



SYNC

**WSET
LEVEL III
IN SPIRITS**

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WSET LEVEL II IN SPIRITS

The WSET Level 2 Award in Spirits covers the main categories of spirits and liqueurs and examines the influences of production methods on the different styles available in each category.

You will develop analytical tasting skills while exploring the use of spirits in cocktails. You will be able to identify a how key raw ingredients and production methods influence the style and quality of the key spirits and liqueurs of the world and confidently provide guidance on the use and service of spirits and make informed recommendations to guests on board when selecting spirits and liqueurs to meet their taste requirements.

The knowledge gained on this course will be a significant advantage to anyone working with spirits on board.



WHO IS THIS COURSE FOR?



This course is perfect for a Stew or Deckhand who wants to feel confident when asked to serve high-end drinks. Loves learning about cool stuff like whiskey, rum, gin, and cocktails.

Perfect way to boost your CV and stand out in the yachting world and to give guests the best service possible.

This course is all about leveling up your service skills. It is about understanding spirits and liqueurs, matching them to guests' tastes, and creating a top-tier experience.

This will build confidence as a spirits taster under expert guidance.



DURATION

3 days + 1 day of exam

WHAT THIS COURSE COVERS

- Spirits production methods and their impact on style and quality.
- Characteristics of the main styles of spirits and liqueurs.
- Overview of major global spirits brands.
- Tutored tastings of approximately 40 spirits and liqueurs.
- How to taste and describe spirits using the WSET Level 2 Systematic Approach to Tasting Spirits® (SAT).
- Learn to analyse appearance, nose, palate, and quality of various spirits.
- Understand how raw ingredients and production methods influence style and quality.
- Provide guidance on the use and service of spirits.
- Make informed recommendations to guests based on their taste preferences.



@superyachtstew_sync



GET IN TOUCH FOR MORE

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