Education
“An investment in knowledge pays the best interest”

Benjamin Franklin
Three ways to incorporate WSET courses into your training scheme

1. **Benefits**

   Your company pays for a course for a team member in return for 12 months further employ. Any staff that exits the company pays for the remainder of the course as a salary sacrifice.

   - Tax deductible.
   - Rewards loyalty.
   - Educates team members.
   - Gifts a recognised qualification to your employees.

2. **Benefits**

   Advertise the courses from within the company and allow team members to pay for the course in monthly instalments from their salary. Company pays up front but cost is returned.

   - No overall cost to the company.
   - Tax deductible.
   - Educates team members.
   - Gives the opportunity to gain a recognised qualification without sizeable outlay.

3. **Benefits**

   Reward length of service or aptitude with a recognised qualification.

   - Promotes ideals of education.
   - Tax deductible.
   - Incentivises loyalty.

With 17 years of experience in cocktails, spirits, hospitality, and brand management, we can bring the subject matter to life for your team, offering real world application of the understanding of spirits.

References


WSET spirits
level one award
An 8 hour introduction to spirits, usually delivered over one day.

Course costs
£150 per person
Package of 5 = £700 (a saving of £50)
Package of 10 = £1350 (a saving of £150)

By the end of the course attendees will be able to:
- List and state the main ingredient’s production processes, and stills commonly used in the production of spirits.
- Name the principal categories and types of spirits and name their defining characteristics.
- Know and recognise the common equipment and principles involved in the storage and service of spirits.

WSET spirits
level two award
15 hours of tutor supervised learning, as well as 11 hours private study.

Course costs
£400 per person
Package of 5 = £1800 (a saving of £200)
Package of 10 = £3500 (a saving of £500)

By the end of the course attendees will be able to:
- Understand the main production factors that determine types of spirits.
- Understand how the principal types of spirits are produced and labelled, and describe their key characteristics.
- Understand how the principle types of flavoured spirits and aromatised wines are produced and labelled, and describe their key characteristics.
- Know the common equipment used and the principles involved with the service of spirits.

Payment
All courses to be paid for two weeks in advance of course.
Course material delivered on payment.
Payment schemes for individuals available.

Booking
Contact Hannah Lanfear
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