

Level 2 Award in Beer

Code: 2BE2503D Educators: schooleducators@wsetglobal.com

Dates: Mon 07 Jul 25 – Mon 21 Jul 25 Admins: studentservicesteam@wsetglobal.com

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

Course programme

Mon 07 Jul 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

Mon 14 Jul 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

Mon 21 Jul 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.

06/24 © WSET 2024