

# Level 2 Award in Beer

Code: 2BE2503S

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

Dates: Sat 01 Mar 25 – Sat 29 Mar 25

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

Study format: Saturday course

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

## Course programme

### Sat 01 Mar 25

#	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 08 Mar 25

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

### Sat 15 Mar 25

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

### Sat 22 Mar 25

#	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 29 Mar 25

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

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