

# Level 2 Award in Beer

Code: 2BE2503E

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

Dates: Mon 02 Jun 25 – Mon 28 Jul 25

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

Study format: Evening

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

## Course programme

| # | SESSION  | DATE                 | TIME                     |
|---|--|----------------------|--------------------------|
| 1 | Introduction, beer's main ingredients, tasting and evaluating beer | Mon 02 Jun 25        | 06:30pm – 08:30pm        |
| 2 | Malting, malt types and adjuncts, brewing process and equipment    | Mon 09 Jun 25        | 06:30pm – 08:30pm        |
| 3 | Malt-driven styles   | Mon 16 Jun 25        | 06:30pm – 08:30pm        |
| 4 | Hops, hop driven styles  | Mon 23 Jun 25        | 06:30pm – 08:30pm        |
| 5 | Yeast, yeast driven styles   | Mon 30 Jun 25        | 06:30pm – 08:30pm        |
| 6 | Yeast and bacteria, mixed fermentation styles                      | Mon 07 Jul 25        | 06:30pm – 08:30pm        |
| 7 | Other speciality beers, recap on styles                            | Mon 14 Jul 25        | 06:30pm – 08:30pm        |
| 8 | Storage and service of beer, beer and food                         | Mon 21 Jul 25        | 06:30pm – 08:30pm        |
| 9 | <b>Exam</b>  | <b>Mon 28 Jul 25</b> | <b>06:00pm – 07:30pm</b> |

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