

# Level 2 Award in Sake

Code: 2SK2403C

Educators: [schooleducators@wsetglobal.com](mailto:schooleducators@wsetglobal.com)

Dates: Wed 15 Jul 24 – Fri 17 Jul 24

Admins: [studentserviceteam@wsetglobal.com](mailto:studentserviceteam@wsetglobal.com)

Study format: Consecutive course

Exams: [wsetschoolexams@wsetglobal.com](mailto:wsetschoolexams@wsetglobal.com)

## Course programme

### Wed 15 Jul 24

#	SESSION	TIME
1	What is Sake - Kanji (Part 1)	09:30am – 10:30am
2	Tasting and assessing Sake	10:30am – 12:00pm
3	Rice and starch - making steamed white rice	12:10pm – 13:40pm
4	Kōji mould – Making kōji, Review	14:40pm – 16:10pm

### Thu 16 Jul 24

#	SESSION	TIME
5	Review, Water and yeast - alcoholic fermentation	09:30am – 11:30am
6	Post-fermentation options	11:40am – 12:40pm
7	Speciality styles of Sake	13:40pm – 14:40pm
8	Categories and grades of Sake - Kanji (Part 2), Review	14:40pm – 16:10pm

### Fri 17 Jul 24

#	SESSION	TIME
9	Delicate, dry, fruity Ginjō and rich Junmai styles of Sake	09:30am – 10:30am
10	Storage and service of Sake	10:30am – 11:30am
11	Exam	12:00pm – 13:00pm

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