



WSET
SCHOOL
— LONDON —

*Study for the
WSET Diploma in Wines
with WSET School London*
August 2019-July 2020



A world of knowledge

[wsetschool.com](https://www.wsetschool.com)



If you have your sights set on studying for the WSET Level 4 Diploma in Wines, we would love to welcome you here at WSET School London, the flagship provider of WSET qualifications.

There are many things to consider when signing up for the Diploma, so we have compiled this guide to help you to understand:

- if the Diploma qualification is right for you
- how WSET School London supports your learning
- the range of study options available
- payment options
- next steps and booking your course

This guide should be referred to alongside the Diploma Specification (due for publication May 2019) which explains the structure of the qualification as well as its learning outcomes and assessment requirements.

Please note that the information in this guide is specific to classroom and online courses run by WSET School London and our regional centres in Manchester, Edinburgh and Dublin. For course providers outside of these areas please refer to wsetglobal.com.

Is the Diploma right for you?

The Diploma is both challenging and rewarding in equal parts. It is designed to equip you with expert-level wine knowledge, exceptional analytical tasting skills and global recognition as an authoritative wine specialist.

The course is delivered over six mandatory units of study, with a minimum requirement of 500 hours of study time, at least 116 of which will be guided classroom or online delivery time. Full details of what you will learn on the course can be found in the Specification, but here is an overview of the six units of study.

- D1 - Wine Production
- D2 - Wine Business
- D3 - Wines of the World
- D4 - Fortified Wines
- D5 - Sparkling Wines
- D6 - Research Assignment

All six units must be passed in order to achieve the Diploma. You should ensure that you can commit enough time to classroom preparation and revision to be able to complete the qualification successfully.

For your efforts you will gain the distinction of the DipWSET postnominal, making you recognisable as one of just over 10,000 individuals worldwide who have gained this prestigious qualification.

You will join WSET's Alumni Body and gain access to exclusive events, market reports and ongoing learning opportunities. If your ambitions are to continue to the Master of Wine programme, no other qualification will prepare you to a higher standard.

Entry requirements

To enrol onto the Diploma, you must have successfully completed the WSET Level 3 Award in Wines (previously known as the WSET Level 3 Award in Wines and Spirits or WSET Advanced Certificate). We do not accept any other previous learning for enrolment on this course.

Assessment for the Diploma requires you to write long-form copy. As such, a strong grasp of written English is required. As all materials for the course are all digital, basic computer literacy and internet navigation skills are also required.

Studying for the Diploma really helped me understand the global wine market. It also taught me a lot about viticulture, oenology and spirits. In a way I feel that when you study for sommelier competitions, you tend to focus on just the fine details and sometimes forget about the "bigger picture". To gain the Diploma, I had to gain a much broader knowledge, which also helped me link all the small details I had learned previously.

Julie Dupouy DipWSET

Wine Consultant and Sommelier (completed in 2015)

How WSET School London supports your learning

It is our ambition that every student who enrolls onto the Diploma programme with us has the best possible chance of completing the course successfully. To help you during your studies, we provide the following support:



Dedicated contact

Throughout your studies you will have direct access to our Diploma Programme Manager, Russell Dent. Russell will be your main point of contact regarding attendance or tuition queries. We also have a dedicated Student Services team who will be there for you regarding any booking and examination enquiries.



Exceptional educators

The calibre of our Diploma educators sets us apart from other providers. All of our educators are subject experts, experienced teachers and several of them are Masters of Wine. Our wine business Educators are highly proficient in their field and are widely recognised as industry experts.



The Online Classroom

The Online Classroom is our custom-built online learning platform. Once enrolled onto the Diploma with WSET School London, all students receive a login to the Online Classroom. This grants you access to essential study materials and a range of useful resources.

If you are thinking of studying for the Diploma through the **online** study option, you will do so through the Online Classroom. Your learning and progress will be guided throughout by our knowledgeable online educators.



Classroom setup and class sizes

Our classroom courses in London are taught in bright, purpose-designed tasting rooms at our premises on Bermondsey Street, 10 minutes' walk from London Bridge Station. Class sizes are capped to ensure that the educator to student ratio is high.

For our regional courses, we carefully select rooms in central, easily accessible locations, typically using hotel conference room facilities.

Before starting the Diploma, I was confident that with hard work I would be able to do well in the theory. Tasting was what worried me. WSET School London really helped me refine those skills. I realised that tasting abilities are first of all about practice and not about being 'gifted'.

Moritz Mueller

2017 Vintners' Cup winner



Wines that teach

Our Educators work closely with our wine buyer to ensure that every wine sample shown in class is ideal for the subject matter. Each wine you'll taste, from household brands to rare, iconic bottles, has something important to teach you.



Exam preparation sessions

In the lead up to Diploma examination dates, we offer refresher tastings and exam preparation sessions to help you to brush-up on your tasting technique. These optional sessions are offered at a nominal cost.



Regular email updates

You will receive regular updates from Russell, your Diploma Programme Manager, with useful resources, discounts, offers and recommended trade tastings/events to aid your studies.



Discounts and offers

We understand that tuition and sample costs can add up, which is why we offer Diploma students access to a range of exclusive offers and benefits.

Examples of the types of partner discounts you can benefit from include:

- 20% off Purple Pages subscription at jancisrobinson.com
- 25% off Decanter events
- 20% off The World of Fine Wine Magazine
- 50% off selected Coravin models

While the above are real examples, exact availability will vary depending on time of enrolment. Some discounts are also available to students studying for other WSET qualifications.

Graduation & Awards Ceremony

Diploma graduates are invited to London's historic Guildhall for a grand graduation ceremony where their achievements are recognised in front of their peers. Students who gain exceptionally high marks in their exams are awarded prizes including study trips to wine-producing regions around the world and funding for continued education.

This year, over half of these scholarships were awarded to graduates from WSET School London. Eight out of the past 10 winners of The Vintners' Cup, the prestigious trophy awarded annually to the graduate achieving the highest aggregate mark across all units of the Diploma, have been graduates of WSET School London.

More information on the ceremony can be found at graduation.wsetglobal.com.

Beyond the Diploma: WSET Alumni Body

On successful completion of the Diploma, you will become a WSET Diploma alum and join a global community known as the WSET Alumni Body.

This will offer you fantastic opportunities for continued learning, including a unique programme of tasting, networking and career events and access to market reports.

You'll join ranks with many of the wine world's most well-respected figures and build long-lasting relationships with your fellow Diploma alumni.

WSET School London Diploma Educators



Russell Dent
DipWSET, Diploma Programme Manager

Russell is responsible for all Diploma courses run by WSET School London both locally and at our regional centres in Manchester, Edinburgh and Dublin. Russell specialises in tasting technique, grape growing, winemaking and Alsace.



Lauren Denyer
DipWSET

Lauren specialises in Spain and provides student and educator support on the Diploma.



Michelle Cherutti-Kowal MW

Michelle specialises in wine business, Italy, Burgundy, Germany and the Americas



Philip Goodband MW

Philip specialises in North America and wine business



Gregory Bowden DipWSET

Gregory specialises in The Rhône, Southern France and Burgundy



Sally Easton MW

Sally specialises in Bordeaux, The Loire, grape growing and winemaking



Michael Buriak
DipWSET

Michael specialises in Italy, Australia, New Zealand and sparkling wine



Jim Gore
DipWSET

Jim specialises in Burgundy and South Africa



Lydia Harrison
DipWSET

Lydia specialises in Bordeaux and fortified wines



Karen Douglas
DipWSET

Karen specialises in Sherry and other wines from Spain



Vicky Burt MW

Victoria specialises in Champagne and Spain



Christine Marsiglio
MSc DipWSET

Christine specialises in winemaking and New Zealand.



Anne McHale
MW

Anne specialises in the Rhône, Southern France and Alsace



Lucy Stevenson
DipWSET

Lucy specialises in fortified wines and Spain.



Chris Martin
DipWSET

Chris specialises in fortified wines, Germany and Austria.

Study options

We offer a broad range of study options across four locations and online. Whether you're a wine professional or a dedicated enthusiast, London-based or living on the other side of the globe, we hope that you will find an option that works for you.

It is important to note that the study materials, syllabus and learning outcomes will be the same, regardless of which study option you choose. Your choice will typically come down to which option is the most appealing, convenient and financially viable for you. To help with your decision, we have provided a comparison table outlining the key differences between the available study options on the next page.

Please note that exam dates are set centrally by WSET Awards and are not tied to a specific study option.

Classroom or online learning?

One important decision to make when choosing an option is whether you would prefer to study for the Diploma in a classroom setting or online. When making this decision, it may be useful to bear in mind the following:



Classroom

- Approximately 125 hours of your studies will take place in a classroom
- Block Release courses are available in London, Manchester, Edinburgh and Dublin
- Evening, Saturday, Monday and Day Release courses are available in London
- You will receive face-to-face tutoring and guidance by our exceptional teaching faculty
- Wine samples for your classes are included in the course cost
- You will learn along with a classroom full of your peers. Many of our students form life-long connections with their classmates



Online

- Your guided learning hours will mostly take place via our Online Classroom
- You will receive online tutoring and guidance from our exceptional teaching faculty
- Study is flexible, you can complete your learning hours at times which suit you
- You will have to source your own wine samples - access to a broad range of wines is highly advantageous
- You will learn along with a diverse and international online community of students
- Classroom attendance is required for 4 days of tasting technique tutorials. Exam dates must also be attended in person.



Continuous delivery courses

These study options allow you to enrol on one single course that covers all six units of the Diploma. Only one enrolment is required for the whole course and you will learn alongside the same classmates throughout.

| Monday Course London only | Saturday Course London only | Evening Course London only | Intensive Block Course London only |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p>Designed with hospitality professionals in mind, but also ideal for anyone who wants to start the week with some specialist-level wine education.</p> <p>As classes are weekly, this option best suits those living or working within easy reach of London.</p> | <p>Designed for those who prefer to attend classes at the weekend. Delivered between 10am-2:30pm, you still get most of the weekend to yourself.</p> <p>As classes are weekly, this option best suits those living or working within easy reach of London.</p> | <p>Designed for those who prefer to study in the evening. Our two-hour evening classes break the course content down into easily digestible sections.</p> <p>As classes are weekly, this option best suits those living or working within easy reach of London.</p> | <p>This intensive course allows you to complete the course in just over a year, a great option for those wishing to acquire the qualification quickly.</p> <p>You must be able to dedicate a large amount of study hours per week in a concentrated period.</p> |
| Study times | | | |
| Mondays 10:00am – 2:30pm | Saturdays 10:00am – 2:30pm | One evening per week 6:30pm – 8:30pm | Consecutive weekdays 9:00am – 5:30pm |
| Attendance required | | | |
| 32 classroom days 5 examination days | 32 classroom days 5 examination days | 61 classroom evenings 5 examination days | 24 attendance days 5 examination days |
| Intensity | | | |
| High A short study period, with some time for study between attendance days. | High A short study period, with some time for study between attendance days. | Moderate A longer study period, allowing more time for study between classes. | Very High A short and concentrated study period, time management is key. |
| Total classroom learning hours | | | |
| 126 | 126 | 122 | 126 |
| Minimum completion time | | | |
| 15 months | 15 months | 24-36 months (varies by course) | 15 months |
| Course cost | | | |
| £3,990 | £3,990 | £3,990 | £3,990 |

Semester delivery courses

These study options split the six units of the Diploma into two separate semesters. This has the benefit of allowing you to spread the cost and commitment of the Diploma over two years.

You must enrol for and complete the study hours for Semester One before you can enrol on Semester Two. However, you are not required to have received your results or passed all the examinable units of Semester One before you enrol on Semester Two.

| Day Release Course London only | Block Release Course London, Manchester, Dublin, Edinburgh | Online Course Tasting tutorials and examinations in London |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Designed for those with full-time commitments but with the flexibility to attend classes for one day per week. A popular option for professionals and employers looking to train staff with minimal disruption to their working week. | Designed for those with irregular schedules who find it hard to dedicate a specific day each week to attend classes, but are able to dedicate blocks of time for consecutive-day classroom attendance. | Designed for those who prefer to study remotely, or who cannot attend regular classroom sessions. Students source their own wine samples for tasting practice - access to a broad range of wines is therefore highly advantageous. |
| As classes are weekly, this option best suits those living or working within easy reach of London. | A popular option for international students and those close to London, Edinburgh, Manchester or Dublin. | Our online students study from all over the world, but must attend tasting tutorials and examinations in London. |
| Study times | | |
| One weekday per week 9:00am – 5:30pm | Consecutive weekdays 9:00am – 5:30pm | Online A minimum of 15 hours study per week is recommended. |
| Attendance required | | |
| Semester One: 11 classroom days 3 examination days | Semester One: 11 classroom days 3 examination days | Semester One: 17 weeks online study (approx) 2 classroom days 3 examination days |
| Semester Two: 13 classroom days 2 examination days | Semester Two*: 13 classroom days 2 examination days | Semester Two: 29 weeks online study (approx) 2 classroom days 2 examination days |
| Intensity | | |
| Moderate Allows time for study between attendance days. | High You must be able to dedicate concentrated blocks of time for study. | Flexible Study can be undertaken around your existing commitments. |
| Total classroom learning hours | | |
| 126 | 126 | 24 (tasting tutorials) |
| Minumum completion time | | |
| 20 months | 20 months | 20 months |
| Course cost | | |
| £1,995 per semester | £1,995 per semester | £1,290 per semester |

*Correct for Semester Two courses starting in Academic Year 2020/21. Manchester, Edinburgh and Dublin Block Release Semester Two courses will differ in Academic Year 2019/20. Please see the School calendar on our website for further details.
Correct as of April 2019. Check the website wsetschool.com for the most up-to-date information.

Payment options

To make the Diploma course costs as accessible as possible to everyone, we have outlined some payment options which may be helpful for you below.

You should ensure that you have allocated adequate funds to cover tuition and any additional samples you will need for tasting practice.

Payment by instalment

To help spread the cost of tuition, payment by instalment is available by standing order for students who are UK residents and paying with a UK bank account.

To take advantage of this payment option, your booking must be received **at least one month** before the course start date. Your initial payment is required at the time of booking and may be made by cash/cheque/credit or debit card. Remaining payments are then deducted by standing order. There is an administration fee for this option.

For more information on paying by instalment, please get in touch with our Student Services team at studentserviceteam@wsetglobal.com.

Payment support

If you are working in the wine industry, your employer may choose to support your tuition in one of two ways.

Please note that the following advice is most relevant to UK residents. For either option outlined below we recommend speaking to your employer as WSET School London is unfortunately unable to offer further advice.

Employer pays

If studying for the Diploma will directly benefit your performance in your current role, your employer may support you by covering all or part of your fees. You should discuss this option directly with your employer. It is often helpful to prepare a business case when making a submission for financial support.

Bursaries

WSET offers a bursary scheme. Please note that this is based on financial hardship rather than academic achievement. To find out if you are eligible, please contact bursary@wsetglobal.com.

Recent changes to the Diploma qualification

WSET regularly update their qualifications to keep them current and relevant. On 1 August 2019, the Level 4 Diploma in Wines replaces the previous WSET Level 4 Diploma in Wines and Spirits. Along with a number of other updates to the qualification structure and assessments, spirits has been removed from the programme.

If you would like more information on how the Diploma has changed, or how it compares to the WSET Level 4 Diploma in Wines and Spirits, you can view an explanatory video at wsetglobal.com/qualifications

Need more information?

We're here to help you with any questions. Simply call our Student Services team on **+44 (0)20 7089 3841** or email studentserviceteam@wsetglobal.com.

We periodically hold information sessions for prospective students to find out more about studying for the Diploma, along with a broad range of tasting opportunities and career talks. Check our Tastings and Events calendar for upcoming information sessions at wsetschool.com/tastings

Next steps and booking your course

Ready to book your course?
Find our upcoming course dates online at wsetschool.com