

# Level 3 Award in Sake

Code: 3SK2401C

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

Dates: Mon 27 Nov 23 – Thu 30 Nov 23

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

Study format: Consecutive course

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

## Course programme

### Mon 27 Nov 23

#	SESSION	TIME
1	Introduction and review of the fundamentals	09:30am – 10:45am
2	Tasting: Calibration and production techniques, growing rice	11:00am – 01:00pm
3	Making steamed white rice, making koji, mock test 1	02:00pm – 05:00pm

### Tue 28 Nov 23

#	SESSION	TIME
4	Mock test 1 review, Kanji	09:30am – 10:30am
5	Tasting quality assessment, water and yeast	10:45am – 01:15pm
6	Fermentation starter (shubo, moto), main fermentation (moromi), mock test 2	02:15pm – 04:30pm

### Wed 29 Nov 23

#	SESSION	TIME
7	Mock test 2 review, Jozo alcohol and filtration, finishing	09:30am – 11:30am
8	Sake regionality	11:45am – 12:30pm
9	Speciality styles of sake, sake industry, storage and service of sake, final review	01:30pm – 05:00pm

### Thu 30 Nov 23

#	SESSION	TIME
10	Exam	10:00am – 12:30pm

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