

Level 2 Award in Beer

Code: 2BE2502D Educators: schooleducators@wsetglobal.com

Dates: Thu 09 Jan 25 – Thu 23 Jan 25 Admins: studentservicesteam@wsetglobal.com

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

Course programme

Thu 09 Jan 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 16 Jan 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 |

Thu 23 Jan 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 |
| 10 Exam | | 03:30pm – 04:30pm |

Original photographic ID is required for exams.

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