVES

- Understand the **main production factors** that affect a spirit's style.
- Understand how the principal types of spirits are produced and labelled, and describe their key characteristics.
- Understand how the principal types of flavoured spirits and aromatised wines are produced and labelled, and describe their key characteristics.
- Know the principles used to create

 a balanced cocktail and name
 some core cocktail families.

WHO IS IT FOR?

This course is ideal for:

- Wine, spirits, and beverage industry professionals
- Brand ambassadors and marketers
- Enthusiasts looking to enhance their spirits knowledge
- Bar staff and aspiring bartenders
- Hospitality professionals

WHY STUDY WSET LEVEL 2 ?

- Develop a comprehensive and nuanced understanding of spirits, exploring their unique characteristics and origins
- Master practical skills in evaluating and tasting spirits, enhancing both professional expertise and personal appreciation
- Build a strong and widely recognized foundation, paving the way for advanced-level training and certifications with WSET



- **1.** INTRODUCTION TO TASTING
- 2. KEY PRINCIPLES SPIRITS PRODUCTIONS
- **3.** FRUIT SPIRITS
- 4. WHISK(E)Y
- 5. SUGAR CANE SPIRITS
- 6. TEQUILA AND MEZCAL
- 7. VODKA
- 8. FLAVOURED SPIRITS AND AROMATISED WINES
- 9. MIXING WITH SPIRITS

FINAL EXAMINATION

60 min examination, 50 multiple-choice questions Certification : Minimum passing mark of 55 percent. Re-sit possible (subject to re-sit fee)

CERTIFICATION

Upon passing, you will receive a globally recognized WSET Level 2 Spirits Certificate and pin.

THE 9 TRAINING MODULES



WHY CHOOSE DRINKS&CO?

- Official WSET Approved Program Provider
- Courses led by certified and passionate educators
- Masterclass area dedicated to training
- Small class sizes for **personalized and qualitative learning** experiences
- **Central & accessible location** with state-of-the-art facilities (Paris, Saint-Lazare)
- **Spirits DNA** and **expertise** with a hybrid concept store combining a **cocktail bar and store** with over 350 spirits and wines.



Rob's profound passion for wine and spirits enriches both customers and staff, fostering product knowledge.

He embarked on a global distillery tour between September 2023 and May 2024 returning with captivating anecdotes.

ANY QUESTIONS?

Want to know more or secure your spot?

Reach out through our contact form and check out our training calendar for upcoming sessions on *drinksco.store*.



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