

Level 1 Award in Sake

Code: 1SK2602D

Date: Mon 15 Sep 25

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
	Examination	04:00pm – 05:00pm

Original photographic ID is required for exams.