

# Level 3 Award in Sake

Code: 3SK2601C

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

Dates: Tue 16 Sep 25 – Fri 19 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 16 Sep 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 – 04:45pm
4	Mock test 1	05:00pm – 05:30pm

### Wed 17 Sep 25

#	SESSION	TIME
5	Mock test 1 review, tasting quality assessment	09:30am – 11:00am
6	Water and yeast, fermentation starter (shubo, moto)	11:15am – 01:45pm
7	Kanji, main fermentation (moromi), mock test 2	02:45pm – 04:30pm

### Thu 18 Sep 25

#	SESSION	TIME
8	Mock test 2 review, Jozo alcohol and filtration, finishing	09:30am – 11:30am
9	Sake regionality	11:45am – 12:30pm
10	Speciality styles of sake, sake industry, storage and service of sake	01:30pm – 04:15pm
11	Final review, optional revision	04:30pm – 05:00pm

## Fri 19 Sep 25

#	SESSION	TIME
12	Exam	10:00am – 12:30pm
13	Kanpai visit	02:00pm – 04:00pm

Original photographic ID is required for exams.