



WSET
WINE & SPIRIT
EDUCATION TRUST

WSET® Level 2 Award in Wines

Specification

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Introduction

This Specification contains necessary information for both candidates and Approved Programme Providers (APPs) about the WSET Level 2 Award in Wines.

The main part of the document is a detailed statement of the learning outcomes for the Level 2 Award in Wines. These outcomes should be used by APPs to prepare programmes of learning, and by candidates to plan their studies, because the examination is specifically set to test these outcomes.

The Specification also provides a list of recommended tasting samples, guidance concerning the examination (including weight of the learning outcomes content), sample examination questions and the examination regulations.

At the end of this document you will find information on the other WSET qualifications.

1

Introduction to the WSET Level 2 Award in Wines

Qualification aims

The WSET Level 2 Award in Wines is intended for people who have little or no prior knowledge. It is suitable wherever a good level of wine knowledge is required to underpin job skills and competencies, for example in the customer service and sales functions of hospitality, retailing and wholesaling industries. It is also useful for those who have a general interest in wine and wish to broaden their knowledge.

Successful candidates will be able to describe and compare the styles of wines produced from internationally and regionally important grape varieties, interpret wine labels from the main wine-producing regions of the world and give basic guidance on appropriate selection and service, as well as understand the principles of wine tasting and evaluation.

Qualification structure

Learning Outcomes

In order to meet the qualification aims there are six learning outcomes.

Learning Outcome 1	Understand the environmental influences and grape-growing options in the vineyard and how these will impact the style and quality of wine.
Learning Outcome 2	Understand how winemaking and bottle ageing influence the style and quality of wine.
Learning Outcome 3	Understand how environmental influences, grape-growing options, winemaking and bottle ageing influence the style and quality of wines made from the principal grape varieties.
Learning Outcome 4	Know the style and quality of wines produced from regionally important black and white grape varieties.
Learning Outcome 5	Understand how the production process can influence the styles of sparkling and fortified wines.
Learning Outcome 6	Understand the key principles and processes involved in the storage and service of wine, and in the pairing of food and wine.

Enrolment

There are no restrictions on entry to the WSET Level 2 Award in Wines.

Please refer to Section 1 in Chapter 6 for additional eligibility information.

Total Qualification Time (TQT) and Guided Learning Hours (GLH)

TQT is an estimate of the total amount of time, measured in hours, that a learner would reasonably need to be able to show the level of achievement necessary for the award of a qualification. It is made up of GLH and private study time. GLH include all tutor-supervised learning and supervised assessments.

The TQT for the Level 2 Award in Wines is 28 hours. This is made up of 17 GLH (of which 1 hour is for the examination) and 11 hours' private study.

Recommended progression routes

The WSET Level 2 Award in Wines, or an equivalent level of knowledge, is recommended for entry to the WSET Level 3 Award in Wines.

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Learning Outcomes

Learning Outcome 1

Understand the environmental influences and grape-growing options in the vineyard and how these will impact the style and quality of wine.

Assessment Criteria

1. Identify what each **part of a grape** provides to the winemaker.
2. Identify what a **vine requires** to grow grapes.
3. Identify the **key stages of grape formation and ripening**.
4. Describe how the **grape's components, aromas and flavours** change as the grape ripens.
5. Describe how the **environmental influences** in the vineyard impact on grape ripeness and quality.
6. Describe how grape ripeness impacts on wine style and quality.
7. Identify the **grape-growing options** in the vineyard.
8. State the meaning of the most important **labelling terms used to indicate origin and regulation**.
9. State the meaning of the **labelling terms relating to vine age and grape-growing options**.

Parts of a grape	Skin: Colour, tannins, flavours Pulp: Sugar, acids, water, flavours Seeds and stems: Tannins
Vine requirements	Warmth, sunlight, water, nutrients, carbon dioxide (CO ₂)
Stages of grape formation and ripeness	Grape formation: Flowering, fruit set, <i>véraison</i> Ripeness: Unripe grapes, ripe grapes, extra-ripe grapes (late harvest, raisined)
Changes as grapes ripen	General component changes: Colour, sugar, acid, tannins General aroma and flavour changes: For white grapes, for black grapes
Environmental influences in the vineyard	General climatic influences: Cool, moderate, warm Other climatic influences: Latitude, altitude, mountains, slope, aspect, soils, seas, rivers, air, fog, cloud, mist Weather influences: Drought, frost, hail, rain, sunlight, temperature

Grape-growing options	<p>Vineyard options: Training, pruning, irrigation, managing weeds, pests and diseases, organic production, yield, harvest</p> <p>Concentration of grape sugars: Extra-ripe grapes, botrytis/noble rot grapes, frozen grapes</p>
Labelling terms used to indicate origin and regulation	<p>Geographical indications (GIs)</p> <p>European Union: Protected Designation of Origin (PDO), Protected Geographical Indication (PGI)</p> <p>France: <i>Appellation d'Origine Contrôlée</i> (AOC), <i>Appellation d'Origine Protégée</i> (AOP), <i>Indication Géographique Protégée</i> (IGP)</p> <p>Italy: <i>Denominazione di Origine Controllata e Garantita</i> (DOCG), <i>Denominazione di Origine Controllata</i> (DOC), <i>Indicazione Geografica Tipica</i> (IGT)</p> <p>Spain: <i>Denominación de Origen Calificada</i> (DOCa), <i>Denominación de Origen</i> (DO), <i>Vino de la Tierra</i></p> <p>Germany: <i>Qualitätswein</i>, <i>Prädikatswein</i>, <i>Landwein</i></p> <p>Outside the European Union: GIs</p>
Labelling terms relating to vine age and grape-growing options	<p>Vine age: Old Vine/<i>Vieilles vignes</i></p> <p>Grape-growing options: Vintage, Late Harvest/<i>Vendanges tardives</i>, Botrytis/Noble Rot, Icewine/Eiswein</p>

Learning Outcome 2

Understand how winemaking and bottle ageing influence the style and quality of wine.

Assessment Criteria

1. State the key stages of the **alcoholic fermentation process**.
2. Identify the key stages of the **winemaking processes** used for red, rosé and white wines.
3. Describe how **winemaking options** can influence the style and quality of wine produced.
4. Identify the key changes that occur to a wine during **bottle ageing**.

Alcoholic fermentation process	Yeast converts sugar into alcohol and carbon dioxide
Winemaking process	Stages in the winemaking process: Crushing, fermentation, pressing, storage and/or maturation, blending, packaging
Winemaking options	<p>Adjustments: Addition of sugar, adjustment to acidity</p> <p>Fermentation temperatures: Cool, warm</p> <p>Red wine: Extraction</p> <p>Rosé wine: Short maceration, blending</p> <p>Sweet wine: Fermentation stopped, sweetness added</p> <p>Vessel types: Stainless steel, concrete, oak</p> <p>Oak vessel types: Small, large, new, old, level of toast</p> <p>Malolactic conversion</p> <p>Lees</p> <p>Blending: Consistency, complexity, style</p>
Bottle ageing	<p>Red wine: Colour, tannin, aromas and flavours</p> <p>White wine: Colour, aromas and flavours</p>

Learning Outcome 3

Understand how environmental influences, grape-growing options, winemaking and bottle ageing influence the style and quality of wines made from the principal grape varieties.

Assessment Criteria

1. Describe the **characteristics** of the **principal grape varieties**.
2. Describe how **environmental influences** and **grape-growing options** impact on the characteristics of the principal grape varieties.
3. Describe how **winemaking options** impact on the styles of wine produced from the principal grape varieties.
4. Describe how **bottle ageing** impacts on the style of wines produced from the principal grape varieties.
5. Describe the styles and quality of wines produced from the **principal grape varieties** in the specified **GIs**.
6. Compare the styles and quality of wines from the **principal grape varieties** within and between specified regions.
7. State the meaning of **regionally important labelling terms indicating style and quality of wines made from the principal grape varieties**.

Principal grape varieties	<p>Black grapes</p> <ul style="list-style-type: none"> • Varieties: Merlot, Cabernet Sauvignon, Syrah/Shiraz, Pinot Noir • Characteristics: Colour, tannin level, sugar (potential alcohol), acidity, aromas and flavours <p>White grapes</p> <ul style="list-style-type: none"> • Varieties: Chardonnay, Pinot Grigio/Pinot Gris, Riesling, Sauvignon Blanc • Characteristics: Colour, sugar (potential alcohol), acidity, aromas and flavours
Environmental influences and grape-growing options	<p>Climate: Cool, moderate, warm</p> <p>Harvest: Early-picked grapes, ripe grapes, extra-ripe grapes</p> <p>Concentration of grape sugars: Extra-ripe grapes, botrytis/noble rot grapes, frozen grapes</p>
Winemaking options	<p>Vessel types: Stainless steel, concrete, oak</p> <p>Oak barrel types: Small, large, new, old, level of toast</p> <p>Malolactic conversion</p> <p>Lees</p> <p>Blending: Consistency, complexity, style</p>
Bottle ageing	<p>Red wine: Colour, tannin, aromas and flavours</p> <p>White wine: Colour, aromas and flavours</p>

Geographical indications for black grape varieties

Merlot

GIs within the EU

PGI production

- **France:** Pays d’Oc

PDOs

- **France:** Bordeaux, Saint-Émilion, Pomerol

GIs from other wine-producing countries:

USA: California, Napa Valley, Sonoma

Chile: Central Valley

South Africa: Stellenbosch

Australia: Margaret River

New Zealand: Hawke’s Bay

Cabernet Sauvignon

GIs within the EU

PGI production

- **France:** Pays d’Oc

PDOs

- **France:** Bordeaux, Haut-Médoc, Pauillac, Margaux, Graves, Pessac-Léognan

GIs from other wine-producing countries:

USA: California, Napa Valley (Oakville, Rutherford, Calistoga), Sonoma

Chile: Central Valley, Maipo Valley, Colchagua Valley

South Africa: Stellenbosch

Australia: Coonawarra, Margaret River

New Zealand: Hawke’s Bay

Syrah/Shiraz

GIs within the EU

PGI production

- **France:** Pays d’Oc

PDOs

- **France:**
 - Northern Rhône: Crozes-Hermitage, Hermitage, Côte Rôtie
 - Languedoc-Roussillon: Minervois

GIs from other wine-producing countries:

Australia: South Eastern Australia, Barossa Valley, Hunter Valley

Pinot Noir

GIs within the EU

PDOs

- **France:** Bourgogne/Burgundy, Gevrey-Chambertin, Nuits-Saint-Georges, Beaune, Pommard

GIs from other wine-producing countries:

USA: Sonoma, Los Carneros, Santa Barbara County, Oregon

Chile: Casablanca Valley

South Africa: Walker Bay

Australia: Yarra Valley, Mornington Peninsula

New Zealand: Martinborough, Marlborough, Central Otago

Geographical indications for white grape varieties

Chardonnay

GIs within the EU

PGI production

- **France:** Pays d'Oc

PDOs

- **France:** Bourgogne/Burgundy, Chablis, Puligny-Montrachet, Meursault, Mâcon, Pouilly-Fuissé

GIs from other wine-producing countries:

USA: California, Sonoma, Los Carneros, Napa Valley, Santa Barbara County, Oregon

Chile: Central Valley, Casablanca Valley

South Africa: Western Cape, Walker Bay

Australia: South Eastern Australia, Yarra Valley, Adelaide Hills, Margaret River

New Zealand: Marlborough, Hawke's Bay

Riesling

GIs within the EU

PDOs

- **France:** Alsace
- **Germany:** Mosel, Rheingau, Pfalz

GIs from other wine-producing countries:

Australia: Clare Valley, Eden Valley

Sauvignon Blanc

GIs within the EU

PGI production

- **France:** Pays d'Oc

PDOs

- **France:**
 - Loire: Sancerre, Pouilly-Fumé, Touraine
 - Bordeaux: Bordeaux, Graves, Pessac-Léognan

GIs from other wine-producing countries:

USA: Napa Valley

Chile: Central Valley, Casablanca Valley

South Africa: Elgin, Constantia

Australia: Adelaide Hills, Margaret River

New Zealand: Marlborough

Pinot Gris/Pinot Grigio

GIs within the EU

PGI production

- **Italy:** Veneto

PDOs

- **France:** Alsace
- **Italy:** Delle Venezie, Friuli-Venezia Giulia

Regionally important labelling terms indicating style and quality of wines made from the principal grape varieties

France

Burgundy: Premier Cru, Grand Cru

Bordeaux: Bordeaux, Bordeaux Supérieur, Cru Bourgeois, Grand Cru Classé

Alsace: Grand Cru

Germany

Prädikatswein, Kabinett, Spätlese, Auslese, Beerenauslese (BA), Trockenbeerenauslese (TBA), Eiswein

Trocken, Halbtrocken

Learning Outcome 4

Know the style and quality of wines produced from regionally important black and white grape varieties.

Assessment Criteria

1. Describe the **characteristics** of the regionally important black and white grape varieties.
2. Describe the styles and quality of wines from the regionally important black and white grape varieties from specified **GIs**.
3. State the meaning of the **labelling terms** indicating style and quality of wines produced from regionally important black and white grape varieties.

Black grape varieties	
Characteristics	Colour, tannin level, sugar (potential alcohol), acidity, aromas and flavours
Gamay	
GIs	France: Beaujolais, Beaujolais Villages, Beaujolais Cru (Fleurie)
Grenache/Garnacha	
GIs	France: <ul style="list-style-type: none"> • Southern Rhône: Côtes du Rhône, Côtes du Rhône Villages, Châteauneuf-du-Pape • Languedoc-Roussillon and Provence: Minervois, Côtes de Provence Spain: Rioja, Navarra, Priorat Australia: Barossa Valley, McLaren Vale
Tempranillo	
GIs	Spain: Rioja, Ribera del Duero, Catalunya
Labelling terms	Joven/Genérico, Crianza, Reserva, Gran Reserva
Nebbiolo	
GIs	Italy: Barolo, Barbaresco
Barbera	
GIs	Italy: Barbera d'Asti
Sangiovese	
GIs	Italy: Chianti, Chianti Classico, Brunello di Montalcino
Labelling terms	Riserva
Corvina	
GIs	Italy: Valpolicella, Amarone della Valpolicella, Recioto della Valpolicella
Labelling terms	Classico
Montepulciano	
GIs	Italy: Montepulciano d'Abruzzo

Zinfandel/Primitivo	
GIs	USA: California Italy: Puglia
Pinotage	
GIs	South Africa: Western Cape
Labelling terms	Cape Blend
Carmenère	
GIs	Chile: Central Valley
Malbec	
GIs	Argentina: Mendoza
White grape varieties	
Characteristics	Colour, sugar (potential alcohol), acidity, aromas and flavours
Chenin Blanc	
GIs	France: Vouvray South Africa: Western Cape
Sémillon/Semillon	
GIs	France: Sauternes Australia: Hunter Valley, Barossa Valley
Viognier	
GIs	France: • Northern Rhône: Condrieu
Gewurztraminer	
GIs	France: Alsace, Alsace Grand Cru
Verdicchio	
GIs	Italy: Verdicchio dei Castelli di Jesi
Cortese	
GIs	Italy: Gavi
Garganega	
GIs	Italy: Soave, Recioto di Soave
Labelling terms	Classico
Fiano	
GIs	Italy: Fiano di Avellino
Albariño	
GIs	Spain: Rías Baixas
Furmint	
GIs	Hungary: Tokaj
Labelling terms	Aszú

Learning Outcome 5

Understand how the production process can influence the styles of sparkling and fortified wines.

Assessment Criteria

1. Identify the key **grape varieties** used to produce the principal styles of sparkling wines.
2. Identify the key stages of the **winemaking processes** used to make sparkling and fortified wines.
3. Identify the key **GIs** for sparkling and fortified wines.
4. Describe the **styles** of specified sparkling and fortified wines.
5. State the meaning of the **labelling terms associated with sparkling and fortified wines indicating style and quality**.

Grape varieties	Sparkling wines: Chardonnay, Pinot Noir, Meunier, Moscato (Muscat), Glera
Winemaking processes	Sparkling wines: <ul style="list-style-type: none"> • France: Champagne • Italy: Asti, Prosecco • Spain: Cava • Other countries: South Africa, USA, Australia, New Zealand Fortified wines: <ul style="list-style-type: none"> • Spain: Sherry • Portugal: Port
GIs	Sparkling wines: <ul style="list-style-type: none"> • Bottle fermentation method: Traditional method • Tank method: Dry styles, sweet styles Fortified wines: <ul style="list-style-type: none"> • Sherry: Fortification after fermentation, ageing in contact with <i>flor</i>, ageing in contact with oxygen • Port: Fortification to interrupt fermentation, ageing
Labelling terms associated with sparkling and fortified wines indicating style and quality	Sparkling wines: Brut, Demi-Sec, Vintage/Non-Vintage, Traditional Method, Cap Classique Fortified wines: <ul style="list-style-type: none"> • Sherry: Fino, Amontillado, Oloroso, Pale Cream, Medium, Cream, PX (Pedro Ximénez) • Port: Ruby, Reserve Ruby, Late Bottled Vintage (LBV), Vintage, Tawny

Learning Outcome 6

Understand the key principles and processes involved in the storage and service of wine, and in the pairing of food and wine.

Assessment Criteria

1. Identify the ideal conditions for **storing** and methods for **preserving** wine.
2. State the recommended **service temperature** for types and styles of wine.
3. State the correct procedures for **opening and serving wine**.
4. Identify how **common faults** affect the aroma and flavours of wine.
5. Identify the principal **food and wine interactions**.

Ideal storage conditions	Temperature, light, position of bottle
Preserving wine	Vacuum systems, inert gas systems
Service temperature	<p>White and rosé wines:</p> <ul style="list-style-type: none"> • Sparkling wines – well chilled • Sweet wines – well chilled • Light- and medium-bodied white and rosé wines – chilled • Full-bodied white wines – lightly chilled <p>Red wines:</p> <ul style="list-style-type: none"> • Medium- and full-bodied red wines – room temperature • Light-bodied red wines – room temperature or lightly chilled
Serving wine	<p>Opening: Still wine, sparkling wine</p> <p>Decanting</p> <p>Serving wine: Glassware, checks on the appearance and nose of the wine</p>
Common faults	Cork taint, failure of closure, heat damage
Principal food and wine interactions	<p>Components in food that affect wine: Sweetness, umami, acid, salt, flavour intensity, fat, chilli heat</p> <p>Components in wine that are affected by food: Sweetness, acidity, bitterness (from tannins, oak), fruitiness, alcohol</p>

3

Recommended Tasting Samples

The following list has been arranged by classroom session.

Session 1

- Pinot Grigio
- Oaked Chenin Blanc *or* oaked Semillon *or* oaked Chardonnay
- Gewurztraminer Alsace Grand Cru
- Beaujolais Villages
- Barolo

Session 2

- Gevrey-Chambertin *or* Nuits-Saint-Georges *or* Beaune *or* Pommard
- Pinot Noir from the USA, Chile, South Africa, Australia *or* New Zealand (ideally from a region covered by the Specification)
- Red Zinfandel

Session 3

- White Zinfandel
- Dry Australian Riesling
- German Spätlese Riesling
- Dry *or* demi-sec Chenin Blanc *or* dry Semillon
- Tokaji *or* Sauternes

Session 4

- Chablis Premier Cru
- Puligny-Montrachet *or* Meursault *or* Pouilly-Fuissé
- Chardonnay from the USA, Chile, South Africa, Australia *or* New Zealand (ideally from a region covered by the Specification)
- Sancerre *or* Pouilly-Fumé
- Marlborough Sauvignon Blanc
- Albariño *or* Pinot Gris *or* Viognier

Session 5

- Merlot (IGP *or* high-volume brand)
- Saint-Émilion Grand Cru
- Haut-Médoc Cru Classé
- Cabernet Sauvignon from the USA, Chile, South Africa, Australia *or* New Zealand (ideally from a region covered by the Specification)
- Northern Rhône Syrah
- Barossa Valley Shiraz

Session 6

- Generic Côtes du Rhône
- Châteauneuf-du-Pape
- French *or* Spanish rosé *or* Rioja Genérico
- Rioja Reserva
- Mendoza Malbec *or* Chilean Carmenère
- South African Pinotage

Session 7

- Gavi *or* Soave *or* Verdicchio
- Fiano *or* Soave *or* Verdicchio
- Barbera d’Asti
- Valpolicella Classico
- Chianti Classico Riserva
- Sauternes *or* Tokaji (selection to be the alternative to the wine shown in Session 3)

Session 8

- Prosecco
- Cava
- Champagne
- Asti
- Fino *or* Oloroso Sherry
- LBV *or* Tawny Port

4

Examination Guidance

Examination administration

Examinations are conducted by WSET Approved Programme Providers (APPs). APPs must comply with the WSET policies and procedures set out in the APP Handbook.

Assessment method

The WSET Level 2 Award in Wines is assessed by a closed-book theory examination of 50 multiple-choice questions, to be completed in 60 minutes. Each question has only one correct answer, which should be indicated on either (a) a computer-readable answer sheet, or (b) a computer/other device, depending on the mode of assessment delivery. Full instructions on how to complete the test will be given on the day of the examination.

Each correctly answered multiple-choice question is worth one mark, and marks are NOT subtracted for incorrect answers. A candidate is required to pass with a minimum mark of 55 per cent.

About the WSET Level 2 Award in Wines examination

All examination questions are based on the published Learning Outcomes and examination papers are carefully compiled to reflect this content. The recommended study materials (*Wines: Looking behind the label*) contain the information required to answer these questions.

A chart giving a detailed breakdown of the examination weighting is shown below.

Learning Outcome	Multiple-choice questions (1 mark per question)
1	5
2	4
3	19
4	12
5	6
6	4
	50

5

Sample Examination Questions

The Wine & Spirit Education Trust does not release past papers for the WSET Level 2 Award in Wines. In order to give candidates an idea of the sort of questions that might be asked, this section includes five sample examination questions. The examination consists of 50 questions similar to these.

1. Compared with red wines, white wines are generally fermented at

- a. either higher or lower temperatures
- b. the same temperature
- c. higher temperatures
- d. lower temperatures

2. Which grape variety is considered to produce outstanding quality white wines in both Germany and Australia?

- a. Merlot
- b. Semillon
- c. Shiraz
- d. Riesling

3. In which one of the following wine regions could a wine be labelled Grand Cru?

- a. Chablis
- b. Vouvray
- c. Minervois
- d. Hermitage

4. What is the ideal service temperature for a sweet wine?

- a. Room temperature
- b. Lightly chilled
- c. Chilled
- d. Well chilled

5. Which one of the following best describes a Tawny Port?

- a. Golden in colour, with yeasty flavours
- b. High in tannins and acidity
- c. Sweet, with dried fruit and nutty aromas
- d. Sparkling and dry in style

Answers

1d, 2d, 3a, 4d, 5c

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Examination Regulations

1 Entry requirements

1.1 Eligibility

1.1.1 Candidates applying to sit the WSET Level 2 Award in Wines examination must be over the legal minimum age for the retail purchase of alcoholic beverages in the country where the examination is being held, or be preparing for the examination as part of a recognised full-time programme of study, or have obtained consent from their parents or legal guardians.

1.1.2 There are no restrictions on entry to the WSET Level 2 Award in Wines through overlaps with other qualifications or parts of qualifications.

1.1.3 Candidates who are under the legal minimum age for the retail purchase of alcoholic beverages in the country where the examination is being held, or those who choose not to taste alcohol (e.g. for health or religious reasons) will not be allowed/required to sample any alcoholic beverage as part of their course, but this is not a barrier to successfully completing the qualification.

1.2 Recommended prior learning

1.2.1 There are no requirements for candidates to have previous knowledge or previous experience of alcoholic beverages.

1.2.2 Candidates sitting in English where it is not their first language are strongly recommended to have IELTS at 6 or above or be able to demonstrate an equivalent ability level.

1.2.3 Candidates sitting in other languages should have an equivalent level of literacy in the language used for the examination.

2 Format and results

2.1 The WSET Level 2 Award in Wines assessment is a closed-book theory examination of 60 minutes' duration and consists of 50 multiple-choice questions worth one mark each.

2.2 Results of examinations are issued by WSET as follows:

- WSET issues an electronic all-candidate grade list to the APP so that they can communicate results to their candidates.
- Subsequently, WSET posts candidates' letters and certificates to APPs, who are responsible for forwarding these documents to their candidates.

2.3 Results are graded as follows:

Grade band	Required percentage
Fail unclassified	Mark of 44% or below
Fail	Mark of between 45% and 54%
Pass	Mark of between 55% and 69%
Pass with merit	Mark of between 70% and 84%
Pass with distinction	Mark of 85% or more

2.4 WSET reserves the right to make changes to the grading algorithms and grade thresholds published above.

3 Reasonable adjustments

3.1 Examination candidates who have special examination requirements, which are supported by independent written assessment, are requested to notify the examinations officer at their APP of any such requirement at the time of enrolment. Further guidance for examination officers and candidates is available from WSET as required.

3.2 It is the policy of WSET that such candidates should not be placed at a disadvantage in the examinations. Candidates are responsible for informing their APP of any such requirement at the time of enrolment.

4 Resits

4.1 Candidates may apply to resit the examination if they are unsuccessful. There is no limit on the number of attempts that may be made.

4.2 Candidates who have passed are not permitted to retake to improve their grade.

5 Examination conditions and conduct

5.1 By registering for a WSET exam, candidates agree to the following conditions:

- Candidates must not be involved in any unfair or dishonest practice in any part of the examination. Malpractice or misconduct will be investigated in line with published WSET policy and may lead to sanctions including disqualification from the exam.
- Before the exam all candidates must supply proof of identity in the form of photographic ID.
- The exam is to be completed in the time specified.
- Possession of reference material of any kind is prohibited.
- Once exam conditions are in place, no communication of any kind between candidates is permitted until they have left the examination room or the end of the exam has been announced.
- During the exam candidates are only permitted to have the following items with them: pens, pencils, erasers and drinking water.
- It is prohibited for candidates to photograph exam materials, reveal the content of exam papers to others, or to reproduce it in any way. The use of electronic devices of any kind, other than a computer or mobile device which is being used to sit an exam, is prohibited.
- Mobile phones (which are not being used in a remote invigilation context) must be switched off and placed out of sight, away from the examination desk.
- The use of audible ‘alarms’ on any clock or watch is prohibited.

In-person examinations

- Candidates may not leave the room until the first 15 minutes of the exam time have elapsed.
- Candidates who arrive after the published start time will NOT be allowed to sit the exam if any other candidate has already left the exam.
- Candidates who arrive late may be allowed to enter the room at the discretion of the invigilator and only if other candidates are not compromised. Under normal circumstances we would not expect any candidate to be allowed to start the exam if they arrive more than 30 minutes after the published start time.
- Candidates may not leave, and then return to, the examination room once the exam has started unless they can be accompanied by an invigilator at all times while they are out of the examination room.
- Candidates who complete the exam early may leave the examination room up until the last 10 minutes providing they do not disturb other candidates; no re-admission is permitted.
- Invigilators have no authority to comment upon, interpret, or express an opinion on any exam question.
- Any candidate who is suspected of misconduct will be advised to leave the examination room immediately.
- No exam question papers are to be removed from the examination room; candidates who fail to submit the question paper with their answer sheet will be deemed guilty of misconduct.

Remote invigilation examinations

- Clear guidance on how to administrate remotely invigilated exams and associated regulations will be given to applicable candidates in advance of their examination.
- 5.2** Candidates also agree to abide by the invigilator's instructions. Failure to do so may render a candidate's results invalid.
- 5.3** WSET reserves the right to permanently exclude candidates found guilty of misconduct from WSET qualifications.
- 5.4** Examination papers and answer sheets are the property of WSET and will not be returned to candidates.

6 Examination feedback, enquiries and appeals

- 6.1** Candidates requiring enquiry (re-mark) and/or feedback on their examination paper should contact their APP and request an Enquiry and Feedback Form.
- 6.2** Any candidate dissatisfied with the result of an enquiry of an examination paper should contact the APP and request an Appeal Against Enquiry Application Form, which must be completed and returned to WSET, together with the appropriate fee, no more than 10 working days following notification of the enquiry decision. Appeals received outside this time-frame will not be reviewed.

7 Candidate satisfaction

7.1 Should any candidate have concerns that their APP is not providing the service that they expect, or is behaving in a way that is inconsistent with the standards required in terms of administration, tuition or examinations, they should first make a complaint with their APP. If this does not lead to a satisfactory resolution, candidates are asked to contact our Quality Assurance Team by emailing qa@wsetglobal.com. Please note that all complaints will be dealt with confidentially, but WSET cannot act on anonymous complaints.

8 General conduct

8.1 WSET has a reasonable expectation that its staff and those representing WSET at our APPs will be treated professionally and respectfully as they carry out their jobs. Inappropriate behaviour including verbal or physical abuse, persistent or unrealistic demands, or threats that cause stress to staff will be viewed as misconduct and may lead to permanent exclusion from WSET qualifications.

9 Examination regulations

9.1 WSET reserves the right to add to or alter any of these regulations as it thinks fit.

7

WSET Qualifications

WSET qualifications

WSET has a range of qualifications that cover sake and spirits as well as wine. These are developed and maintained by WSET. In full, the qualifications are:

WSET Level 1 Award in Wines (600/1504/4)

WSET Level 2 Award in Wines (603/4432/5)

WSET Level 3 Award in Wines (601/6352/5)

WSET Level 4 Diploma in Wines

WSET Level 1 Award in Spirits (600/1501/9)

WSET Level 2 Award in Spirits (600/1507/X)

WSET Level 3 Award in Spirits

WSET Level 1 Award in Sake (603/2051/5)

WSET Level 3 Award in Sake (603/2066/7)

More information about all of these qualifications can be found on the WSET website wsetglobal.com.

Regulation

WSET is recognised as an awarding organisation by Ofqual, the English regulator for qualifications and examinations. Where applicable, the Ofqual accreditation numbers are listed next to the Qualification title above.

Diversity and equality policy

WSET fully supports the principle of diversity and equality and is responsible for ensuring that all candidates for its qualifications are treated fairly and on an equal basis. A copy of our diversity and equality policy can be obtained from the Quality Assurance Team by emailing qa@wsetglobal.com

WSET prizes

Candidates who have achieved outstanding marks in their examinations may be eligible for a prize and will be contacted by WSET should this apply. For more details on the prizes available, please go to: <https://www.wsetglobal.com/about-us/awards-bursaries/>



WSET
WINE & SPIRIT
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