



**WSET**  
WINE & SPIRIT  
EDUCATION TRUST

# *A guide to WSET qualifications*

**2024**

*A world of knowledge*  
[wsetglobal.com](https://www.wsetglobal.com)



*Anyone can say  
they're an expert  
in wines, spirits  
beer or sake.  
With a WSET  
qualification you  
can prove it.*

The WSET (Wine & Spirit Education Trust) is the world's leading provider of drinks qualifications.

WSET courses are designed to inspire and empower anyone looking to develop their drinks knowledge - from beginners to experts, and from enthusiasts to professionals.

With four progressive levels of study offered through an extensive network of course providers, WSET qualifications are globally recognised as the international standard in wine, spirits, sake and beer knowledge.



**Accreditation**

Qualifications at level 1-3\* are regulated by Ofqual, the independent regulator of qualifications and examination regulations in England.

\*Excluding WSET Level 1 and 2 Award in Beer, Level 2 in Award in Sake and Level 3 Award in Spirits.



# Our qualifications

All WSET qualifications are designed and developed with experts in their specialist subjects.

As an independent, not-for-profit organisation our courses offer impartial, brand-neutral education.



## Study options

WSET courses are available as in-person or online study, through our global network of course providers. Availability varies by course provider and qualification. For current information check our website, [wsetglobal.com](https://www.wsetglobal.com).

At levels 1 and 2 exams may be available online\*. Please check with your preferred course provider before you book your course.

For qualifications at levels 3 and 4, exams must be completed in person and cannot be taken online.

\*English only

## Our approach to learning

WSET qualifications are offered at four levels\* and are designed to be studied in sequence, with each level of study preparing you for the next.

You can enrol onto a level 2 qualification without holding level 1. You can also enrol onto a level 3 qualification without holding level 2, but you will need to have equivalent knowledge. If you are unsure which level to start with, please seek advice from your preferred course provider.

This guide shows how our qualifications are structured and gives you an overview of the expected skills progression and learning outcomes. For more details, visit [wsetglobal.com](https://www.wsetglobal.com).

Level 1

### Explore

Gain basic factual knowledge of the types and styles of product and how they are made.

Level 2

### Understand

Gain broad product knowledge, understand key production options and learn how to taste and describe the product with confidence.

Level 3

### Explain

Gain detailed knowledge and understanding of the product and its production options. Learn how to apply this knowledge to explain style and quality. Develop your ability to taste and describe the product accurately.

Level 4

### Analyse

Gain specialist knowledge and understanding of the core production principles and global business factors. WSET Diploma graduates will have the product knowledge and analytical tasting skills to explain and evaluate at an expert level.

## Tasting

Central to all of our qualifications is our trademarked WSET Systematic Approach to Tasting® (SAT), which progressively develops tasting technique, descriptive vocabulary and evaluation skills.



Appearance



Nose



Palate



Conclusions

\* Not all subjects are available to study at all four levels.



# Wine Qualifications

WSET has provided industry leading qualifications and education in wines since 1969.

Our wine qualifications develop comprehensive product expertise and tasting skills, covering the significant wines and wine producing regions of the world.

*When people tell me they want to get into the wine trade, or simply advance their wine knowledge for their personal enjoyment, I always draw their attention to WSET's courses.*



**Jancis Robinson MW**  
**DipWSET**  
Jancisrobinson.com



## WSET Level 1 Award in Wines

Explore the main types and styles of wine through sight, smell and taste - while also gaining the basic skills to describe wines accurately and make food and wine pairings.

### Delivery and assessment

This qualification has a minimum requirement of six hours of study time in a classroom or online.

Assessment is by a closed-book exam of 30 multiple choice questions.



## WSET Level 2 Award in Wines

Gain an understanding of the world's principal and regionally important grape varieties, the regions where they are grown, and the styles of wine they produce. You'll explore the factors that impact style and quality and learn how to describe these wines with confidence.

### Delivery and assessment

This qualification has a minimum requirement of 28 hours of study time, including 16 hours of classroom or online delivery time.

Assessment is by a closed-book exam of 50 multiple choice questions.



### WSET Level 3 Award in Wines

Build your knowledge and gain an advanced understanding of grape growing and winemaking. Upon completion you will be able to assess wines accurately and use your understanding to explain style and quality with confidence.

#### Delivery and assessment

This qualification has a minimum requirement of 84 hours of study time, including 30 hours of classroom or online delivery time.

Assessment is by 50 multiple choice questions, a paper of short written answers and a blind tasting of two wines.



### WSET Level 4 Diploma in Wines

The WSET Diploma is designed to provide expert-level knowledge in all aspects of wines, deepening your understanding of how wine production and business factors influence style, quality and price.

Successful graduates acquire exceptional analytical skills and proficiency in evaluative wine tasting and are well prepared to progress to the Master of Wine programme.

Candidates must already hold WSET Level 3 Award in Wines/Wines and Spirits.

#### Delivery and assessment

This qualification has a minimum requirement of 500 hours of study time, including 116 hours of classroom or online delivery time.

Assessment for the WSET Diploma varies by unit. You will be required to complete written theory exams, tasting exams and an independent research assignment.

The WSET Diploma is made up of six mandatory units. You must pass all six units to complete the Diploma.

- D1 – Wine production
- D2 – Wine business
- D3 – Wines of the world
- D4 – Sparkling wines
- D5 – Fortified wines
- D6 – Independent research assignment

*I encourage anyone who is serious about a career in the wine trade to pursue this qualification.*



**Mike James PhD DipWSET**  
BWS Buying Director - Global Sourcing, Aldi South Group



# Spirits Qualifications

With the global boom in spirits, professionals and enthusiasts are looking to gain a deeper understanding of the fascinating world of distilled beverages.

WSET's spirits qualifications enable you to look beyond the brand and understand the raw material and production choices that define a spirit's category, flavour and aroma profile.

*WSET gives a great fundamental understanding of how spirits are produced – as well as the main categories and styles. It creates a level playing field for knowledge and demystifies a lot of the information you pick up from brand training sessions.*



**Jono Mayes**

National Trade & Bartender  
Advocacy Manager  
Campari Group



## WSET Level 1 Award in Spirits

Discover the main styles and types of spirits through sight, smell, and taste to develop an understanding of the key factors affecting flavours and aromas, and how cocktail recipes work.

### Delivery and assessment

This qualification has a minimum requirement of six hours of study time in a classroom or online.

Assessment is by a closed-book exam of 30 multiple choice questions.



## WSET Level 2 Award in Spirits

Understand how the combination of raw materials and production choices come together to create the wide range of spirit styles available today. This qualification also explores the principles of serving spirits and the key cocktail families.

### Delivery and assessment

This qualification has a minimum requirement of 26 hours of study time, including 14 hours of classroom or online delivery time.

Assessment is by a closed-book exam of 50 multiple choice questions.



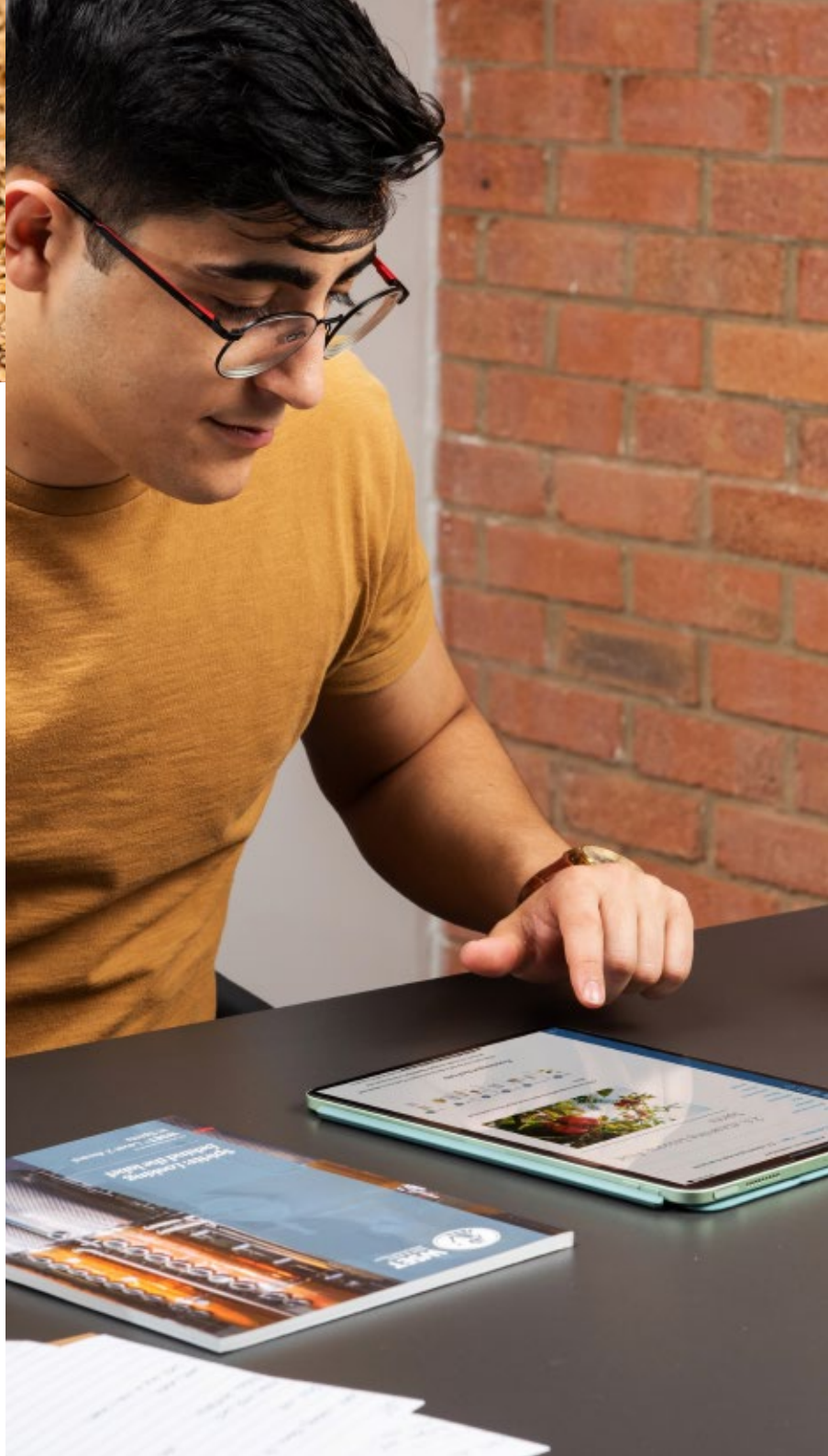
## WSET Level 3 Award in Spirits

Through a combination of tasting and the application of theoretical knowledge, you will learn to explain confidently why spirits look and taste the way they do and how they differ from each other. You will also acquire a deep theoretical understanding of the techniques used in spirit production.

### **Delivery and assessment**

This qualification has a minimum requirement of 84 hours of study time, including 30 hours of classroom or online delivery time.

Assessment is by 50 multiple choice questions, a paper of short written answers and a blind tasting of two spirits.





# Sake Qualifications

Sake is a culturally rich and versatile beverage which continues to grow in popularity around the world, claiming its place alongside wine and spirits on drinks lists and as an adaptable cocktail ingredient.

Our qualifications explore how sake is produced and the many styles of sake that are available.

*This is a very well organised and detailed sake education course. You will gain valuable insights into the world of sake from many different angles.*



**Honami Matsumoto**  
Director  
House of Sake



## WSET Level 1 Award in Sake

For those new to the subject, this qualification offers a hands-on introduction to the world of sake.

Explore the main styles and types of sake through sight, smell and taste to develop an understanding of the key factors affecting flavours and aromas.

### Delivery and assessment

This qualification has a minimum requirement of six hours of study time in a classroom or online.

Assessment is by a closed-book exam of 30 multiple choice questions.



## WSET Level 2 Award in Sake

An intermediate level qualification for anyone looking to explore the fascinating world of sake. Through an immersive and interactive course, you'll discover how key ingredients and production processes influence the style and quality of sake.

### Delivery and assessment

This qualification has a minimum requirement of 28 hours of study. This includes 12 hours of guided learning (online or in person) with a WSET course provider, 11 hours of private study and a one-hour exam.

Assessment is by a closed-book exam of 50 multiple choice questions.

*Level 2 Award in Sake to be launched in April 2024.*





## WSET Level 3 Award in Sake

Develop a detailed understanding of the production methods that affect the style, quality and price of sake. Upon completion you will be able to assess different sakes accurately and use your understanding to explain style and quality with confidence.

### Delivery and assessment

This qualification has a minimum requirement of 42 hours and 40 minutes of study time, including 20 hours and 40 minutes of classroom or online delivery time.

Assessment is by 50 multiple choice questions, a paper of short written answers, and a blind tasting of two samples.





# Beer Qualifications

As leaders in global drinks education, entering into the largest drinks category is a natural progression for us. The educational principles that underpin our success transfer well to beer.

Pitched at beginner and intermediate level, our Level 1 and 2 Awards in Beer will provide product knowledge and beer tasting skills for both beer enthusiasts and those working in the beer or hospitality industries.

Our interactive and expert-led courses will focus on building your knowledge of:

- key beer styles
- unique ingredients and production factors
- the principles of beer tasting, storage, service and food pairing

At the end of the course, once you've successfully completed your exam, you'll gain a globally recognised qualification and increased understanding and confidence to explore the world of beer.



## WSET Level 1 Award in Beer

The WSET Level 1 Award in Beer provides a great introduction to the world of beer. Learning through sight, smell and taste, you'll become familiar with a range of beer styles and how they are made.

### Delivery and assessment

This qualification has a minimum requirement of six hours of guided learning with a WSET course provider, including a 45-minute exam. Courses will be available in-person or online through a network of WSET course providers.

Assessment is by a closed-book exam of 30 multiple choice questions.

*Whether you're a complete beginner or already have beer knowledge and experience - our WSET Level 1 and Level 2 Awards in Beer will give you the product knowledge and the tasting skills you need to become more beer confident.*



**Michelle Brampton**  
CEO  
WSET



## **WSET Level 2 Award in Beer**

The WSET Level 2 Award in Beer focuses on how key ingredients and production processes influence the style and quality of beer. It will also teach you how to taste, describe and evaluate the quality of beer.

### **Delivery and assessment**

This qualification has a minimum requirement of 28 hours of study time, including 16 hours of guided learning with a WSET course provider.

Assessment is by a closed-book exam of 50 multiple choice questions.




# How to get started

Accessing WSET education has never been easier. Our courses are available both online and in person, through an extensive global network of course providers.

 800+  
Locations

 70+  
Countries

 12  
Qualifications

 15  
Languages

 1 million+  
Candidates since 1969



## For individuals

To find a course provider near you, visit the Where to Study page on our website and search for your preferred location and qualification. Where available, you can also choose between online and in-person courses.



## For businesses

If you are looking to offer WSET courses to your employees or customers, there are two main options:

- You can work with one of our existing course providers
- Or, if you are looking to put high numbers of people through WSET courses on a regular basis, you can explore becoming approved to deliver our courses in-house





**If you would like advice on which option would work best for your business, please contact [wset@wsetglobal.com](mailto:wset@wsetglobal.com).**



# Why choose WSET?

Established in 1969, we have over five decades of experience in developing and delivering qualifications. Over 100,000 people a year choose to study with WSET. So what sets us apart?

## A WSET qualification:

-  Gives you internationally recognised credentials
-  Helps you to stand out from your peers
-  Provides you with new skills and knowledge
-  Develops your tasting and assessment skills

*WSET education has been extremely valuable for my career and is an important qualification for anyone who wishes to get into the wine or hospitality industries.*



### **Yang Lu MS DipWSET**

China's first Master Sommelier  
Founder of Grapea & Co Institute  
and TOPISOMM Studio





# WSET for businesses

## *Unlock your team's potential*

Every year thousands of businesses (of all shapes and sizes) turn to WSET courses and qualifications to ensure their employees are armed with the expertise in wines, spirits and sake they need to succeed.

Offering WSET courses as part of your in-house training programme:



Boosts employee confidence



Improves staff retention



Positively impacts productivity



Increases profitability



Improves customer service



Raises self-esteem



### WSET helps **hospitality venues**

to engage and retain their best staff and give them the confidence to upsell through their entire drinks list.



### WSET helps **producers**

to understand their products in an international context, and offers a global language for describing style and quality.



### WSET helps **retailers**

to make tailored and trustworthy recommendations and provide exceptional experiences to shoppers.



### WSET helps **importers/distributors**

to upskill team members across the supply chain, enabling them provide the best possible customer service.

# What our customers say

100%

said that WSET courses improved employees' job performance

97%

said that WSET courses increased employee satisfaction

93%

said that offering WSET courses improved employee retention

90%

said that offering WSET courses increased their profitability

Source: WSET survey of course providers who offer WSET training to their employees.

# What our students say

96%

said that their WSET course built their professional confidence

92%

said that their WSET course improved their performance at work

91%

said that their WSET course developed their tasting skills

95%

found their WSET course inspiring and empowering

Source: WSET Candidate Feedback Survey - global respondents who work in the drinks industry who have recently studied a Level 1, 2 or 3 qualification.

*When customers shop with us, they expect high levels of expertise and unbeatable experience. Having friendly, knowledgeable people in our stores - all trained through WSET - enables us to meet and exceed that expectation.*



**John Colley**  
CEO of Majestic, UK

*I notice time and again that once people gain WSET qualifications, they tend to stay longer and progress further in the company. Hospitality skills are vital, of course, but the knowledge you can get from WSET underpins them.*



**Christine Parkinson DipWSET**  
Co-Founder and Drinks Consultant, Brimful Drinks

*WSET programs provide our employees with the 3 Cs:  
Confidence – to do their job more effectively,  
Credibility – to speak with authority about our brands and wines  
Culture – to enhance their enjoyment of wine*



**Peter Marks MW**  
VP Education, Constellation Brands, USA

*The breadth and depth of WSET qualifications is amazing and their interactive learning approach makes studying an exciting experience.*



**Ettore Donadeo DipWSET**  
Wine buyer and educator, Caplan Wine Academy, Japan



## Tasting Notes App — Wines

Whether you're a wine enthusiast tasting for pleasure or a drinks professional tasting for work, WSET's app is the perfect companion for recording and storing your tasting notes. Built for WSET's globally recognised Systematic Approach to Tasting® (SAT) at Level 2.

*A brilliant, intuitive tool for both WSET students and dedicated wine lovers who want to keep concise and consistent notes of their tastings.*

Android user



Download for free on iOS and Android



### Contact us

Email us [wset@wsetglobal.com](mailto:wset@wsetglobal.com)

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[wsetglobal.com](https://wsetglobal.com)

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