

Level 2 Award in Beer

Code: 2BE2502S Educators: schooleducators@wsetglobal.com

Dates: Sat 02 Nov 24 – Sat 30 Nov 24 Admins: studentservicesteam@wsetglobal.com

Study format: Saturday course Exams: wsetschoolexams@wsetglobal.com

Course programme

Sat 02 Nov 24

#	SESSION	TIME
1	Introduction, beer's main ingredients, tasting and evaluating beer	10:00am – 12:00pm
2	Malting, malt types and adjuncts, brewing process and equipment	12:30pm – 02:30pm

Sat 09 Nov 24

# SESSION	TIME
3 Malt, malt driven styles	10:00am – 12:00pm
4 Hops, hop driven styles	12:30pm – 02:30pm

Sat 16 Nov 24

#	SESSION	TIME
5	Yeast, yeast driven styles	10:00am - 12:00pm
6	Yeast and bacteria, mixed fermentation styles	12:30pm – 02:30pm

Sat 23 Nov 24

#	SESSION	TIME
7	Other speciality beers, recap on styles	10:00am – 12:00pm
8	Storage and service of beer, beer and food	12:30pm – 02:30pm

Sat 30 Nov 24

#	SESSION	TIME
9	Exam	09:45am – 11:30am

Original photographic ID is required for exams.

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