

Introduction to Whisky Certificate Assessment

The modules covered in the assessment are listed below. The assessment costs €115, which is for the assessment centre. Candidates are required to achieve 60% in each module in order to pass the Certificate. If 60% is not achieved in one module then candidates need only retake that module rather than the entire assessment.

Any resit will require payment of €115 for the assessment centre.

Candidates have 1 hour in which to complete the assessment.

The assessment will be done in a Prometric centre, information on their locations can be found on the [Prometric website](#).

Upon successful completion of the assessment, your certificate will be posted to you directly from the SQA to the address you use on your assessment registration form. If you would like your Certificate framed please highlight this on this form too.

- **Pre-production**

1. Identify the different categories of Scotch

- List the ingredients for each category
- Identify key aspects of the Scotch Whisky Act in relation to whisky production

2. Identify the key ingredients used in single malt production and their function

- Outline the role of water
- Identify where peat is used in the process and the effect it can have on the final flavour
- List the function of yeast in the process
- List the role of barley in the process

- **Production Process**

1. Understand the functions of malting, milling, mashing and fermentation
 - Outline the processes involved in malting, milling and mashing
 - Explain the fermentation process
 - Identify the products of fermentation
2. Explain the distillation process
 - Outline the process of reflux
 - Identify how different still shapes affect the flavour profile
 - Recognise the double distillation process used in Scotland
3. Recognise the operation of a pot still
 - List the function of a pot still
 - Identify key elements of a pot still

- **Warehousing**

1. Identify the different types of oak used
 - List why oak is chosen and the key varieties of oak used
 - Classify the flavour compounds important in oak
 - Identify the reason for and process of cask regeneration
2. Analyse the maturation reactions
 - Identify the reactions that can add or remove congeners
 - Compare the variety of casks used for maturation and their effect on congeners
 - Explain the Angels Share
3. Identify the important aspects of a warehousing system
 - List the different types of warehousing systems
 - Explain the importance of climate on maturation

- **Bottling**

1. Identify the role of chill-filtration

- List the reason for chill-filtration
- Outline the effects chill-filtration can have on the whisky

2. Outline why distilleries might change the ABV for bottling

- Evaluate the different bottling strengths on the final character
- Identify reasons why the bottling strength could be changed

