

Level 2 Award in Sake

Code: 2SK2502C

Educators: schooleducators@wsetglobal.com

Dates: Wed 12 Feb 25 – Fri 14 Feb 25

Admins: studentserviceteam@wsetglobal.com

Study format: Intensive course

Exams: wsetschoolexams@wsetglobal.com

Course programme

Wed 12 Feb 25

#	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 13 Feb 25

#	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 14 Feb 25

#	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.