

WSET Level 2 Award in Beer
7 sessions Syllabus

Session 1

- Beer's main ingredients
- Tasting and evaluating beer
- Brewing process and equipment

Session 2

- Malting
- Malt types and adjuncts
- Malt-driven styles

Session 3

- Hops
- Hop-driven styles

Session 4

- Yeast
- Yeast-driven styles

Session 5

- Yeast and bacteria
- Mixed fermentation styles

Session 6

- Barrel-aged beer
- Gluten-free beer
- Non-alcoholic beer

Session 7

- Storage and service
- Beer and food