



Level 2 Award in Beer

Code: 2BE2502E Educators: schooleducators@wsetglobal.com

Dates: Thu 06 Feb 25 – Thu 03 Apr 25 Admins: studentservicesteam@wsetglobal.com

Study format: Evening Exams: wsetschoolexams@wsetglobal.com

Course programme

| # | SESSION | DATE | TIME |
|---|--|---------------|-------------------|
| 1 | Introduction, beer's main ingredients, tasting and evaluating beer | Thu 06 Feb 25 | 06:30pm – 08:30pm |
| 2 | Malting, malt types and adjuncts, brewing process and equipment | Thu 13 Feb 25 | 06:30pm – 08:30pm |
| 3 | Malt-driven styles | Thu 20 Feb 25 | 06:30pm – 08:30pm |
| 4 | Hops, hop driven styles | Thu 27 Feb 25 | 06:30pm – 08:30pm |
| 5 | Yeast, yeast driven styles | Thu 06 Mar 25 | 06:30pm – 08:30pm |
| 6 | Yeast and bacteria, mixed fermentation styles | Thu 13 Mar 25 | 06:30pm – 08:30pm |
| 7 | Other speciality beers, recap on styles | Thu 20 Mar 25 | 06:30pm – 08:30pm |
| 8 | Storage and service of beer, beer and food | Thu 27 Mar 25 | 06:30pm – 08:30pm |
| 9 | Exam | Thu 03 Apr 25 | 06:00pm – 07:30pm |

Original photographic ID is required for exams.

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