

Level 2 Award in Sake

Code: 2SK2602C

Educators: schooleducators@wsetglobal.com

Dates: Wed 18 Feb 26 – Fri 20 Feb 26

Admins: studentserviceteam@wsetglobal.com

Study format: Intensive course

Exams: wsetschoolexams@wsetglobal.com

Course programme

Wed 18 Feb 26

#	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

Thu 19 Feb 26

#	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

Fri 20 Feb 26

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

Original photographic ID is required for exams.