

Level 1 Award in Beer

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Study format: Day release Exams: wsetschoolexams@wsetglobal.com

Course programme

SESSION	TIME
Introduction, what is beer?	09:00am – 09:30am
How is beer made?	09:30am – 09:40am
Malt and other sources of sugar	09:40am – 10:00am
Hops and other flavourings	10:00am – 10:20am
Break	10:20am – 10:40am
Yeast	10:40am –10:50am
An introduction to tasting beer	10:50am – 11:30am
Styles of beer (part 1)	11:30am – 12:30pm
Lunch	12:30pm – 01:30pm
Styles of beer (part 2)	01:30pm – 02:40pm
Break	02:40pm – 02:50pm
Storage and service of beer	02:50pm – 03.15pm
Beer and food, mock	03:15pm – 04:00pm
Exam	04:00pm – 05:00pm
	Introduction, what is beer? How is beer made? Malt and other sources of sugar Hops and other flavourings Break Yeast An introduction to tasting beer Styles of beer (part 1) Lunch Styles of beer (part 2) Break Storage and service of beer

Original photographic ID is required for exams.

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