

DISCOVER
OUR
QUALIFICATIONS



Global Drinks
Education



Taste the tradition and techniques that shape drinks around the world. Become an expert in wine, spirits, beer or sake with a WSET qualification.

For more than 55 years, professionals and enthusiasts around the globe have trusted us to deepen their understanding of what's in the glass. Today, students in over 70 countries choose WSET to grow their skills, broaden their horizons and connect with a vibrant, global drinks community.



Accreditation

Qualifications at Level 1-3* are regulated by Ofqual, the independent regulator of qualifications and exam regulations in England.

*Excluding WSET Level 3 Award in Spirits.

Our qualifications

Our courses are created by subject-matter experts and shaped to meet industry needs.

Wherever you start, our qualifications are designed to spark your curiosity and support your growth.

You'll learn from passionate, expert educators who are rigorously trained to deliver a consistent, high-quality learning experience wherever you study.

Our approach to learning

WSET qualifications are offered at four levels* and are designed to be studied in sequence, with each level of study preparing you for the next.

You can enrol onto a Level 2 qualification without holding Level 1. You can also enrol onto a Level 3 qualification without holding Level 2, but you will need to have equivalent knowledge. If you are unsure which level to start with, please seek advice from your preferred course provider.

This guide shows how our qualifications are structured and gives you an overview of the expected skills progression and learning outcomes.

For more details, visit **wsetglobal.com**.



Study options

WSET courses are available as in-person or online study, through our global network of course providers. Availability varies by course provider and qualification. For current information check our website, **wsetglobal.com**.

At Levels 1 and 2 exams may be available online*. Please check with your preferred course provider before you book your course.

For qualifications at Levels 3 and 4, exams must be completed in person and cannot be taken online.

*English only

Level 1

Explore

Gain basic factual knowledge of the types and styles of product and how they are made.

Level 2

Understand

Gain broad product knowledge, understand key production options and learn how to taste and describe the product with confidence.

Level 3

Explain

Gain detailed knowledge and understanding of the product and its production options. Learn how to apply this knowledge to explain style and quality. Develop your ability to taste and describe the product accurately.

Level 4

Analyse

Gain specialised knowledge and understanding of production. WSET Diploma graduates will have the product knowledge and analytical tasting skills to explain and evaluate at an expert level.

* Not all subjects are available to study at all four Levels.

Tasting

Central to all of our qualifications is our trademarked WSET Systematic Approach to Tasting® (SAT), which progressively develops tasting technique, descriptive vocabulary and evaluation skills.



Appearance



Nose



Palate



Conclusions



WINES

QUALIFICATIONS

For those who want to go deeper into wine –
there's no better place to begin.

We'll guide you through the craft behind every glass. Explore the tastes, production processes and regional varieties that shape some of the world's most significant wines.

Develop expert wine knowledge and tasting skills that open doors to new opportunities.

"There is no organisation with a wider international footprint than WSET in wine."

Dr Laura Catena,
Managing Director of Bodega Catena Zapata
and WSET Honorary President



WSET Level 1 Award in Wines

Explore the main types and styles of wine through sight, smell and taste - while also gaining the basic skills to describe wines accurately and make food and wine pairings.

WSET Level 2 Award in Wines

Gain an understanding of the world's principal and regionally important grape varieties, the regions where they are grown, and the styles of wine they produce. You'll explore the factors that impact style and quality and learn how to describe these wines with confidence.

WSET Level 3 Award in Wines

Build your knowledge and gain an advanced understanding of grape growing and winemaking. Upon completion you will be able to assess wines accurately and use your understanding to explain style and quality with confidence.

WSET Level 4 Diploma in Wines

Designed to provide expert-level knowledge in all aspects of wines, deepening your understanding of how wine production and business factors influence style, quality and price.

Successful graduates acquire exceptional analytical skills and proficiency in evaluative wine tasting and are well prepared to progress to the Master of Wine programme.

Candidates must already hold WSET Level 3 Award in Wines.

Delivery and assessment



Study time
6 guided hours



Assessment
Closed-book exam of 30 multiple choice questions.

Delivery and assessment



Study time
28 hours, 16 guided



Assessment
Closed-book exam of 50 multiple choice questions.

Delivery and assessment



Study time
84 hours, 30 guided



Assessment
Closed-book exam of 50 multiple choice questions, a paper of short written answers and a blind tasting of 2 samples.

Delivery and assessment



Study time
500 hours, 116 guided



Assessment
Varies by unit but includes: written theory exams, tasting exams and an independent research assignment

The WSET Diploma is made up of six units.
You must pass all six units to complete the Diploma.

- D1 – Wine production
- D2 – Wine business
- D3 – Wines of the world
- D4 – Sparkling wines
- D5 – Fortified wines
- D6 – Independent research assignment



SPIRITS

QUALIFICATIONS

Behind every great spirit lies a story of ingredients, innovation and meticulous craft.

Whether you're drawn to agave spirits, contemporary blends, aged rums or classic whiskies, WSET's spirits qualifications take you beneath the surface.

You'll explore how raw materials and production techniques influence character, quality and style.

Develop practical skills and a deeper understanding with every sip.

"WSET's depth across every spirits category has elevated my knowledge and helped me lead with real confidence. It's also strengthened my CV, making my experience stand out."

**Jon Gray, Global Brand Ambassador,
Beefeater Gin, Pernod Ricard**



WSET Level 1 Award in Spirits

Discover the main styles and types of spirits through sight, smell, and taste to develop an understanding of the key factors affecting flavours and aromas, and how cocktail recipes work.

Delivery and assessment



Study time
6 guided hours



Assessment
Closed-book exam of 30 multiple choice questions.

WSET Level 2 Award in Spirits

Understand how the combination of raw materials and production choices come together to create the wide range of spirit styles available today. This qualification also explores the principles of serving spirits and the key cocktail families.

Delivery and assessment



Study time
26 hours, 14 guided



Assessment
Closed-book exam of 50 multiple choice questions.

WSET Level 3 Award in Spirits

Through a combination of tasting and the application of theoretical knowledge, you will learn to explain confidently why spirits look and taste the way they do and how they differ from each other. You will also acquire a deep theoretical understanding of the techniques used in spirit production.

Delivery and assessment



Study time
84 hours, 30 guided



Assessment
Closed-book exam of 50 multiple choice questions, a paper of short written answers and a blind tasting of 2 samples.





SAKE

QUALIFICATIONS

From rice selection to careful fermentation, sake is a drink rooted in culture, technique and detail.

As interest in sake grows worldwide, more people are seeking to understand the traditions and techniques behind it.

Our qualifications offer a clear, globally recognised way to explore the world of sake.

Build the knowledge and confidence to explore sake with clarity and purpose.

“This qualification will give you all the essentials you need to understand and enjoy the sake in your glass.”

Sake Samurai



WSET Level 1 Award in Sake

For those new to the subject, this qualification offers a hands-on introduction to the world of sake.

Explore the main styles and types of sake through sight, smell and taste to develop an understanding of the key factors affecting flavours and aromas.

WSET Level 2 Award in Sake

An intermediate level qualification for anyone looking to explore the fascinating world of sake. Through an immersive and interactive course, you'll discover how key ingredients and production processes influence the style and quality of sake.

WSET Level 3 Award in Sake

Develop a detailed understanding of the production methods that affect the style, quality and price of sake. Upon completion you will be able to assess different sakes accurately and use your understanding to explain style and quality with confidence.

Delivery and assessment



Study time
6 guided hours



Assessment
Closed-book exam of 30 multiple choice questions.

Delivery and assessment



Study time
26 hours, 14 guided



Assessment
Closed-book exam of 50 multiple choice questions.

Delivery and assessment



Study time
42 hours and 40 minutes, 20 hours and 40 minutes guided



Assessment
Closed-book exam of 50 multiple choice questions, a paper of short written answers and a blind tasting of 2 samples.





BEER

QUALIFICATIONS

For anyone keen to hop into the world of beer,
it all begins right here.

From fragrant hops to rich roasted malts,
our qualifications help you explore how
ingredients and brewing processes shape the
flavours, textures and aromas in every style.
You'll gain the knowledge and confidence to
taste, describe and assess beer.

"WSET's qualifications have a strong
reputation worldwide as the industry
standard for [drinks] knowledge."

Asahi



WSET Level 1 Award in Beer

A great introduction to the world of beer. Learning through sight, smell and taste, you'll become familiar with a range of beer styles and how they are made, giving you the confidence to navigate any beer menu with ease.

WSET Level 2 Award in Beer

Focused on how key ingredients and production processes influence the style and quality of beer. You'll also learn how to taste, describe and evaluate the quality of beer.

Delivery and assessment



Study time

6 guided hours



Assessment

Closed-book exam of 30 multiple choice questions.

Delivery and assessment



Study time

28 hours, 16 guided



Assessment

Closed-book exam of 50 multiple choice questions.





READY TO GET STARTED?

Study in person or online with course providers across the world, just choose the qualification that suits you best.

For individuals

To find a course provider near you, head to the Where to Study page on our website. Search by location and qualification, and choose between online or in-person courses where available.

wsetglobal.com

For businesses

WSET training for businesses is available through:

- Our global network of course providers
- Custom course delivery, tailored to your business
- Becoming a WSET course provider

Our Global Business Development team is here to help you find the best solution for your organisation.

Why choose WSET?

Study with us and work towards internationally recognised qualifications with an organisation that has been a leader in the drinks education for over 55 years.

A WSET qualification:



Gives you internationally recognised credentials



Helps you to stand out from your peers



Provides you with new skills and knowledge



Develops your tasting and assessment skills

“WSET was an incredible experience. The teaching, materials and level of challenge felt exactly right. It was an inspiring step in what I hope will be a continuing journey with wine.”

Jordan Cohen, USA



700+

Locations



70+

Countries



12

Qualifications



15

Languages



55+

years of experience

A close-up photograph of a bunch of ripe blueberries, showing their deep blue color and natural texture. The berries are slightly out of focus in the background, creating a bokeh effect.

DON'T JUST TAKE
OUR

WORD FOR IT

With a WSET qualification
students:

96%

felt more
confident

94%

said the course
developed their tasting
skills

94%

rated their course good
or excellent

97%

enjoyed their course and
had fun learning

“WSET courses are informative,
recognised, always fun and exploratory.
I find the training both useful and
accessible as a non-industry drinks
enthusiast, and studying wine, spirits, sake
and beer has been a great experience
throughout.”

Candice Midde, India

“I’ve traveled the world through wine,
without even leaving London. Learning
about a country or region’s winemaking
tradition opens doors for understanding a
place’s geography, history and culture.”

Anna Churova, UK

“WSET helped me structure and deepen
my understanding of wine – opening new
ways to grow my passion.”

Dariusz Matejuk, Poland



Global Drinks
Education



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