

WSET[®] Level 1 Award in Wine Service

For individuals entering, or wishing to enter, the hospitality industry, this qualification provides an introduction to wine service. The qualification covers critical service skills including glassware and service equipment, as well as selecting and serving wines.

Upon successful completion you will receive a WSET certificate.

wsetglobal.com

What you'll learn:

- The main principles of sommellerie (wine service)
- How to enhance customer service
- How to correctly care for and handle wine service equipment
- How to serve wine effectively
- How to store wine correctly
- The career options available

Course delivery

This qualification has a minimum requirement of six and a half guided learning hours with a WSET course provider.*

Assessment

Assessment is by a role-play restaurant wine service exercise.

To gain this qualification you must also successfully complete one of the WSET Level 1-3 wine qualifications.

How to enrol

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WSET qualifications are available through a global network of over 600 course providers.

Your nearest WSET Approved Programme Provider is:

About us

The Wine & Spirit Education Trust is the world's leading provider of qualifications in wines and spirits. Established in the UK in 1969, WSET's qualifications are now recognised as the international standard by both the industry and enthusiasts. Since 1969 over half a million students have chosen to take a WSET qualification.

Other WSET qualifications

WSET Level 1 Award in Wines WSET Level 1 Award in Spirits WSET Level 1 Award in Sake WSET Level 2 Award in Wines and Spirits WSET Level 2 Award in Spirits WSET Level 3 Award in Wines WSET Level 3 Award in Sake WSET Level 4 Diploma in Wines and Spirits

For more information about WSET and our qualifications visit wsetglobal.com

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