



Course structure

Module 1: Introducing spirits

Learn to taste and describe spirits using the WSET Systematic Approach to Tasting®

Discover how spirits are made and the influence of production methods on the style of spirit produced.

Module 2: Fruit spirits and Whisky/Whiskey.

Learn about the raw materials and production processes used to produce the principal types of fruit spirits and whiskies.

Learn about the key characteristics and labelling terms used for these styles of spirits.

Module 3: Sugar cane spirits and Tequila and Mezcal

Learn about the raw materials and production processes used to produce the principal types of rum, cachaça, tequila and mezcal.

Learn about the key characteristics and labelling terms used for these styles of spirits.

Module 4: Vodka, flavoured spirits and aromatised wines

Learn about the raw materials and production processes used to produce the principal types of vodka, flavoured spirits, and aromatised wines.

Learn about the key labelling terms used for these styles of spirits.

Module 5: Mixing with spirits

Learn about the key ingredients and the factors to be considered when making a balanced cocktail. Learn about the key cocktail families and know notable examples from each.

Module 6: Revision and resources

Mock multiple-choice feedback examination which can be attempted as many times as the student likes.

APPs must provide the relevant and current WSET study materials for this course.