

Level 2 Award in Beer

Code: 2BE2401C

Educators: schooleducators@wsetglobal.com

Dates: Wed 20 Mar 24 – Fri 22 Mar 24

Admins: studentserviceteam@wsetglobal.com

Study format: Consecutive

Exams: wsetschoolexams@wsetglobal.com

Course programme

Wed 20 Mar 24

#	SESSION	TIME
1	Introduction, beer's main ingredients, tasting and evaluating beer	09:00am – 11:15am
2	Malting, malt types and adjuncts, brewing process and equipment	11:45am – 01:45pm
3	Malt-driven styles	02:45pm – 04:45pm

Thu 21 Mar 24

#	SESSION	TIME
4	Hops, hop driven styles	09:00am – 11:00am
5	Yeast, yeast driven styles	11:30am – 01:30pm
6	Yeast and bacteria, mixed fermentation styles	02:30pm – 04:30pm

Fri 22 Mar 24

#	SESSION	TIME
7	Other speciality beers, recap on styles	09:00am – 11:00am
8	Storage and service of beer, beer and food	11:30am – 01:30pm
9	Revision	02:30pm – 03:30pm
10	Exam	03:30pm – 04:30pm

Original photographic ID is required for exams.