



## BIG SKY WINE & SPIRITS ACADEMY

Education

Consulting

Events

Are you looking to pursue a career in the hospitality industry or simply to increase your knowledge or enjoyment of wine?

*BSWSA now offers WSET wine education classes for wine enthusiasts & industry professionals. WSET is the largest internationally recognized wine & spirits certification program in the world. Classes will be taught by Caressa Bailey Sack, Certified Wine Specialist, WSET Educator & Diploma graduate*

### The WSET® Level 1 Award in Wines \$275

This qualification provides a basic introduction to the main styles of wines available to front-line staff involved in the service or sale of wine. The qualification aims to provide the basic product knowledge and skills in the storage and service of wines required to prepare a person for their first job in wine hospitality or retail. This is also ideal for consumers who want to understand more about wine or who just want to enjoy wine.

**Course Fee includes your own set of 6 ISO Tasting glasses, all study materials and wine samples, shipping costs and examination fees for certification.**

#### COURSE OBJECTIVES:

- ✓ Understand the main types and styles of wine available
- ✓ Know how to store wine
- ✓ Know how to serve wine to customers
- ✓ Understand the basic principles of food and wine pairing
- ✓ Understand the issues relating to the safe consumption of wine

Students need to pass a 30 questions multiple-choice paper

Successful students will receive a certificate and WSET Level 1 Award in wine lapel pin

## The WSET® Level 2 Award in Wines and Spirits \$725

This course offers an overview of both wine and spirits and covers broad styles from around the world. This course is suitable for those looking to pursue a career in the hospitality industry or with a wine supplier or distributor. This is also for consumers who want to understand wine on a deeper level.

### COURSE OBJECTIVES:

- ✓ Identify the key influences on wine types and styles
- ✓ Identify and describe the characteristics of identified still, sparkling and fortified wines
- ✓ State how to store, select and serve still, sparkling and fortified wines
- ✓ Identify the key methods of production for international spirits and describe the styles of identified spirits.

Students need to pass a multiple-choice paper of 50 questions

Successful students will receive a certificate and WSET Level 2 Award in Wines and Spirits lapel pin.

### WSET LEVEL 1

February 29th	5:30-7:30 pm
March 7 <sup>th</sup>	5:30-7:30 pm
March 14 <sup>th</sup>	No Class. Spring Break
March 21st	5:30-7:30 pm
March 28th	5:30-7:30 pm
April 11 <sup>th</sup>	WSET Level 1 Exam

### WSET LEVEL 2

January 25 <sup>th</sup>	
February 1 <sup>st</sup>	
February 8 <sup>th</sup>	
February 15 <sup>th</sup>	No Class. President's Day
February 22 <sup>nd</sup>	
February 29 <sup>th</sup>	
March 7th	
March 14 <sup>th</sup>	No Class. Spring Break
March 21st	
March 28 <sup>th</sup>	
April 11 <sup>th</sup>	WSET Level 2 Exam

To learn more or to reserve your space in our class, visit: <http://bigskywineandspirits.com>

Classes will be held at Sola Café & Market

