



# Level 2 Award in Beer

Code: 2BE2504C

Educators: [schooleducators@wsetglobal.com](mailto:schooleducators@wsetglobal.com)

Dates: Wed 05 Feb 25 – Fri 07 Feb 25

Admins: [studentserviceteam@wsetglobal.com](mailto:studentserviceteam@wsetglobal.com)

Study format: Intensive

Exams: [wsetschoolexams@wsetglobal.com](mailto:wsetschoolexams@wsetglobal.com)

## Course programme

### Wed 05 Feb 25

#	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 06 Feb 25

#	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 07 Feb 25

#	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
<b>10</b>	<b>Exam</b>	<b>03:30pm – 04:30pm</b>

**Original photographic ID is required for exams.**