47, rue de Berri
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contact@thewineschool.fr
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WSET Level 1

100% in person training

1 day from 10AM to 6PM
meaning 7 hours of training at our school

The objectives of the course

- ✓ Know the key stages in grape growing and winemaking
- ✓ Know the types, characteristics and styles of wines made from the principal grape varieties and other examples of wines
- ✓ Know the key principles and practices involved in the storage and service of wine

The target audience

- ✓ People working, or wishing to work, in the catering, distribution or production of wines
- ✓ Anyone wishing to discover or confirm their knowledge of wine

Admission requirements

- ✓ This course does not require any previous knowledge.
- ✓ This course is only open to people of legal age.
- ✓ The course cannot be held for less than 5 trainees.
- ✓ Registrations must be made at least 10 working days before the start of the course. If less than 10 days, please contact us by email.
- ✓ We make sure that the conditions of welcoming people with disabilities are respected and we study all situations on a case-by-case basis, in order to consider their integration in the training. If the disability requires a reasonable adjustment to the conditions of reception and assessment, the candidate must inform The Wine School as soon as he/she registers, with a **minimum leadtime of 5 to 8 weeks**. If this is not possible, we will arrange for referral to appropriate organizations. If you have any questions about your disability and would like to evaluate and anticipate the necessary accommodations for your participation, please contact **Delphine**, our **Disability Officer**, by email.

In 2022, the WSET 1 at The Wine School is …
***119 h** of training, 116 trainees and 98,28 % success rate*

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The training program

The program is divided into 6 sessions which take place throughout the day :

- ✓ Session 1 : Introduction to wine through grape growing and winemaking
- ✓ Session 2 : The main types and styles of wines
- ✓ Session 3 : The main grape varieties and their characteristics
- ✓ Session 4 : Introduction to tasting via the WSET systematic approach
- ✓ Session 5 : The storage and service of wine
- ✓ Session 6 : The main principles of food and wine pairing (with flavour workshop)

Revision and exam at the end of the day.

The means and teaching tools

- ✓ **The trainer** :
  - ➢ All our trainers are experts in the world of wine, accredited by the WSET and qualified to teach. These passionate and exciting professionals will share their experience with you.
- ✓ **The tasting** :
  - ➢ We propose a selection of at least 9 French and foreign wines.
  - ➢ In order to understand food and wine pairing, a tasting plate is also served to each trainee.
- ✓ **The materials** :
  - ➢ A training book, entitled *Introduction to Wines*, is sent to the trainee within 72 hours of receiving his/her registration. It is essential to read it before the beginning of the course (*estimated time for personal work is 2 hours*) in order to take full advantage of the course and to succeed in the exam.
  - ➢ Projections and digital media during the training.
- ✓ **The exam** :
  - ➢ Throughout the day, the trainer will quiz you and guide you on the crucial points to remember in order to be best prepared for the exam (at the end of the day).
  - ➢ The *WSET Level 1 Award in Wines* is assessed by a closed-book examination that consists of **30 multiple-choice questions**, to be completed in **45 minutes**. You must obtain at least **70% of correct answers** to validate the *WSET Level 1 Award in Wines*.

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The diploma

The results are sent by email to the candidates 4 to 6 weeks after the exam.

If the exam is passed, the diploma is sent to the trainee 2 to 3 weeks later. If the trainee does not pass the exam, he/she will be informed and will have the possibility to retake only the exam at a future session.

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