

Level 3 Award in Sake

Code: 3SK2502C

Educators: schooleducators@wsetglobal.com

Dates: Mon 24 Feb 25 – Thu 27 Feb 25

Admins: studentserviceteam@wsetglobal.com

Study format: Intensive course

Exams: wsetschoolexams@wsetglobal.com

Course programme

Mon 24 Feb 25

#	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 25 Feb 25

#	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 26 Feb 25

#	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 27 Feb 25

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

Original photographic ID is required for exams.