

Level 3 Award in Sake

Code: 3SK2602C

Educators: schooleducators@wsetglobal.com

Dates: Mon 17 Nov 25 – Thu 20 Nov 25

Admins: studentserviceteam@wsetglobal.com

Study format: Intensive course

Exams: wsetschoolexams@wsetglobal.com

Course programme

Mon 17 Nov 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

Tue 18 Nov 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

Wed 19 Nov 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

Thu 20 Nov 25

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

Original photographic ID is required for exams.