



**WSET**  
WINE & SPIRIT  
EDUCATION TRUST

# WSET wine and spirits training, in partnership with the City of Glasgow college

Funding options available to Scottish employees through the FWDF





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**CITY** OF GLASGOW  
COLLEGE

**If you have employees based in Scotland you can claim funds via the FWDF for free staff training**

**City of Glasgow College has funds set aside NOW!**

**Apprenticeship levy payers can claim £15k**

**SMEs can claim £5k**

# Flexible Workforce Development Fund (FWDF)

- Established by Scottish Government in 2017/18, now in year five (2021/22)
- £10m from UK Apprenticeship Levy: doubled to £20m in 2020/21
- To be used to train existing workforce and address skills gaps
- Year four introduced additional element of contributing to post-COVID recovery and opened fund up to small and mid-size enterprises (SMEs)
- Levy paying employers can access up to £15,000 for training, SMEs can access up to £5,000



# Three stage process in place for FWDF applications:



\* only one training institution can be used for each FWDF application

# A world of knowledge

The Wine & Spirit Education Trust (WSET) is the world's leading provider of wine, spirits and sake qualifications.

With four progressive levels of study, our courses are designed for anyone looking to develop their drinks knowledge - from beginners to experts, and from enthusiasts to professionals.

We offer our qualifications in **15** languages through a network of **800+** course providers in more than **70** countries.

WSET qualifications are globally recognised as the international standard in wine, spirits and sake knowledge.



# Why WSET?

We offer structured, brand-neutral training, with qualifications designed by subject specialists and developed specifically for the industry. We have over 50 years of experience turning beginners into experts.



Recognised and trusted worldwide



A beginner to expert learning pathway



Globally relevant and up-to-date



UK government accredited (Ofqual)



Designed and delivered by experts



A skills-based approach to education



Key focus on tasting skills development



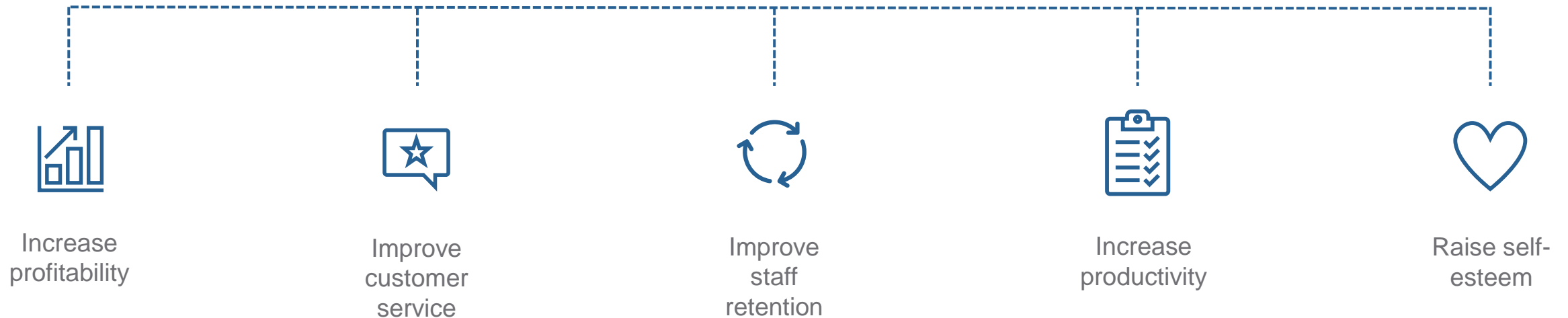
Online and classroom study options



Flexible course delivery solutions

# Benefits of training

Training is an investment that pays. The better informed employees are, the better they perform. Well trained staff are more engaged with your brand, more confident with your products and more likely to stay and develop within your organisation.



**"Every member of staff we send to WSET comes back with more knowledge which is an instant and obvious benefit. As a company we commit to our staff progression by investing in WSET courses. It has the double benefit of aiding our staff retention as well as enabling our staff to gain the knowledge and tools that help them in their job."**

**- Black Rock Whisky**

# WSET Level 1 Award in Wines

- ✓ Explore the main types and styles of wine through sight, smell and taste
- ✓ Learn the essentials of wine production
- ✓ Gain the basic skills to describe wines
- ✓ Learn how to serve and store wines optimally
- ✓ Discover the principles of food and wine pairing

## **Minimum delivery time**

Six hours of study in a classroom or online.

## **Assessment**

A closed-book exam of 30 multiple-choice questions.



**WSET® Level 1**  
Award in Wines



# WSET Level 2 Award in Wines

- ✓ Learn the characteristics of 30 different grape varieties
- ✓ Discover the style and quality of wines from over 70 geographical indications (GIs)
- ✓ Gain an understanding of the factors that impact style and quality
- ✓ Explore the production of fortified and sparkling wines
- ✓ Learn how to taste and describe wines with confidence

## **Minimum delivery time**

28 hours of study, including 16 hours of classroom or online delivery.

## **Assessment**

A closed-book exam of 50 multiple-choice questions.



**WSET® Level 2**  
Award in Wines

# WSET Level 1 Award in Spirits

- ✓ Learn the basics of distillation and spirits production
- ✓ Explore the main styles and types of spirits including whisky, rum, gin and brandy
- ✓ Gain the basic skills to describe spirits accurately
- ✓ Learn to recognise the equipment and principles involved in storing and serving spirits

## **Minimum delivery time**

Six hours of study time in a classroom or online.

## **Assessment**

A closed-book exam of 30 multiple-choice questions.



**WSET® Level 1**  
Award in Spirits

*“WSET training has been way above what I expected. We have never had as much interest in attending a training course as we have for the WSET qualifications and our team members are more engaged than ever. We have seen our retention rates significantly increase and the training is having a positive impact on our guest experience and our wine and spirits sales.”*

—  
**Kevin Larvin**

Learning and Development Manager UK  
The Doyle Collection





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Thank you!