

# Level 1 Award in Sake

Code: 1SK2410D

Date: Fri 19 Jul 24

Study format: Day course

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## Course programme

| # | SESSION                                    | TIME                     |
|---|--|--------------------------|
|   | Introduction to course                     | 09:00am – 09:10am        |
| 1 | Sake ingredients                           | 09:10am – 09:35am        |
| 2 | An overview of sake production             | 09:35am – 10:00am        |
| 3 | Categories of sake                         | 10:00am – 10:20am        |
| 4 | An introduction to tasting                 | 10:20am – 11:05am        |
|   | Break                                      | 11:05am – 11:20am        |
| 5 | How to make different styles of sake       | 11:20am – 12:05pm        |
|   | Premium Sake recap                         | 12:05pm – 12:15pm        |
| 6 | Japanese Kanji                             | 12:15pm – 12:35pm        |
|   | Lunch break                                | 12:35pm – 01:20pm        |
|   | Recap                                      | 01:20pm – 01:30pm        |
| 7 | Speciality sakes                           | 01:30pm – 02:00pm        |
| 8 | Storage, service and social responsibility | 02:00pm – 02:40pm        |
| 9 | Sake and food                              | 02:40pm – 03:20pm        |
|   | Break                                      | 03:20pm – 03:35pm        |
|   | Exam revision/preparation/registration     | 03:35pm – 04:00pm        |
|   | <b>Examination</b>                         | <b>04:00pm – 05:00pm</b> |

**Original photographic ID is required for exams.**