

Wine and spirits training:

Let online learning bring efficiencies to your business

As a smart business operator, you know that training and education pays dividends. When you invest in your people, they reward you with higher efficiency, greater profitability and improved morale, in-turn driving staff retention.

But training is not without its challenges, time out of the job, up-front costs and co-ordination of resources can all eat into your business's bottom line.

WSET's Online Classroom offers beginner and intermediate level training in spirits and wines, providing a quick and convenient solution to set your people on a sound path to success.

Our world-renowned programmes provide comprehensive, brand-agnostic product knowledge, equipping your staff with the expertise to advise and sell – across any range of wines or spirits – with confidence. Driving higher returns for your beverage programme.

With WSET Online Courses you can:

Reduce time off the job

Staff can study when and where it suits, meaning learning hours can be completed in an employee's own time or at times minimising the impact to your bottom line.

Lower your costs

With no need to provide a venue or an in-house educator, you can save significantly on training overheads.

Improve scalability

With no minimum student numbers and the ability to scale your training across multiple locations.

Have greater flexibility

✓ Use WSET Online Classroom courses on their own or complement them with your in-house programme. By covering product knowledge online, you can dedicate more face-to-face time to employee soft-skills.

WSET online learning allows Emirates to cater to our multi-cultural, high-tech cabin crew generation – letting them learn at their own pace.

Elizabeth Dales, Training Manager - Service, Emirates Aviation College - Crew Training



Enrol your staff



Staff receive access to the online course, including:

- learning exercises
 - ✓ video content
 - mock tests
- √ online forum to connect
 with classmates
- dedicated educator to provide feedback



Learning hours are completed in the students own time



Student attends exam

for large groups it may be possible to hold examinations at your premises



on successful completion of assessment

WSET Online Classroom Courses



Details:

- Beginner level
- · 4 week online course
- · Six hours study time

Assessment is by a closed-book exam of 30 multiple-choice questions

Your employees will learn the main types and styles of wine while gaining the basic skills to describe wines accurately.

They will also learn how to make food and wine pairings.



Details:

- Beginner to intermediate level
- 5 week online course
- 28 hours study time

Assessment is by a closed-book exam of 50 multiple-choice questions.

Your employees will explore the major grape varieties and important wine regions in which they are grown, the styles of wines produced from these grapes and key classifications and labelling terminology.

A basic overview of the key categories of spirits will also be provided.



Details:

- · Beginner level
- · 4 week online course
- · Six hours study time

Assessment is by a closed-book exam of 30 multiple-choice questions.

Your employees will 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.

They will also learn the fundamentals of how cocktail recipes work.



Details:

- · Beginner to intermediate level
- 5 week online course
- 26 hours study time

Assessment is by a closed-book exam of 50 multiple-choice questions.

Your employees will learn about the fundamental production methods and principal raw materials are used to make the key spirit styles.

An exploration of the key practices and principles of serving spirits and the use of spirits in cocktails is also covered.

I liked the training, I think it will help me feel more confident selling wine to my customers.

Online Classroom Student, Level 1 Award in Wines, Kroger Supermarkets USA



Contact us to find out how the WSET Online Classroom could work for you:



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