



WSET
WINE & SPIRIT
EDUCATION TRUST



WSET's Online Classroom service for APP

Prospectus Academic Year 2021/22

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Our Educators

All of our WSET Online Educators hold the highest qualification WSET offers in their specialist subject. For example, to teach wine qualifications online at any level, they must have our Level 4 Diploma in Wines. To teach our spirits qualifications, they must have the Level 3 Award in Spirits and so on.

Many of our educators hold additional qualifications making them experts and leaders in their subjects. These include degrees in viticulture, oenology or business, and diplomas and intensive training in distillation and sake brewing. Several either

have achieved or are studying for their Master of Wine accreditation.

We require WSET Online Educators to grade and comment on student feedback tests and assignments at levels 3 and 4. This grading has a dual purpose. For the educator, this assessment allows them to monitor their students' progress, and by monitoring their students' successes or weaknesses, adapt their teaching as needed. For WSET, this assessment allows us to monitor the educators' performance, so we might intercede and offer additional support as required.





Overview

Level 1 Award in Wines

Number of weeks :	4
Number of modules :	5
Total course hours :	6
Study Pack needed?	No

The course will be based around a four-week, five module online learning programme with educator support available for this time. The course modules should be followed in sequential order during this 4-week window. The course material should take about six hours in total to complete, plus revision time. Regular access and participation in the course online activities is essential for this mode of study.

The course prepares the student for our qualifications and they are guided by a WSET educator. The student can contact the educator any time for the duration of the scheduled course, should they have any questions.

Each module includes a series of independent activities to help students understand the differences between grape varieties and types and styles of wine.

Students should be advised to taste a range of wines during their studies. All the required wines for the course can be found in the online equipment list. Any additional wines can be found in the Specification. Students can post their tasting notes in the Online Classroom for review by the educator. Additional tastings may be included by the APP at their discretion.

Course dates

O1WI2201APP	09/08/2021	05/09/2021
O1WI2202APP	23/08/2021	19/09/2021
O1WI2203APP	06/09/2021	03/10/2021
O1WI2204APP	20/09/2021	17/10/2021
O1WI2205APP	04/10/2021	31/10/2021
O1WI2206APP	18/10/2021	14/11/2021
O1WI2207APP	01/11/2021	28/11/2021
O1WI2208APP	15/11/2021	12/12/2021
O1WI2209APP	29/11/2021	26/12/2021
O1WI2210APP	13/12/2021	09/01/2022
O1WI2211APP	27/12/2021	23/01/2022
O1WI2212APP	10/01/2022	06/02/2022
O1WI2213APP	24/01/2022	20/02/2022
O1WI2214APP	07/02/2022	06/03/2022
O1WI2215APP	21/02/2022	20/03/2022
O1WI2216APP	07/03/2022	03/04/2022
O1WI2217APP	21/03/2022	17/04/2022
O1WI2218APP	04/04/2022	01/05/2022
O1WI2219APP	18/04/2022	15/05/2022
O1WI2220APP	02/05/2022	29/05/2022
O1WI2221APP	16/05/2022	12/06/2022
O1WI2222APP	30/05/2022	26/06/2022
O1WI2223APP	13/06/2022	10/07/2022
O1WI2224APP	27/06/2022	24/07/2022
O1WI2225APP	11/07/2022	07/08/2022
O1WI2226APP	25/07/2022	21/08/2022



£38
per student

*fee includes online
tuition only*

VAT exempt

Examination

Revise and recap the course content. Students should be advised to schedule a minimum of one hour of private study before sitting the Level 1 Award in Wines examination.

Examination date **must be** provided by the APP when the student books the course.

45 minute exam must take place after advertised finish date of the course.

APPs should register students and book examinations with WSET Exams department for the advertised fees as usual.



Course structure

Module 1: What is wine and how is it made?

Name the main parts of a grape and what they contain.

Name the key stages in the annual cycle of grape growing and know what happens during ripening.

Name and define different grape-growing climates and state how they can affect the characteristics of grapes.

List the requirements for and the products of alcoholic fermentation.

Name and correctly order the key stages in the production of still white, red and rosé wines.

Module 2: Types and styles of wine

Name the three types of wines: still wines, sparkling wines, fortified wines.

Name the characteristics that contribute to different wine styles.

Recall how to taste and describe wines using the SAT.

Module 3: Grape varieties and wines

Name the principal grape varieties and identify the characteristics and styles of their wines.

Identify examples of wines from the principal grape varieties and recall the types, characteristics and styles of these wines.

Identify other examples of wines and recall the types, characteristics and styles of these wines.

Module 4: Storage and service of wines

Identify and define the ideal conditions for storing and preserving wine.

State the recommended service temperature description for the principal types and styles of wine.

State the correct procedures for opening and serving wine.

Identify the principal food and wine interactions and recognise the effect they typically have on a wine.

Module 5: Revision

Mock multiple-choice feedback examination which can be attempted as many times as the student likes.



Overview

Level 2 Award in Wines

Number of weeks :	5
Number of modules :	6
Total course hours :	30
Study Pack needed?	Yes

The course is based around a five-week, six-module online programme with educator support available for this time. The course modules should be followed in sequential order during this five-weeks window. There is a recommendation of six hours study per week to cover the online activities and read the relevant chapters in the textbook. Regular access and participation in the course online activities is essential for this mode of study.

The course prepares the student for our qualification and they are guided by a WSET educator. The student can contact the educator any time for the duration of the scheduled course, should they have

any questions. Each module includes a series of independent activities to help students understand wine label terminology and recognise the styles produced by the main grape varieties in key wine regions.

Students should be advised to taste a range of wines during their studies. A list of recommended tasting samples can be found in the specification. Students can post their tasting notes in the Online Classroom for review by the educator. Additional tastings may be included by the APP at their discretion.

Course dates

O2WI2201APP	09/08/2021	12/09/2021
O2WI2202APP	23/08/2021	26/09/2021
O2WI2203APP	06/09/2021	10/10/2021
O2WI2204APP	20/09/2021	24/10/2021
O2WI2205APP	04/10/2021	07/11/2021
O2WI2206APP	18/10/2021	21/11/2021
O2WI2207APP	01/11/2021	05/12/2021
O2WI2208APP	15/11/2021	19/12/2021
O2WI2209APP	29/11/2021	02/01/2022
O2WI2210APP	13/12/2021	16/01/2022
O2WI2211APP	27/12/2021	30/01/2022
O2WI2212APP	10/01/2022	13/02/2022
O2WI2213APP	24/01/2022	27/02/2022
O2WI2214APP	07/02/2022	13/03/2022
O2WI2215APP	21/02/2022	27/03/2022
O2WI2216APP	07/03/2022	10/04/2022
O2WI2217APP	21/03/2022	24/04/2022
O2WI2218APP	04/04/2022	08/05/2022
O2WI2219APP	18/04/2022	22/05/2022
O2WI2220APP	02/05/2022	05/06/2022
O2WI2221APP	16/05/2022	19/06/2022
O2WI2222APP	30/05/2022	03/07/2022
O2WI2223APP	13/06/2022	17/07/2022
O2WI2224APP	27/06/2022	31/07/2022
O2WI2225APP	11/07/2022	14/08/2022
O2WI2226APP	25/07/2022	28/08/2022

Examination

Examination date **must be** provided by the APP when the student books the course.

One-hour exam must take place after advertised finish date of the course.

APPs should register students and book examinations with WSET Exams department for the advertised fees as usual.



£110
per student

fee includes online tuition only
VAT exempt



Course structure

Module 1: Wine and the consumer

Recall how to use the WSET's Systematic Approach to Tasting Wine® and Level 2 Wine-Lexicon to assess and evaluate the quality of a wine.

Understand the key principals and processes involved in the storage and service of wine, and in the pairing of food and wine.

Module 2: Factors affecting quality and style

Understand the environmental influences and grape-growing options in the vineyard and how these will impact the style and quality of wine.

Understand how winemaking and bottle ageing influence the style and quality of wine.

Module 3: Still white wine varieties

Understand how environmental influences, grape-growing options, winemaking and bottle ageing influence the style and quality of wines made from the principal white grape varieties.

Know the style and quality of wines produced from regionally important white grape varieties.

Module 4: Still red wine varieties

Understand how environmental influences, grape-growing options, winemaking and bottle ageing influence the style and quality of wines made from the principal red grape varieties.

Know the style and quality of wines produced from regionally important red grape varieties.

Module 5: Sparkling and fortified wines

Understand how the production process can influence the styles of sparkling and fortified wines.

Module 6: Revision and feedback questionnaire

There is a mock multiple choice test to complete.

APPs must provide the relevant and current WSET study materials for this course.



Overview

Level 3 Award in Wines

Number of weeks :	9
Number of modules :	9
Total course hours :	90
Study Pack needed?	Yes

The course is based around a nine-week structured online programme with a recommendation of 10 hours study per week to cover the online activities and read the relevant chapters in the textbook. There is also a one-day tasting tutorial. The course follows a weekly structure and it is important to keep up with the work set for that week.

The educator is not obliged to assess the student's work if they fall behind. Regular access and participation in the course online activities is essential for this mode of study.

APPs must provide the relevant and current WSET study materials for this course and revision of Level 2 Materials is recommended.

The course prepares the student for our qualification and they are guided by a WSET educator. The student can contact

the educator any time for the duration of the scheduled course, should they have any questions. Each week includes a series of independent activities that guide the student through the key wine regions of the world looking at the factors in the vineyard and winery that influence wine styles.

Students should be advised to taste a range of wines during their studies. A list of recommended tasting samples can be found in the specification. Students can post their tasting notes in the Online Classroom for review by the educator. A one-day tutorial introducing the WSET Level 3 Systematic Approach to Tasting Wine should be included by the APP. PowerPoint slides, session plans and handouts will be made available to registered APPs via the Online Classroom.

Course dates

O3WI2201APP	09/08/2021	10/10/2021
O3WI2202APP	30/08/2021	31/10/2021
O3WI2203APP	20/09/2021	21/11/2021
O3WI2204APP	11/10/2021	12/12/2021
O3WI2205APP	01/11/2021	02/01/2022
O3WI2206APP	22/11/2021	23/01/2022
O3WI2207APP	13/12/2021	13/02/2022
O3WI2208APP	10/01/2022	13/03/2022
O3WI2209APP	31/01/2022	03/04/2022
O3WI2210APP	21/02/2022	24/04/2022
O3WI2211APP	14/03/2022	15/05/2022
O3WI2212APP	04/04/2022	05/06/2022
O3WI2213APP	25/04/2022	26/06/2022
O3WI2214APP	16/05/2022	17/07/2022
O3WI2215APP	06/06/2022	07/08/2022
O3WI2216APP	27/06/2022	28/08/2022
O3WI2217APP	18/07/2022	18/09/2022



£200

per student

*fee includes online
tuition only*

VAT exempt

Examination

Examination date **must be** provided by the APP when the student books the course.

2½-hours exam must take place after advertised finish date of the course.

APPs should register students and book examinations with WSET Exams department for the advertised fees as usual.



Course structure

Week 1: Factors affecting style, quality and price of wine

Learn about the principal natural and human factors in the vineyard and winery and how they influence the style, quality and price of wine.

Week 2: Tasting technique, wine laws and service

Learn to taste and describe wines using the WSET Systematic Approach to Tasting.

Learn about the fundamental rules of wine labelling.

Learn about the principles of food and wine pairing, storage and service of wine.

Weeks 3-5: Factors affecting the wine, style and quality of wines from Europe

Learn about the natural and human factors in the vineyard and winery and how they influence the wine, style and quality in the key wine regions and districts of Europe.

Weeks 6-7: Factors affecting the wine, style and quality of wines from the rest of the world

Learn about the natural and human factors in the vineyard and winery and how they influence the wine, style and quality in the key wine regions of the rest of the world

Learn about the key regional grape variety specialities of the rest of the world.

Week 8: Sparkling and fortified wines

Learn about the methods of production and the main styles of sparkling wines from the key wine producing countries.

Learn about the methods of production and the main styles of fortified wines from the key wine producing countries.

Week 9: Revision and resources

Revision exercises and a mock multiple-choice examination in preparation for the examinations.

APPs must provide the relevant and current WSET study materials for this course.



Overview

Level 1 Award in Spirits

Number of weeks :	4
Number of modules :	7
Total course hours :	6
Study Pack needed?	No

The course will be based around a four-week, seven module online learning programme with educator support available for this time. The course modules should be followed in sequential order during this four-week window. The course material should take about six hours in total to complete, plus revision time. Regular access and participation in the course online activities is essential for this mode of study.

The course prepares the student for our qualification and they are guided by a WSET educator. The student can contact the educator any time for the duration of the scheduled course, should they have any questions. Each module includes a series of independent activities to help students understand the differences between spirit types and styles.

Students should be advised to taste a range of spirits during their studies. All the required spirits for the course can be found in the “Recommended Tasting Samples for this Course” section online. Any additional spirits can be found in the Specification. Students can post their tasting notes in the Online Classroom for review by the educator. Additional tastings may be included by the APP at their discretion.

Course dates

O1SP2201APP	23/08/2021	19/09/2021
O1SP2202APP	18/10/2021	14/11/2021
O1SP2203APP	10/01/2022	06/02/2022
O1SP2204APP	07/03/2022	03/04/2022
O1SP2205APP	02/05/2022	29/05/2022
O1SP2206APP	27/06/2022	24/07/2022



£38
per student

*fee includes online
tuition only*

VAT exempt

Examination

Students should be advised to schedule a minimum of one-hour of private study before sitting the Level 1 Award in Spirits examination.

Examination date **must be** provided by the APP when the student books the course.

45 minute exam must take place after advertised finish date of the course.

APPs should register students and book examinations with WSET Exams department for the advertised fees as usual.



Course structure

Module 1: What are spirits and how are they made?

List and state the purpose of the four key stages used in spirits production.

Identify the two types of still, state how they are used and what styles of spirit they can produce.

Identify the production processes that affect the aroma, sweetness and colour of a spirit.

Module 2: Cognac, vodka and an introduction to tasting

Name the types of Cognac and the defining aromas of Cognac and vodka. Name the raw material used to make Cognac and vodka.

Identify key production processes that influence the characteristics of Cognac and vodka.

State the meaning of key Cognac labelling terms.

Module 3: Whisk(e)y

Name the principal categories and types of whisk(e)y and their defining aromas. Name the raw material used to make whisk(e)y.

Identify key production processes that influence the characteristics of the principal categories and types of whisk(e)y.

State the meaning of key labelling terms used for the principal categories and types of whisk(e)y.

Module 4: Rum and Tequila

Name the principal types of rum and the

principal categories and types of Tequila and their defining aromas. Name the raw material used to make rum and Tequila.

Identify key production processes that influence the characteristics of the principal types of rum and the principal categories and types of Tequila.

State the meaning of key labelling terms used for the principal categories and types of Tequila.

Module 5: Flavoured spirits and aromatised wines

Name the principal categories and types of flavoured spirits and aromatised wines and state their defining aromas.

Identify key production processes that influence the characteristics of the principal categories and types of flavoured spirits and aromatised wines.

State the meaning of key labelling terms used for the principal categories and types of flavoured spirits and aromatised wines.

Module 6: Mixing with spirits

State the two sets of scales used to create a balanced cocktail.

Name four core cocktail families and some examples from each family.

Module 7: Revision and resources

Mock multiple-choice feedback examination which can be attempted as many times as the student likes.



Overview

Level 2 Award in Spirits

Number of weeks :	5
Number of modules :	6
Total course hours :	30
Study Pack needed?	Yes

The course is based around a five-week, six-module online programme with a recommendation of six hours study per week to cover the online activities and read the relevant chapters in the textbook. The course modules should be followed in sequential order during this five-week window. Regular access and participation in the course online activities is essential for this mode of study.

The course prepares the student for our qualification and they are guided by a WSET educator. The student can contact the educator any time for the duration of the scheduled course, should they have any questions. Each module includes a series of independent activities to help students understand the key styles of spirits and how they are made.

Students should be advised to taste a range of spirits during their studies. A list of recommended tasting samples can be found in the specification. Students can post their tasting notes in the Online Classroom for review by the educator. Additional tastings may be included by the APP at their discretion.

Course dates

O2SP2201APP	09/08/2021	12/09/2021
O2SP2202APP	04/10/2021	07/11/2021
O2SP2203APP	29/11/2021	02/01/2022
O2SP2204APP	24/01/2022	27/02/2022
O2SP2205APP	21/03/2022	24/04/2022
O2SP2206APP	16/05/2022	19/06/2022
O2SP2207APP	11/07/2022	14/08/2022



£110
per student

*fee includes online
tuition only*

VAT exempt

Examination

Examination date **must be** provided by the APP when the student books the course.

One-hour exam must take place after advertised finish date of the course.

APPs should register students and book examinations with WSET Exams department for the advertised fees as usual.



Course structure

Module 1: Introducing spirits

Learn to taste and describe spirits using the WSET Systematic Approach to Tasting®

Discover how spirits are made and the influence of production methods on the style of spirit produced.

Module 2: Fruit and sugar cane spirits

Learn about the raw materials and production processes used to produce the principal types of fruit spirits and whiskies.

Learn about the key characteristics and labelling terms used for these styles of spirits.

Module 3: Whisk(e)y, Tequila and Mezcal

Learn about the raw materials and production processes used to produce the principal types of rum, cachaça, tequila and mezcal.

Learn about the key characteristics and labelling terms used for these styles of spirits.

Module 4: Vodka; flavoured spirits; liqueurs and aromatised wines

Learn about the raw materials and production processes used to produce the principal types of vodka, flavoured spirits, and aromatised wines.

Learn about the key labelling terms used for these styles of spirits.

Module 5: Bar essentials and cocktails

Learn about the common equipment and glassware used in the service of spirits and cocktails.

Learn about the key ingredients and the factors to be considered when making a balanced cocktail. Learn about the key cocktail families and know notable examples from each.

Module 6: Revision and resources

Mock multiple-choice feedback examination which can be attempted as many times as the student likes.

APPs must provide the relevant and current WSET study materials for this course.



Overview

Level 3 Award in Spirits

Number of weeks :	9
Number of modules :	9
Total course hours :	90
Study Pack needed?	Yes

The course is based around a nine-week structured online programme with a recommendation of 10 hours study per week to cover the online activities and read the relevant chapters in the textbook. There is also a one-day classroom review that will focus on tasting technique. The course follows a weekly structure and it is important to keep up with the work set for that week. The educator is not obliged to assess the student's work if they fall behind. Regular access and participation in the course online activities is essential for this mode of study.

APPs must provide the relevant and current WSET study materials for this course and revision of Level 2 Award in Spirits materials is recommended.

The course prepares the student for our qualification and they are guided

by a WSET educator. The student can contact the educator any time for the duration of the scheduled course, should they have any questions. Each week includes a series of independent activities that guide the student through the spirits categories and help them to understand the factors that contribute to a spirits style and quality.

Students should be advised to taste a range of spirits during their studies. A list of recommended tasting samples can be found in the Specification. Students can post their tasting notes in the Online Classroom for review by the educator. A one-day classroom review covering the WSET Level 3 Systematic Approach to Tasting Spirits should be included by the APP. PowerPoint slides, session plans and handouts will be made available to registered APPs via the Online Classroom.

Course dates

O3SP2201APP	27/09/2021	28/11/2021
O3SP2202APP	10/01/2022	13/03/2022
O3SP2203APP	11/04/2022	12/06/2022
O3SP2204APP	11/07/2022	11/09/2022



£200
per student

*fee includes online
tuition only*

VAT exempt

Examination

Examination date **must be** provided by the APP when the student books the course.

2½-hours exam must take place after advertised finish date of the course.

APPs should register students and book examinations with WSET Exams department for the advertised fees as usual.



Course structure

Week 1: Tasting technique, alcoholic fermentation and distillation

Learn how to describe and assess a spirit using the WSET Systematic Approach to Tasting.

Learn about alcoholic fermentation and the principles of distillation.

Week 2: Pot stills, column stills, maturation in oak and inert vessels

Learn about pot still distillation, column still distillation and the fundamentals of maturation in oak and the uses of inert vessels.

Weeks 3-4: Factors affecting style and quality of whisky

Learn about the factors that affect the style and quality of whiskies from around the world. Whisky producing countries covered are Scotland, Ireland, USA, Canada and Japan.

Week 5: Factors affecting style and quality of fruit spirits

Learn about the factors that affect the style and quality of fruit spirits from around the world. Fruit spirits covered are Cognac, Armagnac, Brandy de Jerez, South African Brandy, Chilean Pisco, Peruvian Pisco, Grappa and other European fruit spirits.

Weeks 6: Asian spirits

Learn about Asian spirits and some of the techniques used in their production. Spirits covered are *Shōchū*, *Baijiu* and *Soju*.

Week 7: Sugar cane spirits

Learn about the factors that affect the style and quality of sugar cane spirits from around the world. Sugar cane spirits covered are Caribbean rum and Brazilian Cachaça.

Week 8: Agave spirits

Learn about the factors that affect the style and quality of agave spirits from Mexico. Agave spirits covered are Tequila, Mezcal, Raicilla and Bacanora. This module also covers another similar Mexican spirit Sotol.

Week 9: Vodka, gin and other flavoured spirits

Learn about the factors that affect the style and quality of vodka and flavoured spirits. Spirits covered are vodka, gin, Genever, flavoured vodka, akvavit, aniseed spirits, spiced rum, flavoured whisky, bitters and liqueurs. Aromatised wines covered are vermouth, quinquina/chinato and americano.

APPs must provide the relevant and current WSET study materials for this course.



Overview

Level 1 Award in Sake

Number of weeks :	4
Number of modules :	6
Total course hours :	6
Study Pack needed?	No

The course will be based around a four-week, six module online learning programme with educator support available for this time. The course modules should be followed in sequential order during this four-week window. The course material should take about six hours in total to complete, plus revision time. Regular access and participation in the course online activities is essential for this mode of study.

The course prepares the student for our qualification and they are guided by a WSET educator. The student can contact the educator any time for the duration of the scheduled course, should they have any questions. Each module includes a series of independent activities to help students understand sake production and different styles of sake.

Students should be advised to taste a range of sakes during their studies. All the required sakes for the course can be found the Specification. Students can post their tasting notes in the Online Classroom for review by the educator. Additional tastings may be included by the APP at their discretion.

Course dates

O1SA2201APP	06/09/2021	03/10/2021
O1SA2202APP	08/11/2021	05/12/2021
O1SA2203APP	10/01/2022	06/02/2022
O1SA2204APP	14/03/2022	10/04/2022
O1SA2205APP	16/05/2022	12/06/2022
O1SA2206APP	18/07/2022	14/08/2022



£38
per student

*fee includes online
tuition only*

VAT exempt

Examination

Revise and recap the course content. Students should be advised to schedule a minimum of one hour of private study before sitting the Level 1 Award in Sake examination.

Examination date **must be** provided by the APP when the student books the course.

45-minute exam must take place after advertised finish date of the course.

APPs should register students and book examinations with WSET Exams department for the advertised fees as usual.



Course structure

Module 1: What is sake and how is it made?

List and state the purpose of the main ingredients that are used in sake production.

List and state the purpose of the main production steps that turn the ingredients into sake.

Module 2: Categories and grades of sake

Name the principal categories and grades of sake.

State the key characteristics of the principal categories and grades of sake.

State that a sake labelled junmai has no added alcohol.

Use the WSET Level 1 Systematic Approach to Tasting Sake confidently to describe sakes.

Module 3: Making different styles of sake

List and state the purpose of the production steps required to prepare the ingredients for sake.

State how polishing is used to define the grades of premium sake.

Module 4: Japanese labelling terms and speciality styles of sake

Recognise the Japanese labelling terms for principal grades of premium sake.

Name some of the speciality styles of sake and

state their key characteristics.

Module 5: Storage, service and sake food pairing

State the correct procedures for the storage and service of sake.

State the common faults found in sake.

State the health issues resulting from the excessive consumption of sake.

State the three key considerations when making a sake and food pairing recommendation.

Module 6: Revision and resources

Mock multiple-choice feedback examination which can be attempted as many times as the student likes.

Requirements and notes

Technical requirements

Students will require access to a computer (recommended) and/or smartphone or tablet with the following minimum [requirements](#).

Personal requirements

Minimum age required at time of booking: 18 years old

Students will need:

- Basic computer literacy
- Basic internet navigation skills
- A good level of English.

Essential notes for APPs

For Level 1 courses all study materials are included in the online course, there are no physical resources to send to students. For Levels 2 and above, the APP is responsible for making study packs available to their students.

APPs must ensure that students are regularly accessing and participating in the course online activities as this is essential for this mode of study.

A note about course dates

All courses begin on a Monday and end on a Sunday.

For details of the cookies please see <http://www.wsetglobal.com/privacy-and-cookie-policy/>

Contact us for more course details
apponline@wsetglobal.com

