

# Level 2 Award in Sake

Code: 2SK2601C

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

Dates: Tue 23 Sep 25 – Thu 25 Sep 25

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

Study format: Intensive course

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

## Course programme

### Tue 23 Sep 25

#	SESSION	TIME
1	What is Sake - Kanji (Part 1),	09:30am – 10:30am
2	Tasting and assessing Sake	10:45am – 12:15pm
3	Rice and starch - making steamed white rice	01:15pm – 02:45pm
4	Kōji mould – Making kōji, Review	03:00pm – 04:30pm

### Wed 24 Sep 25

#	SESSION	TIME
5	Review, Water and yeast - alcoholic fermentation	09:30am – 11:30am
6	Post-fermentation options	11:45am – 12:45pm
7	Speciality styles of Sake	01:45pm – 02:45pm
8	Categories and grades of Sake - Kanji (Part 2), Review	03:00pm – 04:30pm

### Thu 25 Sep 25

#	SESSION	TIME
9	Delicate, dry, fruity Ginjō and rich Junmai styles of Sake, storage and service of Sake	09:30am – 11:30am
11	<b>Exam</b>	<b>01:00pm – 02:00pm</b>

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